

RESTAURANT AND CHEF AWARDS

Established in 1991, the James Beard Foundation's Restaurant and Chef Awards honor members of the American food, beverage, and hospitality industries who demonstrate excellence in their respective fields. Winners show exceptional talent and creativity in their craft and commendable leadership among their colleagues and peers. The James Beard Foundation is dedicated to promoting a strong, safe, inclusive, ethical food community, and these awards reflect those values.

Nominee Selection and Judging

Anyone can submit a chef or restaurant for consideration during the online open call for recommendations starting October 1, 2019. There is no entry fee.

The Restaurant and Chef Committee produces a ballot with approximately 20 semifinalists in each category. The nominating ballot and final ballot will be accessible online to the members of the Subcommittee, the regional panelists and previous Restaurant and Chef Award winners. All votes count equally and are tabulated by an independent accounting firm.

The semifinalists are announced on February 26, 2020. After this announcement is when the first ballot goes out electronically to the judges. The semifinalists (10 in the Best New Restaurants category) with the highest number of votes become the nominees. The nominees in each category are announced on March 25, 2020.

A second ballot is then distributed to the same voting body to determine which nominee receives the most votes. Winners are announced at the Awards ceremony on May 4, 2020 in Chicago.

**ENTRY
DEADLINE:**

**12.02.2019
11:59:00 PM
Eastern Time**

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Rules of Eligibility

1. No Award winner may be placed on the ballot in the same category for five years after winning. The ineligibility period begins the year after the award was presented. Award winners remain eligible in categories they have not won.
2. Candidates, nominees and winners do not have to be members of the Corporation.
3. Candidates, nominees and winners do not have to have previously cooked at or provided a service to the Corporation or other event.
4. Candidates, nominees and winners do not have to have raised money for the Corporation.
5. Candidates for restaurant awards must be restaurants that are open to the public and that offer seating.
6. A chef cannot be a nominee in more than one chef award category.
7. A restaurant and its chef may be nominated for Best New Restaurant and Rising Star Chef in the same year.
8. A restaurant, its chef and its owner may not be nominated for Outstanding Chef, Outstanding Restaurant and Outstanding Restaurateur in the same year.
9. A restaurant's chef and its pastry chef can both be candidates and nominees in the same year. Their restaurant may also be a candidate and nominee in another category.
10. A Best New Restaurant and its regional chef may both be a nominee in the same year.
11. A Regional Chef and the restaurant for which he or she works may both be candidates and nominees, except that a restaurant may not be nominated for Outstanding Restaurant in the same year that its chef is nominated for Best Regional Chef. A restaurant may be nominated for Outstanding Service or Outstanding Wine Service the same year its chef is nominated for Best Regional Chef.
12. A restaurant can only be a nominee in one of these three national restaurant awards categories in the same year: Outstanding Restaurant, Outstanding Wine Service, Outstanding Service.
13. A chef may not be a candidate or nominee in two different regions in the same year.
14. Allegations of criminal or unethical behavior, or behavior determined to be detrimental or contrary to the integrity and fair perception of the Awards, are causes to be disqualified from consideration and removed from the nominating ballot or final ballot.

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Criteria for Restaurant and Chef Awards

1. **Outstanding Restaurateur Award:** A restaurateur who demonstrates creativity in entrepreneurship and integrity in restaurant operations. **Eligible candidates must** have been in the restaurant business for at least 10 years **and they must** not have been nominated for a James Beard Foundation chef award in the past five years. *The medallion and a certificate are given to the winning restaurateur, or in the case of a pair or team of restaurateurs who are generally understood to be equal partners in the endeavor, restaurateurs.*
2. **Outstanding Chef Award:** A chef who sets high culinary standards and who has served as a positive example for other food professionals. **Eligible candidates must** have been working as a chef for the past five years. *The medallion and a certificate are given to the winning chef, or in the case of a pair or team of chefs who are generally understood to be equal partners in the endeavor, chefs.*
3. **Outstanding Restaurant Award:** A restaurant that demonstrates consistent excellence in food, atmosphere, service, and operations. **Eligible candidates must have been in business for 10** or more consecutive years. *A certificate is given to the winning restaurant and the medallion and a certificate are given to the restaurant's principal owner, or General Manager, or Chef, at the discretion of the restaurant.*
4. **Rising Star Chef of the Year:** A chef age 30 or younger, born on or after January 1 in the year occurring thirty years prior to the award year in which such chef is to be considered for the award (e.g., January 1, 1976 for candidates to be considered in awards year 2006), who displays exceptional talent, character, and leadership ability, and who is likely to make a significant impact in years to come. Proof of birth date must be provided. *The medallion and a certificate are given to the winning chef.*
5. **Best New Restaurant:** A restaurant opened in 2019 that already demonstrates excellence in cuisine and hospitality, and that is likely to make a significant impact in years to come. *A certificate is given to the winning restaurant, and the medallion and a certificate are given to the restaurant's principal owner, or General Manager, or Chef(s) at the discretion of the restaurant.*
6. **Outstanding Pastry Chef:** A pastry chef or baker who demonstrates exceptional skill, integrity, and character in the preparation of desserts, pastries, or breads served in a restaurant. Must have been working as a pastry chef or baker for the past five years. *The medallion and a certificate given to the winning chef, or in the case of a pair or team of chefs who are generally understood to be equal partners in the endeavor, chefs.*

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7. **Outstanding Baker:** A pastry chef or baker who demonstrates exceptional skill, integrity, and character in the preparation of desserts, pastries, or breads served in a retail bakery. Eligible candidates must have been working as a pastry chef or baker for the past five years. *The medallion and a certificate are given to the winning chef, or in the case of a pair or team of chefs who are generally understood to be equal partners in the endeavor, chefs.*
8. **Outstanding Hospitality Award:** A restaurant in operation for five or more years that demonstrates consistency and exceptional thoughtfulness in hospitality and service. *A certificate is given to the winning restaurant and the medallion and a certificate are given to the restaurant's principal owner or General Manager, or Service Director, at the discretion of the restaurant.*
9. **Outstanding Wine, Beer, or Spirits Producer:** A beer, wine, or spirits producer who demonstrates consistency and exceptional skill in his or her craft. *The medallion and a certificate are given to the winning producer, or in the case of a pair or team of producers who are generally understood to be equal partners in the endeavor, producers.*
10. **Outstanding Wine Program:** A restaurant or bar that demonstrates excellence in wine service through a carefully considered wine list and a well-informed approach to helping customers choose and drink wine. *A certificate is given to the winning restaurant and the medallion and a certificate are given to the restaurant's principal Wine Director or Lead Sommelier, at the discretion of the restaurant.*
11. **Outstanding Bar Program:** A restaurant or bar that demonstrates exceptional care and skill in the selection, preparation, and serving of cocktails, spirits, and/or beer. *A certificate is given to the winning restaurant and the medallion and a certificate are given to the restaurant's principal Beverage Director or Lead Mixologist, at the discretion of the restaurant.*
12. **Best Chefs (by region):** Chefs who set high culinary standards and also demonstrate integrity and admirable leadership skills in their respective regions. A nominee may be from any kind of dining establishment but must have been working as a chef for at least five years, with the three most recent years spent in the region. *The medallion and a certificate are given to the winning chef, or in the case of a pair or team of chefs who are generally understood to be equal partners in the endeavor, chefs.*

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REGIONS:

1. New York State
2. Northeast (CT, MA, ME, NH, RI, VT)
3. Mid-Atlantic (DC, DE, MD, NJ, PA, VA)
4. Southeast (GA, KY, NC, SC, TN, WV)
5. South (AL, AR, FL, LA, MS, PR)
6. Great Lakes (IL, IN, MI, OH)
7. Midwest (IA, KS, MN, MO, NE, ND, SD, WI)
8. Mountain (CO, ID, MT, UT, WY)
9. Southwest (AZ, NM, NV, OK)
10. Northwest & Pacific (AK, HI, OR, WA)
11. California
12. Texas

The definition of the regions may be modified from time to-time as appropriate by the Subcommittee, with the prior approval of the Awards Committee and the Corporation.

America's Classics (six to be awarded annually)

A restaurant with timeless appeal, beloved in its region for quality food that reflects the character of its community. The establishment must have been in existence for at least 10 years and be locally owned.. Each year, six winners are chosen by the Restaurant and Chef Awards Committee. Winners are announced in March.