

Championing Change, *On and Off the Plate*



Annual Report

Fiscal Year 2023
April 1, 2022–March 31, 2023

JamesBeard
Foundation

The James Beard Foundation
is a nonprofit organization
whose mission is to celebrate,
support, and elevate the
people behind America's
food culture and champion
a standard of good food
anchored in talent, equity,
and sustainability.

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Leadership

Letter from *Leadership*

Our 2023 Fiscal Year (FY23) marked an important culmination of the James Beard Foundation's efforts, and despite the deep challenges of the period, the James Beard Foundation (JBF) ended the year with a renewed strength and focus, cementing our leadership position in American food culture—from celebrating culinary excellence to pushing for food systems change.

Our supporters contributed to our efforts in a myriad of ways: from joining our refreshed Patrons membership program to attending our dining events, to underwriting our industry programming directly; demonstrating the commitment of Americans to a thriving independent restaurant industry and to the role of chefs in addressing some of society's most pressing issues—from climate change to racial and gender equity.

A major milestone this year was the tenth anniversary of our

Chef Bootcamp for Policy and Change.

More than a mere marker of time, this anniversary underscored JBF's sustained commitment to the power of chef advocacy, recognizing the uniquely influential role that chefs play as agents of societal change. Throughout the year, we activated our alumni corps of Bootcamp chefs and broader network, ramping up our engagement with policymakers.

We were proud to play a material role in the White House Conference on Hunger, Nutrition, and Health, which served as

At the James Beard Foundation, all our efforts are driven by the inspiration of working daily with our industry's and nation's leaders, innovators, and changemakers.

an important affirmation of the progress we have made in leading the conversation around Good Food for Good®. In January 2023, we convened hundreds of chefs from around the nation at our Chef Action Summit, a three-day conference centered on mobilizing chefs to improve access, equity, and sustainability in our nation's food systems. As part of our

nation's culinary diplomacy program, we relaunched the American Culinary Corp in partnership with the U.S. Department of State, again highlighting the significance of chefs in building bridges across traditional divides.

2022 marked the fifth anniversary of our Women's Entrepreneurial Leadership (WEL) program, and our inaugural WEL Summit, a full convening of WEL graduates. To further enhance our Women's Leadership Programs, in January 2023, we offered our first-ever Financial Literacy Workshop for Women to industry professionals, in partnership with CohnReznick. Both of these initiatives illustrate the ways we continued to enhance the scale, scope, and ambition of our cornerstone programs in 2022-23. These programs increase the confidence and business success of women leaders in our industry and help level the playing field.



This fiscal year also marked the celebratory return of our in-person James Beard Awards, following the implementation of critical changes to ensure the Awards' continued integrity and standard of excellence. Our 2022 ceremonies in Chicago were a joyful and authentic reflection of the breadth of excellence and diversity of our nation's culinary talent and leadership.

Finally, in FY23, we prepared for the launch of our newest and most ambitious project to date: **Platform by the James Beard Foundation**, a new culinary performance space at Pier 57 in New York City, along with **Good To Go by JBF**, our fast-casual concept incubator in the Market 57 Food Hall. Construction of this space was ongoing throughout the year in an exciting new partnership with Google and Jamestown LP, alongside the curation of chef residencies, classes, and other activations for the coming year.

Our community stepped up this year in an extraordinary show of support for JBF and our work, allowing us to end the year in a position of strength with resources for continued strategic growth. Thanks to the commitment of our supporters, together with rigorous cost control and oversight, we concluded FY23 at \$20.3 Million in revenue, in comparison with \$15.1 Million at the close of FY22, representing a net position of \$122,000. These funds are providing critical resources to support our capital and programming needs at Pier 57, to continue to scale our programs in support of our industry, and to invest deeply in delivering our mission.

At the James Beard Foundation, all our efforts are driven by the inspiration of working daily with our industry's and nation's leaders, innovators, and changemakers. We are deeply grateful for your generosity and partnership and are proud to present this report detailing the ways we led this past year towards a better future through the power of food.

In gratitude,



Clare Reichenbach
CLARE REICHENBACH
Chief Executive Officer



Nancy Lukitsh
NANCY LUKITSH
Board Chair

Impact Report

We believe in supporting the people who drive change in the food and beverage industry. Food system improvements are key to achieving [UN] Sustainable Development Goals, notably those around hunger, climate action, life below water and on land, equality, and economic growth. Systemic, structural change also requires multi-sector partnerships and collaboration. Fiscal Year 2023 delivered impact contributing to sustained change.



Propelling Positive Change Through Policy and Advocacy

Today, the clarion call for a more sustainable and equitable food future has never been more urgent. Critical issues in our food system—the escalating consequences of climate change, widening economic and racial disparities, unsustainable work environments, and more—demand our commitment. Over the course of our history, the James Beard Foundation has evolved into a leading voice on behalf of the independent restaurant community. And as its foremost nonprofit, it is our responsibility, to not only envision a better standard for the culinary industry, but to actively champion meaningful change on its behalf.

As James Beard eloquently put it, “if we really believe in food, we must do something about it, for our voices should be raised above the rest.”

In Fiscal Year 2023, we took this call to heart—doubling down as an impact-first organization and investing in programs that will have a transformative effect on the industry and beyond. Central to this work was our policy and advocacy initiatives, including the Chef Bootcamp for Policy and Change and our second-ever Chef Action Summit, in addition to the relationships we deepened on behalf of the industry in Washington, D.C., through initiatives like the American Culinary Corps and the White House Conference on Hunger, Nutrition, and Health.

Chef Bootcamp for Policy and Change

In Fiscal Year 2023, the James Beard Foundation celebrated the tenth anniversary of the Chef Bootcamp for Policy and Change. When we launched this groundbreaking initiative a decade ago, our vision was clear: empower culinary professionals to use their voices and expertise beyond their kitchens. Over the last ten years, we’ve had the honor of mentoring and nurturing

more than 360 civically minded chefs who have turned into powerful food system and industry advocates. Our participants have been at the forefront of change and have proven that the culinary community can be a potent force for good when provided with the right training and support. To date, alumni have supported a range of policies—from ensuring that children receive nourishing meals at school and advocating for the rights of SNAP recipients, to supporting the sustainability of American fisheries and reducing food waste.

In October 2022, we welcomed 15 new chefs from across 13 states for fall Bootcamp training at the scenic TABASCO® Brand headquarters on Avery Island, Louisiana. Participants underwent rigorous policy and advocacy training, including: an introduction to the Farm Bill due for renewal in 2023; the pivotal role that chefs play in policy and advocacy; how to engage networks and policymakers through messaging; and how to use social media as a tool for change. At completion, these new chef-advocates were well-prepped to engage their local, state, and federal legislators on behalf of the issues they cared most deeply about.

Chef Action Summit

Closely following the 10-year anniversary of Chef Bootcamp, the James Beard Foundation hosted our second Chef Action Summit from January 29–31, 2023 in the vibrant culinary city of Houston, Texas. More than 240 attendees, including chefs from 42 states, many of them



“I truly appreciated being cared for and for having the space to speak. I got so much out of the comradeship, communication, and understanding that happened in the space. I left very inspired for action.”

—2023 Bootcamp Participant

alumni of JBF impact programs, united around a singular purpose: to engage in critical policy discussions and training on behalf of the culinary industry and food system. The summit, organized around three key tracks—Nutrition Security, Conservation and Sustainability, and Industry Support—featured distinguished speakers from across the culinary, food policy, nonprofit, government, and corporate sectors. These included policymakers such as members of the U.S. House of Representatives Earl Blumenauer (D-OR), Sheila Jackson



“I see JBF currently as the best source of information, connection, and collective voice to create awareness and push issues that are important to our industry forward.”

—2023 Chef Action Summit Chef Participant

“More than 200 chefs, restaurant owners and staff from around the country met in Houston this week, but it wasn’t to talk about food or sample the local restaurant scene. This was a policy conference, one where they discussed how they could play a role in advocating for food security, sustainability and support for restaurant workers.”

—Houston Chronicle

Lee (D-TX), and Chellie Pingree (D-ME) and USDA Deputy Undersecretary Stacy Dean, food system advocates, chefs and industry leaders, and many others. The Summit offered attendees opportunities for collective action. In each track, participants came together to create policy recommendations to present to lawmakers, both for the Farm Bill and for broader food system and industry legislation. Those recommendations also formed the basis of the Foundation’s first-ever policy agenda.

Harnessing the Influence of Chefs in the White House and Abroad

To elevate and champion the industry at the federal level, we cemented our relationship with key policy- and decisionmakers in Washington in Fiscal Year 2023. As part of this work, we participated in the Biden-Harris administration’s September 2022 **White House Conference on Hunger, Nutrition, and Health**, where, for the first time in 50 years, 500

leaders convened to discuss strategies for ending hunger and reducing diet-related diseases by 2030. The conference featured an impressive lineup of JBF-curated chefs, including WEL alumna Adrian Lipscombe and James Beard Award nominees Crystal Wahpepah and Erik Bruner-Yang. As part of the commitments stemming from the event, the James Beard Foundation—in collaboration with chef Andrew Zimmern, the Environmental Working Group, the Plant Based Foods Association, and the Independent Restaurant Coalition—also made a pledge to encourage more plant-based and vegetarian options on restaurant dinner menus. Following the conference, we also revived our U.S. Department of State relationship, relaunching the Diplomatic Culinary Partnership in Spring 2023. The heart of this program is the **American Culinary Corps**, which features 80 leading chefs, culinary professionals, and JBF impact program members who will participate in diplomatic initiatives at home and abroad to foster dialogue and bridge-building through food.

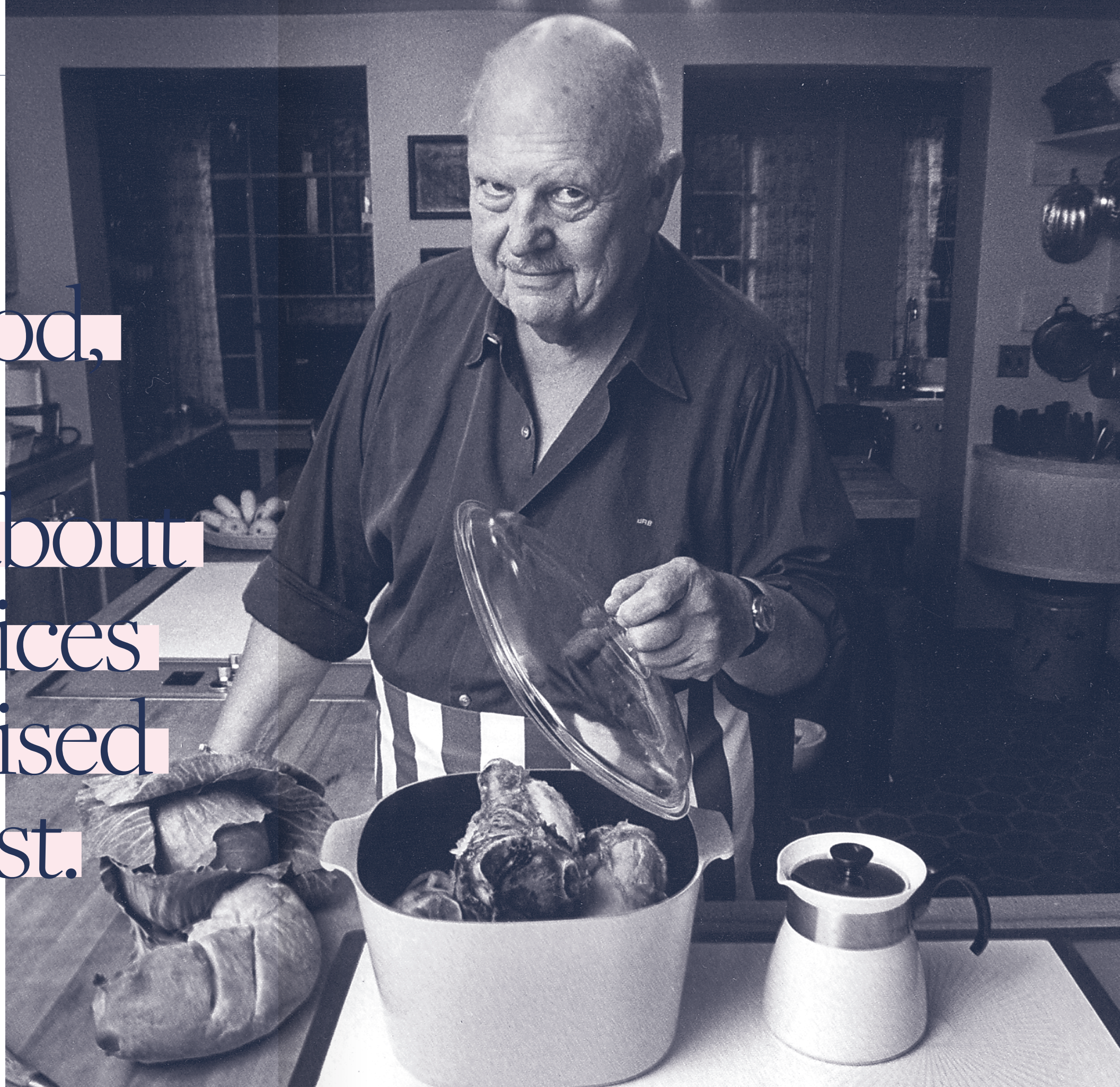
“We have enlisted more than 80 of our nation’s most talented chefs, reflecting the rich diversity of our nation and our food. Many of them already run restaurants or kitchens that serve as ambassadors for their own communities and a slice of American cuisine. Now, what we’re asking them to do is to work on a global scale, to use their incredible gifts to act as citizen diplomats—traveling, cooking, sharing our traditions one meal at a time.”

—Antony Blinken,
United States Secretary of State



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—JAMES BEARD



Championing Gender Equity Through Women's Leadership Programs

Through our Women's Leadership Programs (WLP), the James Beard Foundation reaffirmed its commitment to gender equity in the hospitality industry in Fiscal Year 2023. Indeed, as revealed by respondents to our 2022 Industry Benchmark Survey, disparities in gender, especially at leadership levels, continue to persist in the industry: there is an imbalance between men (64%) and women (30%) in management positions; women saw no clear next steps for growth in their roles; and women cited a lack of mentors or role models more frequently than men. WLP initiatives—like our flagship Women's Entrepreneurial Leadership Program (WEL), the inaugural WEL Summit

in Washington, D.C., and the debut of our Financial Literacy Workshop—were critical to ensuring women have the training and support to navigate the complex dynamics of the industry, cultivate confidence, and succeed at all stages of their careers. Our hope is that, with investment, the industry sees a considerable gain in women-led businesses and women in leadership roles.

Women's Entrepreneurship Leadership Program (WEL)

WEL is the premier program to support female and nonbinary entrepreneurs in the hospitality industry. Since its founding, WEL has empowered more than 147 alumnae collectively owning over 230 businesses spanning 38 states, and has fostered an invaluable community of support, friendship, and professional partnerships. In Fiscal Year 2023, we welcomed 40 new participants to winter and spring sessions of this 10-week training that covers entrepreneurial management, business strategy, financial modeling, funding and capital, branding and marketing, and more. With support

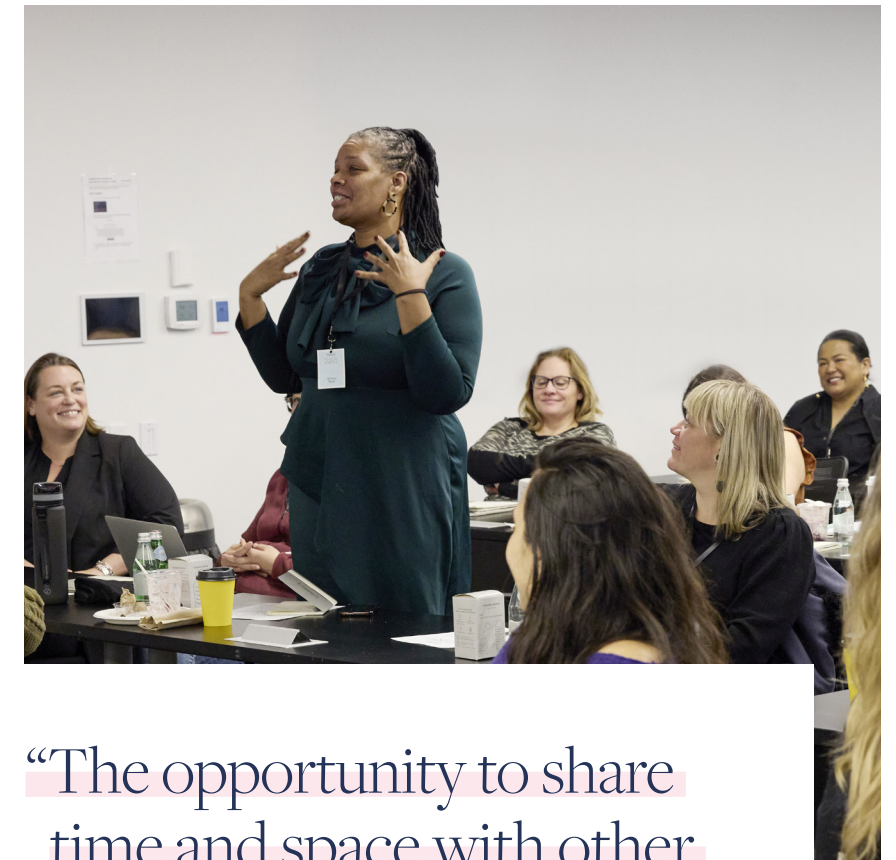
from Cornell University educators, participants learned to define, refine, structure, and articulate their vision for their businesses' growth. Following completion, many alumnae affirmed that the training helped with fundraising, growing employee wages, and adding new benefits for their team, among other improvements.

WEL Summit

Fiscal Year 2023 also included the launch of our inaugural WEL Summit conference on April 10-11, 2022 in Washington, D.C. An unprecedented gathering of over 70% of WEL alumnae from 30 states came together for executive training that included intensive seminars, networking opportunities, and essential panels on topics like "how to be an effective leader," "scaling your business," "harnessing your influence to champion systemic change within the industry," "mental health in the workplace," and more.

Financial Literacy Workshop

Then, on January 9-10, 2023, our efforts continued with the first-ever Financial Literacy Workshop for Women at CohnReznick in New York City. The workshop brought together 45 dynamic women from 18 states to learn from experts and gain confidence in the financial side of their business—from concept ideation to execution and growing one's existing business. The feedback was overwhelmingly positive: 96% of attendees, with over half from BIPOC communities, scored the experience as "very helpful."



"The opportunity to share time and space with other likeminded women, listen to their origin stories, how they overcame obstacles, and their plans was inspiring and informational in a way that no conference, trade publication or show, or the latest book could ever provide."

—2023 WEL Participant



Nurturing the Next Generation of Underrepresented Talent

For decades, the James Beard Foundation has played a pivotal role in nurturing those who have been historically underrepresented in the culinary industry. Through innovative initiatives such as our Beard House Fellows program, Legacy Network, and Allies to Accomplices industry workshops, we are dedicated to ensuring the next generation of talented chefs, from BIPOC communities and beyond, have the hands-on training, industry support, and mentorship they need to succeed.



Beard House Fellows

Since its inception, the Beard House Fellows program has empowered early-career chefs with the tools and networks of support for professional growth. Following the pilot's overwhelming success in 2021, we welcomed eight new passionate Fellows in Fiscal Year 2023. The 10-week program's curriculum—developed with an advisory committee from various facets of the food, beverage, and media industries—included training on brand development, social media, publicity and media, financial planning and business strategy, food policy and advocacy, and more. To date, 100% of participants have identified as BIPOC and of our 18 alumni, nearly 50% have gone on to launch businesses and gain wage increases after completing the program. Stay tuned for exciting announcements as we expand the program in the coming months.

Legacy Network

Fiscal Year 2023 also included the next cohort of our Legacy Network Program, a one-on-one mentorship platform to nurture future BIPOC leaders in the

culinary world. Over eight months, our 2022 cohort—13 Legacy Advisors and 12 Advisees—participated in virtual sessions that centered Advisees' personal and professional growth. The training culminated on February 27 with a session from leadership and executive coach Juliana Faus. Overall, the program provided an opportunity for participants to expand their networks, gain valuable insights, and receive guidance from fellow BIPOC industry professionals who share their commitment to excellence, diversity, equity, and cultural relevance in leadership in the culinary field. Though the Legacy Network is open to all BIPOC participants, Black/African Americans and people of Indigenous heritage are prioritized. To date, 68% of our participants identify as women, 60% identify as Black and/or Indigenous American, and 64% were alumni of other JBF Impact Programs.

Allies to Accomplices

On November 7, 2022, the Office of Wilmington, Delaware and Mayor Mike Purzycki invited JBF to facilitate the first Allies to Accomplices workshop, which empowered 12 dedicated attendees to become change agents for racial equity in the culinary industry. The success of this workshop led to another in Philadelphia on January 24, 2023, where we re-engaged our 2022 attendees to learn DEI concepts and identify strategies to support their local culinary community. Attendees expressed overwhelming enthusiasm, stating that the sessions added to their understanding and that they felt more aligned with their personal and institutional goals.



“The program's focus on bringing positive energy, while ignoring past beliefs that are harmful has allowed me to forge a new way of running my kitchen. I highly recommend the Legacy Network program and would do it again if given the opportunity.”

—2023 Legacy Network Participant

Celebrating the Revitalized Return of the James Beard Awards

After a two-year hiatus, Fiscal Year 2023 marked an exhilarating return to the James Beard Awards. Thanks to an overhaul of the program's policies and procedures to ensure a fairer, more transparent, and representative Awards program, the James Beard Foundation oversaw a revitalized Awards cycle, breathing new life into the prestigious ceremony that honors outstanding achievement in the culinary and food media industries and broader food system. During the festival-style weekend in Chicago, nearly 2,100 food lovers from the food and beverage industry

and beyond convened to celebrate the theme "Gather for Food" and honor the resilience of an industry hit especially hard by the pandemic. Events featured both in-person and digital elements, including free industry panels and workshops, community days of service, and exciting culinary experiences across Chicago. The three awards ceremonies were hosted by renowned chef and author Kwame, chef and author Kwame Onwuachi, journalist and TV personality Lisa Ling, and chef Bryant Terry, with millions tuning in via a live Twitter stream and CBS broadcast special.

Though it is still early to determine true impact, the changes made to the Awards program have ignited important conversations and set the precedent for a more representative food future. The honorees came from a breadth of regions, cultures, cuisines, and backgrounds, with over 61% of Restaurant and Chef Award winners identifying as BIPOC. Significant historic wins, underscored by 1,600 media hits and 961 million social media impressions, included Mashama Bailey as the first Black woman to win for Outstanding Chef and Owamni as the first Native American restaurant to win for Best New Restaurant.



"This year's awards sought to write a more inclusive script and honored the most diverse set of chefs and cuisines in three decades."

— *Bon Appétit*



Investing in a Thriving Culinary Community

From the moment they graduate culinary school to the many milestones that follow, the Foundation is deeply committed to ensuring that chefs and industry professionals have the resources and opportunities to thrive throughout their culinary career.

JB F Scholarship Program

The James Beard Foundation scholarship program is one initiative as part of this dedication, which assists aspiring and established culinary professionals who plan to further their education at accredited institutions. In Fiscal Year 2023, we awarded nearly \$415,000 in scholarships and tuition waivers to 33 dedicated recipients, bringing our total impact to an investment of more than \$9 million and over 2,000 culinary professionals across the country. Of our 2022 cohort, 55% of recipients identified as women or non-binary and 61% identified as BIPOC. Since its inception, this program has not only grown in visibility and financial scope, but in the diversity of subjects our recipients have pursued.



Reinvesting in the Chef Community

In an industry notorious for its tight margins and ongoing challenges, we recognize the critical importance of supporting more established chefs and industry leaders, too. That's why we've devoted a sizable portion of funding to chefs who take part in James Beard Foundation programs and events. In Fiscal Year 2023, we reinvested over \$773,000 into the culinary community in the form of honoraria and stipends. These financial incentives are a small token of appreciation for the time, energy, and dedication that our chef participants spend away from their restaurants.



“My decision to further my education came on the heels of witnessing the insecurity of the restaurant industry during COVID-19. In tandem with my culinary experience, I hope to develop systems to create better equity and accessibility for those that work in the industry and the guests that we serve.”

— 2023 JBF Scholarship Recipient

Inspiring Food Enthusiasts and Diners to be Champions of Good Food for Good®

In Fiscal Year 2023, the James Beard Foundation provided ample opportunity for everyday food enthusiasts to engage with our mission like never before, whether they were immersed in our exciting new Platform by JBF show kitchen and event space, tasting unique flavors at our nationwide Taste America culinary series, or mixing with our young Greens community. By highlighting chefs who embody our mission and values, our goal is to inspire a new kind of

consumer who is just as passionate about championing a better food future as they are about delighting in the plate.

Events: Taste America and Greens

At our national Taste America culinary series and Greens events for food enthusiasts under 40, attendees indulged in delicious dishes, while glimpsing the tastes, traditions, and innovations shaping American food culture today.

Taste America celebrated its tenth anniversary and introduced our first Taste Twenty cohort. At walk-around tastings and pop-up dinners across the country, a talented ensemble of 20 chef teams collaborated to champion the Foundation's Good Food for Good® mission. Across 20 U.S. cities, over 2,000 guests celebrated the richness of their city's local, independent food culture, while learning about the profound impact chefs can have in their community. Our Taste Twenty chefs are committed to leading the industry forward on and off the plate—whether by sourcing sustainable ingredients,



supporting healthy workplace cultures, investing in community businesses and local farms, and more.

At Greens, we hosted over a dozen events for nearly 700 attendees, more than 55% of whom were new to JBF. This year's series featured unforgettable dining experiences that offered our Young Patron members and the general public an opportunity to engage with and savor dishes from some of the most exciting emerging chefs and restaurants in New York City and Chicago. Restaurants that were featured included Cebu, Falansai, Lighthouse, Avec, Elske, Eyval, the Málà Project, and many more. We look forward to expanding our dedicated Greens community in 2023 to West Coast cities including Seattle, Los Angeles, and San Francisco.

Launch of Platform by JBF and Good To Go at Market 57

Market 57 Food Hall at Pier 57

The end of Fiscal Year 2023 was marked by the exciting launch of Market 57—a brand-new food hall at New York City's newly revitalized Pier 57 in partnership with Jamestown LP and Google. Market 57 brings the James Beard Foundation's Good Food For Good® mission to life, while celebrating New York City's local, independent food culture. Over a dozen kiosks, co-curated under JBF's guidance and partnership, spotlight a dynamic selection of minority- and women-owned businesses, alongside seasoned operators and beloved pop-up concepts. Many are alumni of JBF's transformational impact programs and events.





Platform by JBF and Good To Go by JBF launch

Market 57 is anchored by two spaces fully operated by the James Beard Foundation: Platform by JBF, a show kitchen, event space, and education hub for outstanding culinary programming, and Good To Go by JBF, an incubator for fast-casual concepts from operators who embody JBF's mission and values. Marking the first time the Foundation has expanded its real estate portfolio since its founding at the Beard House in 1985, Platform and Good To Go will showcase our commitment to a flourishing American food culture, culinary talent and leadership, and a more equitable and sustainable industry—through a robust calendar of dynamic events, dinners, demos, tours, and other offerings fully available to the public.

Leading up to the grand opening on April 1, we hosted a series of intimate pre-opening “Friends and Family” events, featuring celebrated chefs such as Marcus Samuelsson, Ashley Christensen, and Mashama Bailey, as well as a JBF Patron Program Members preview tasting reception. These first events were followed by an energetic opening night featuring legendary chef Jacques Pépin with Michel Nischan and friends. Following the close of Fiscal Year 2023, April was packed with exceptional dinners highlighting industry luminaries such as Kwame Onwuachi, Fany Gerson, the team from Unapologetic Foods, Ayesha Nurdjaja, and many more. With millions of visitors expected at Market 57 each year, Platform by JBF is poised to become an exciting, memorable new venue for culinary enthusiasts and industry professionals alike.

“Platform by the James Beard Foundation signifies a stage for chefs like me — chefs of color, chefs who are women, chefs who represent the diversity of our cities and our country — to come together and have a stage in which to perform and cook foods that are really near and dear to us.”

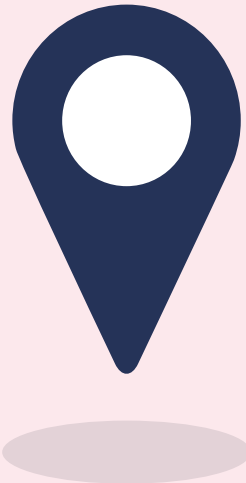
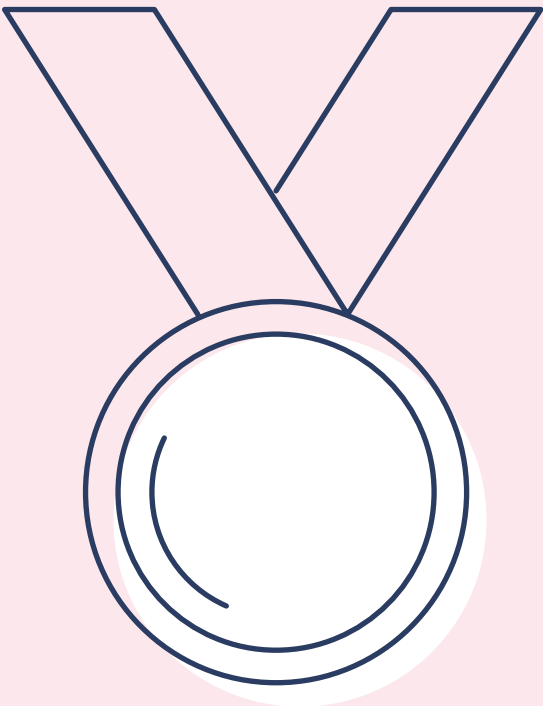
— Mashama Bailey, executive chef and co-founder of The Grey and 2022 James Beard Restaurant and Chef Award winner for Outstanding Chef



Championing our mantra of Good Food for Good®, the James Beard Foundation strengthened and expanded support of the independent restaurant industry and the wider food community with this snapshot of achievements in Fiscal Year 2023:

Celebrating Leadership and Community

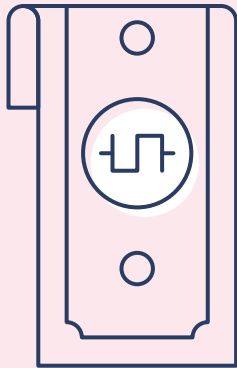
An exciting relaunch of the James Beard Awards, celebrating "Gather for Good" and welcoming over **2,100 guests from the culinary community** and beyond to Chicago. The evening celebrated outstanding achievement across the culinary and food media industries, and broader food system. Over **4,700 applicants** across Awards programs in 2022. **61% of winners identify as BIPOC.**



Thousands of food and beverage enthusiasts experience the Foundation's Good Food for Good® mission, many new to JBF, at exceptional culinary events in cities across the country.

Investing in the Culinary Community

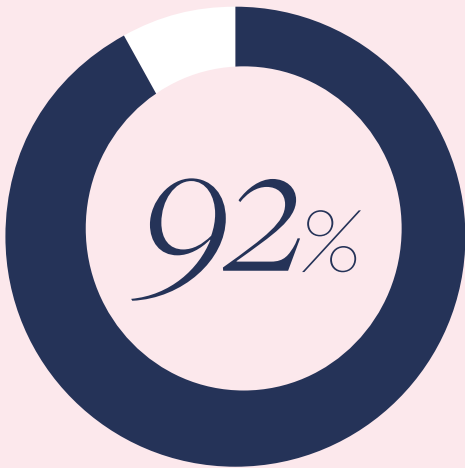
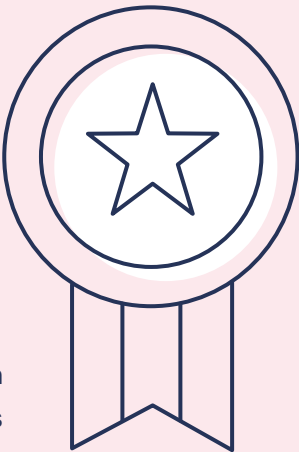
Over **200 chefs** highlighted and nearly **\$1 million reinvested in the chef community** in the form of honoraria and stipends for participating in JBF events and programming.



Policy and Advocacy Initiatives

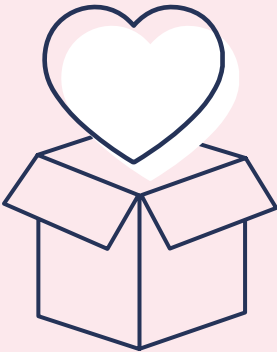
Welcomed over **240 attendees** from **42 states** to engage in impactful policy discussions and training on behalf of our food system at our second ever Chef Action Summit. This year's Summit comprised our most diverse group to date: **66% identified as women, 51% were from BIPOC communities, and 51% were JBF Impact Program alumni.**

Partnered with U.S. Department of State on the launch of the American Culinary Corps, featuring **80 leading chefs, culinary professionals, and JBF Impact Program alumni** who will engage in culinary diplomacy efforts at home and abroad.



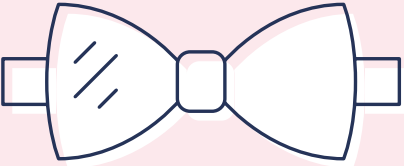
92% of participants of Chef Bootcamp for Policy and Change perceive JBF to be a leading advocate for the food and beverage industry.

Racial and Gender Equity



78% of Beard House Fellows alumni report increased professional opportunities because of JBF association; Nearly **50% of Beard House Fellows have launched** businesses and reported wage increases.

Overall, participation in our Women's Entrepreneurial Leadership (WEL) program is shown to increase confidence, self-empowerment, concrete skills, and connection. **In FY23, 85% of our winter participants rated their confidence as "high or moderately high"** upon graduation. Of all WEL participants to date, **86% have grown employee wages, 79% have reported success in raising funding** for their businesses collectively raising a total of \$12.1M, and **70% added new benefits** including healthcare and training.



Growing confidence among Legacy Network attendees—**91% stated that they felt very confident** at the conclusion of the program versus 33% at the start of training.

Statements of Financial Position

For the year ended March 31, 2022

	2023	2022
Assets		
Current assets		
Cash	\$ 2,464,975	\$ 4,311,406
Board-designated cash and cash equivalents	950,000	500,000
Current portion of pledges and other receivables, net	879,359	700,753
Prepaid expenses and other assets	960,977	833,475
Total Current Assets	5,255,311	6,345,634
Property and equipment, net	2,194,643	1,726,286
Operating lease right-of-use asset	612,240	—
Other Assets		
Intangibles	10,000	10,000
Pledges and other receivables, net of current portion	1,093,587	—
Total other assets	1,103,587	10,000
Total Assets	\$ 9,165,781	\$ 8,081,920
Liabilities and Net Assets		
Current liabilities		
Accounts payable and accrued expenses	\$ 1,874,626	\$ 1,384,506
Current portion of mortgage note payable, net	111,923	107,740
Contract liabilities	677,078	694,733
Current portion of operating lease liability	230,495	—
Deferred rent	—	115,821
Total Current liabilities	\$ 2,894,122	\$ 2,302,800
Long-term liabilities		
Mortgage note payable, net of current portion	952,347	1,064,366
Operating lease liability, net of current portion	479,968	—
Government loans	150,000	147,314
Total Long-Term Liabilities	\$ 1,582,315	\$ 1,211,680
Total Liabilities	4,476,437	3,514,480
Commitments and contingencies (Notes 7, 8, 9, 10, 11, and 12)		
Net Assets		
Without donor restrictions		
Available for operations	171,915	3,030,517
Board-designated endowment	450,000	—
Total net assets without donor restrictions	621,915	3,030,517
With donor restrictions		
Purpose or time restricted	2,401,814	933,058
Endowments	1,665,615	603,865
Total net assets with donor restrictions	4,067,429	1,536,923
Total net assets	4,689,344	4,567,440
Total Liabilities and Net Assets	\$ 9,165,781	\$ 8,081,920

Audited financial statements available online at jamesbeard.org/financials.

Statement of Activities

For the year ended March 31, 2023

	Without Donor Restrictions	With Donor Restrictions	Total
Support and Revenue			
Awards event sponsorships and ticket sales	\$ 3,953,683	—	\$ 3,953,683
Contributions	1,776,767	2,988,487	4,765,254
In-kind contributions	2,752,410	—	2,752,410
Interest income	54,779	—	54,779
Educational program fees and grants	1,702,556	—	1,702,556
House events	598,394	—	598,394
Patron program	221,425	—	221,425
Taste America	1,905,687	—	1,905,687
Other events	3,978,243	—	3,978,243
Pier 57	229,856	—	229,856
Program advertising, publications and miscellaneous income	116,866	—	116,866
Net assets released from restrictions	—	—	—
Satisfaction of program and time restrictions	457,981	(457,981)	—
Total Support and Revenue	\$ 17,748,647	2,530,506	\$ 20,279,153
Expenses			
Program Services			
Scholarships	\$ 541,868	—	\$ 541,868
Education and impact	2,268,695	—	2,268,695
Member services	157,848	—	157,848
House events	841,027	—	841,027
Awards	3,867,886	—	3,867,886
Other events	3,437,799	—	3,437,799
Marketing and communications	999,441	—	999,441
Taste America	1,615,222	—	1,615,222
Pier 57	1,819,300	—	1,819,300
Total Program Services	\$ 15,549,086	—	\$ 15,549,086
Supporting Services			
Management and general	2,783,195	—	2,783,195
Fundraising	1,824,968	—	1,824,968
Total Supporting Services	4,608,163	—	4,608,163
Total Expenses	\$ 20,157,242	—	\$ 20,157,242
Change in net assets before other income	\$ (2,408,602)	2,530,506	\$ 121,904
Net Assets—Beginning	3,030,517	1,536,923	4,567,440
Net Assets—Ending	\$ 621,915	\$ 4,067,429	\$ 4,689,344

Allocation of Expenses

- PROGRAMMING 77%
- MANAGEMENT / GENERAL 14%
- FUNDRAISING 9%





Thank You

We are extremely grateful to our community of sponsors, donors, and members for your generosity, ongoing support, and steadfast belief in our work. Through the tremendous partnership and contributions of our dedicated community, the James Beard Foundation celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry. Together, we create a more equitable and sustainable future of food where all have the opportunity to thrive.

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The James Beard Foundation recognizes the following companies for their partnership and vision in bringing the Foundation’s events and programs to communities near and far.

The following list of sponsors recognizes total giving from April 1, 2022 to March 31, 2023.

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of High West

Park City, Utah

\$7,500

April 8-9, 2022

Progress in Springfield, MO

\$7,500

April 9, 2022

13th Annual Sunday Supper
at Chelsea Market

New York, NY

\$140,000

May 1, 2022

Tempus & The Grove in
St. Louis, MO

\$9,500

June 2-3, 2022

Sunday Supper at Union
Market, Washington, D.C.
in support of Women’s
Entrepreneurial Leadership

Hosted by EDENS and
CEO Jodie McLean

\$75,000

June 5, 2022

Stadium Chef Series:
Wrigley Field

Chicago, Illinois

\$7,500

June 12, 2022

Rooted in Ohio

The Market Food & Drink,
Columbus, Ohio

\$7,500

June 25, 2022

15 Years of Maximum Flavor!

Chef Adrienne’s Vineyard
Restaurant and Bar

Miami, FL

\$7,500

June 25, 2022

Promontory Club Dinner

Park City, UT

\$10,000

July 9, 2022

Palm Beaches Restaurant
Month Kickoff

PGA National Resort, Palm Beaches, FL

\$7,500

August 02, 2022

Cork & Fork

Grand Hotel, Mackinac Island, MI

\$7,500

September 30, 2022

Resort at Paws Up

Greenough, MT

\$8,000

October 7-8, 2022

Across the Atlantic Bayhaven
Food & Wine Dinner

Charlotte, NC

\$5,000

October 19, 2022

Sunday Supper South at
Ponce City Market

Atlanta, GA

\$75,000

November 6, 2022

YPO Edge Summit

New York, New York (NYC)

\$25,000

November 18, 2022

**Holiday Soiree with
Lawrence Barbecue**

Raleigh, NC
\$11,100
December 8, 2022

**Saratoga 150th
Anniversary Party**

New York, NY (NYC)
\$40,000
December 15, 2022

Colonial Culinary Classic

Fort Worth, TX
\$25,000
February 20, 2023

Chef Invitational

Sand Valley, WI
\$8000
March 3–5, 2023

Best Chef: South Lunch

Stage Kitchen & Bar,
Palm Beach Gardens, FL
\$7,500
March 6, 2023

Boston Food & Wine Festival

Boston, MA
\$7,500
March 11, 2023

Finding Philippines

Tarrytown, NY
\$7,500
March 13, 2023

**Palm Desert Food & Wine
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Palm Desert, CA
\$7,500
March 24, 2023

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\$25,000
March 28, 2023



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The James Beard Foundation is grateful to this group of leaders who provide time, talent and resources to advance our mission.

*All leadership lists include those who have served at any point during Fiscal Year 2023—April 1, 2022 to March 31, 2023.

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