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CONTACT:

Diane Stefani/Maggie Beaudouin for the James Beard Foundation

[212.255.8455](tel:212.255.8455)

Diane@rosengrouppr.com/Maggie@rosengrouppr.com



Chefs Break from the Kitchen for James Beard Foundation's Eighth Chefs Boot Camp for Policy and Change

*~ Shelburne Farms Hosts Three-Day Retreat to Sharpen Advocacy and
Policy Skills ~*

New York, NY (August 31, 2015) – This fall, from September 13 – 15, more than a dozen chefs will come together at Shelburne Farms in Northern Vermont, for the [James Beard Foundation \(JBF\)](#)'s eighth [Chefs Boot Camp for Policy and Change](#). To date, more than 90 chefs have participated in the Boot Camp program, which was launched in 2012 by JBF. During the intensive three-day session chefs will hone the policy and advocacy skills they need to be effective champions for their chosen food-system causes. This Chefs Boot Camp for Policy and Change program is conducted in partnership with the Chef Action Network (CAN), with support from Shelburne Farms and the Osprey Foundation.

“As we embark on our eighth Chefs Boot Camp for Policy and Change, the Foundation is thrilled to have played a role in helping so many talented chefs put their thoughts into actions in creating a healthier, more sustainable food system,” said Kris Moon, senior director, strategy and development of the James Beard Foundation. “As a result of our targeted advocacy and policy curriculum, programmed in partnership with the Chef Action Network (CAN), we’ve watched firsthand as these chefs’ voices transcend beyond the kitchen.”

The upcoming Chefs Boot Camp for Policy and Change will immerse participating chefs in sessions including:

- **Creating a Fair, Just, Sustainable, Nutritious, and Delicious Food System; and Why Chefs Matter:** What is advocacy, why do we do it, how do we do it, what to expect from policy; engaging chefs on food-system issues
- **How Policy Happens:** Overview of policy change at state and federal levels, illustrated using the 2015 Child Nutrition Reauthorization Act
- **Cultural/Social Influencers and Power of Networks:** Educating chefs on their powerful networks that can complement other influencers
- **Using their Voice for Advocacy around the Child Nutrition Act Reauthorization:** Utilizing social influencers and networks, including the role Instagram and Twitter play in successful advocacy
- **A is for Advocacy:** Why we need campaigns, how they work, how we build them
- **Farm Activities and Collaborative Chefs Dinner:** Chefs tour Shelburne Farms and cook dinner together
- **Communicating with Policy Makers:** How policy communication is different than food; the power of storytelling, and the key components to one’s message

“This James Beard Foundation’s Chefs Boot Camp for Policy and Change is timely and an exciting complement to what we do at Shelburne Farms,” said Megan Camp, vice president of the educational nonprofit. “While Shelburne Farms coaches teachers in education for sustainability to transform schools, JBF prepares chefs with advocacy training to transform food systems.”

Participating chefs for this Boot Camp include:

- Charleen Badman, Scottsdale, AZ
- JBF Award Winner Maxime Bilet, Seattle, WA
- JBF Award Winner Tim Byres, Dallas, TX
- Maneet Chauhan, Nashville, TN
- Ann Cooper, Boulder, CO
- Piper Davis, Portland, OR
- Paul Fehribach, Chicago, IL
- David Hugo, Shelburne, VT
- Joseph “JJ” Johnson, New York, NY
- JBF Award Winner Mary Sue Milliken, Los Angeles, CA
- Mario Pagan, San Juan, Puerto Rico
- Annie Pettry, Louisville, KY
- Derek Wagner, Providence, RI
- JBF Award Winner Bill Yosses, New York, NY

The Chefs Boot Camp for Policy and Change was launched in July 2012 and is conducted under the direction of JBF Award-winning chef and founder of Wholesome Wave, Michel Nischan, and James Beard Foundation trustee and founder of Arabella Advisors, Eric Kessler. The program provides chefs with policy and advocacy training from industry and political experts, including classroom work, mock interviews, hands-on activities that engage the chefs with local natural resources, a collaborative dinner cooked by the attendees, and strategic brainstorming about effective action points and next steps.

The 360-degree approach to educating and activating these powerful change makers on important food issues is made possible through CAN’s continuous support services for Boot Camp alumni, including campaign development, speech writing, media skills and training, policy research, and preparation for visits with policy makers and other leaders, as well as ongoing regional policy salons.

The Chefs Boot Camp for Policy and Change is part of the James Beard Foundation’s broader Impact Programs to encourage dialogue between diverse stakeholders in the food system while providing an opportunity for chefs to help influence food decisions for the larger American population. Other programs include conducting a national dialogue on food-system issues at regional salons in cities around the country; the annual JBF Food Conference, which brings together a diverse group of food-system thought leaders; the annual Leadership Awards, which recognize visionaries helping to create a more healthful, sustainable, and safe food world; and the JBF Culinary Labs, which engage chefs in hands-on opportunities around food-systems issues.

More than 620 chefs have applied to the Chefs Boot Camp for Policy and Change program since it launched. Participants are selected to represent regional and topic interest diversity, with consideration given to the voice that each chef has within their local community and on a national level. A full list of chefs who have attended the six previous Boot Camps can be viewed at jamesbeard.org/education/bootcamp. Follow hashtag #ChefsLead on Twitter to track the chefs’ progress. For additional information, view the Chefs Boot

Camp for Policy and Change video feature on JBF's [YouTube channel](#). To apply or fund future Chefs Boot Camps for Policy and Change, please visit jamesbeard.org/education/bootcamp.

About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, JBF launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products, and foster an interest in American culinary culture and history through international programs and initiatives. One such project is Expo Milano 2015, a global gathering of 147 countries addressing the challenges of how we will feed ourselves in the future. At Expo, the James Beard Foundation has co-lead the effort for the State Department to design and produce the USA Pavilion; the theme of the pavilion, "American Food 2.0: United to Feed the Planet," showcases America's contributions to global food security and gastronomy. For more information, please visit jamesbeard.org. Get JBF news, recipes, and more at the James Beard Foundation's [blog](#). Join the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#) and [Instagram](#).

About Shelburne Farms

Shelburne Farms is a nonprofit organization educating for a sustainable future. The Farm advances Education for Sustainability in Vermont and internationally by collaborating with educators, schools, and other partners. Shelburne Farms is a leader in professional learning for educators through innovative programs and partnerships, including the Sustainable Schools Project, a Forest for Every Classroom and a Watershed for Every Classroom. In addition, the Farm provides leadership in the Farm-Based Education Network, the National Farm to School Network, Vermont Farm to School Network, and Vermont Food Education Every Day (Vermont FEED). This year, as part of its partnership in Vermont FEED, Shelburne Farms received a \$100,000 USDA grant to host the country's first-ever year-long regional farm to school institute. Shelburne Farms' on-site education programs include Education for Sustainability workshops for teachers, school field trips, youth summer camps, and community programs for people of all ages. The nonprofit is supported by charitable contributions, as well as its program-support enterprises: a grass-based dairy and award-winning farmstead cheesemaking operation, an organic market garden, maple sugaring and sustainable lumber production, special events, and internationally recognized inn and farm-to-table restaurant. Based on the shores of Lake Champlain in Shelburne, Vermont, Shelburne Farms' campus for learning is a 1,400-acre working landscape and National Historic Landmark. A result of Shelburne Farms and its partners' work, Vermont's Greater Burlington was officially designated as a Regional Center of Expertise on Education for Sustainable Development by the United Nations in 2015. For more information, please visit shelburnefarms.org. Follow Shelburne Farms on [Facebook](#), [Twitter](#), and [Instagram](#).