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Contact: Diane Stefani or Maggie Beaudouin  
Diane@rosengrouppr.com/Maggie@rosengrouppr.com/212.255.8455



**Call For Applicants: Women in Culinary Leadership Grant**  
*The James Beard Foundation is Now Accepting Submissions Until December 16*

New York, NY (November 12, 2014) – **The James Beard Foundation (JBF)** is accepting applications for its **2015 Women in Culinary Leadership Grant**. Women with a professional background in hospitality or the culinary arts are encouraged to apply for a chance to participate in a six- or twelve-month mentor/grantee program with top industry leaders. The deadline is December 16, 2014.

The Women in Culinary Leadership Program, which was launched in 2012, was spearheaded by Rohini Dey, JBF trustee and restaurateur, and Susan Ungaro, president of the James Beard Foundation. The new mentoring program for aspiring chefs and food entrepreneurs aims to build in-depth skills in the kitchen and in restaurant management.

“While we have made great strides in the last few decades, there are still obstacles for women on the path to achieving the highest level of leadership or ownership as executive chefs and restaurateurs,” said Rohini Dey, owner and founder of the Indian-Latin restaurants **Vermilion** in New York City and Chicago. “With the guidance of eight phenomenal mentors, JBF’s Women in Culinary Leadership grantees will each gain hands-on experience to help overcome the challenges inherent in being successful business women and/or chefs in the culinary world.”

Candidates may apply for one or all of the following Women in Culinary Leadership Grant programs:

1. **Kevin Boehm** – Boka Restaurant Group, Chicago: [bokagr.com](http://bokagr.com)  
Six-Month Program: Front-of-House
2. **Kevin Brown** – Lettuce Entertain You® Enterprises, Chicago: [leye.com](http://leye.com)  
Six-Month Program: Back- and Front-of-House
3. **Rohini Dey** – Vermilion, Chicago and NYC: [thevermilionrestaurant.com](http://thevermilionrestaurant.com)  
Twelve-Month Program: Back- and Front-of-House
4. **Tom Douglas** – Multiple Restaurants, Seattle: [tomdouglas.com](http://tomdouglas.com)  
Twelve-Month Program: Back- and Front-of-House
5. **Matt and Kate Jennings** – Townsman, Boston: [townsmanboston.com](http://townsmanboston.com) (website to go live Dec. 1)  
Six-Month Program: Back- and Front-of-House
6. **Anthony Lamas** – Seviche, Louisville, KY: [sevicherestaurant.com](http://sevicherestaurant.com)  
Six-Month Program: Back- and Front-of-House
7. **Donnie Madia** – Nico Osteria, Chicago: [nicoosteria.com](http://nicoosteria.com)  
Six-Month Program: Back- and Front-of-House
8. **Christina Tosi** – Momofuku Milk Bar, New York City: [milkbarstore.com](http://milkbarstore.com)  
Twelve-Month Program: Back- and Front-of-House

“This program would not be possible without Rohini Dey’s passion to help women excel in the culinary world,” said Susan Ungaro, president of the James Beard Foundation. “We are also extremely grateful to the eight chefs and restaurateurs who have agreed to fund and mentor talented women interested in learning from some of our food world’s best chefs and restaurateurs.”

Arranged mentorships must be taken at times mutually agreed upon by the applicant and hosts. All mentorships must be taken within one year after they are awarded. Grantees will receive a stipend of \$500 per week for living expenses. In addition, each grantee will have the opportunity to work alongside guest chefs cooking at the historic James Beard House for one week.

Applicants must be 21-years-old or over and have at least two years of experience in the hospitality industry; either in back-of-house or front-of-house. Deadline for submissions is December 16, 2014. For more information about applying, please visit: [jamesbeard.org/education/women-culinary-leadership-program](http://jamesbeard.org/education/women-culinary-leadership-program).

#### **About the James Beard Foundation**

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, James Beard, who died in 1985, 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 the next world's fair, Expo Milano 2015, for which the James Beard Foundation is co-leading the effort for the State Department to design and produce the USA Pavilion, a global gathering of 147 countries addressing the challenges of how we will feed ourselves in the future. The pavilion, whose theme will be "American Food 2.0: United to Feed the Planet," will showcase America's contributions to global food security and gastronomy. For more information, please visit [jamesbeard.org](http://jamesbeard.org). Find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#). Join the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#) and [Instagram](#).