

For Immediate Release



JAMES BEARD FOUNDATION® ANNOUNCES 12 RECIPIENTS OF
2022-2023 NATIONAL SCHOLARS PROGRAM

*\$240,000 worth of scholarships out of nearly half a million awarded
to National Scholars Program recipients pursuing topics across
the culinary and pastry arts, wine studies, and food systems*

NEW YORK, NY (August 24, 2022) – The James Beard Foundation® announced today the recipients of its 2022-2023 **National Scholars Program**. Established in 2016, the National Scholars Program provides scholarships of \$20,000 each to 12 food-focused individuals who plan to pursue an education in the culinary arts, food studies, agriculture, hospitality management, and related fields.

*“The James Beard Foundation is strongly committed to supporting the innovative and driven culinary industry leaders of tomorrow,” said **Anne E. McBride, PhD, vice president of programs at the James Beard Foundation**. “We’re immensely proud of this year’s recipients, who all demonstrate a genuine commitment to the food industry. We are thrilled to support their journey with this distinguished scholarship opportunity.”*

The National Scholars Program is a part of the larger James Beard Foundation [Scholarship Program](#)—which is awarding \$459,400 in financial aid in 2022. Established in 1991, the scholarship program assists aspiring and established culinary professionals who plan to further their education at a licensed or accredited culinary school or hospitality institution, college, or university. In the past 31 years, the program has not only grown in visibility and financial scope, but in the breadth of subjects its recipients have pursued. As of 2022, the Foundation will have awarded nearly \$9 million in financial aid to over 2,000 recipients.

The 2022-2023 National Scholar Program recipients are:

- **Bryan A’Hearn** (Southwest; Las Vegas): A’Hearn is attending the University of Southern California and hopes to study sociological and geopolitical issues through the lens of food, travel, and the human experience.
- **Julian Bernal** (Mountain; Provo, UT): Bernal is currently studying food business management with a focus in the culinary arts at the Culinary Institute of America at Hyde Park, New York. In the future, Bernal hopes to compete on *Top Chef* and open a fine-dining Mexican restaurant.

- **Grace Campidilli** (Midwest; Johnston, IA): Campidilli is pursuing undergraduate degrees in statistics and plant science from Cornell University in Ithaca, New York. Her current interests revolve around using machine learning and robotics as a way to reduce food waste.
- **Katie Clondas** (Northeast; East Falmouth, MA): Clondas will be pursuing a bachelor's degree in food business management and culinary arts at the Culinary Institute of America. Her goal is to own and operate a farm-to-table restaurant that will be accessible to all.
- **Allayah Jewell** (Mid-Atlantic; Glen Burnie, MD): Jewell is attending Johnson & Wales University in Providence, Rhode Island and will be pursuing a bachelors in culinary. She hopes to use her degree to provide healthy, easy, and affordable meals to her community.
- **Malik Karim** (Great Lakes Region; Chicago, IL): Karim is currently attending Kendall College of Culinary Arts and Hospitality Management at National Louis University. In the future, he plans to open a modern, queer-inclusive Palestinian bakery to honor his family's traditional recipes.
- **Katerina Roth** (New York State; Ithaca, NY): Roth is a second-year PhD student in the food science department at Cornell University. With the support of this scholarship, she hopes to pursue her goals in bridging innovative food research with industry-focused scientific communication to promote sustainability in food production.
- **Ashley Torrijos** (California; Marina Del Rey, CA): Torrijos is currently pursuing her master's degree in food industry leadership at the Marshall School of Business at the University of Southern California. She plans to use her degree to create better equity and accessibility for both industry workers and guests.
- **Madison Townsend** (Southeast; Lexington, KY): Townsend is currently pursuing her associates degree in baking and pastry arts at Sullivan University in Louisville, Kentucky.
- **Leo Uyekawa** (Northwest & Pacific; Bainbridge Island, WA): Uyekawa will be attending the Culinary Institute of America in Hyde Park, New York to study culinary arts and business management. His goal is to expand his skill set in the industry and to create food that is sustainable, tells a story, and connects people around the world.
- **Victoria Wooten** (Texas; Fresno, TX): Wooten is currently pursuing a culinary degree at Johnson & Wales University, Charlotte. One of Wooten's goals is to serve food at the Olympics.
- **Pierce Ziebarth** (Northwest & Pacific; Albany, LA): Ziebarth is currently pursuing his associate degree in baking, pastry, and the culinary arts at the Louisiana Culinary Institute. Ziebarth plans to follow graduation with an apprenticeship/internship to hone his skills.

The James Beard Foundation issued an open call for applications for the National Scholars Program beginning on February 14, 2022. The application form captured information about each

candidate, including educational history, employment history, volunteer work and public service, professional goals, financial status, and special circumstances. Applicants had to submit an essay describing what made them outstanding candidates for the scholarship, as well as two letters of recommendation. To ensure regional diversity, one awardee was selected from each of the twelve geographic regions defined by the James Beard Foundation Awards.

The Scholarship Program is administered by International Scholarship and Tuition Services, Inc. (ISTS), an independent company that specializes in managing sponsored educational assistance programs. ISTS hosts the online application process, vets the initial candidates for eligibility, and disburses awards to recipients. The James Beard Foundation's Scholarship Selection Committee reviews the semifinalists and selects the recipients. Learn more about this year's selection committee [here](#).

To learn more about the James Beard Foundation's scholarship program, please visit: jamesbeard.org/scholarships.

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About the James Beard Foundation

The James Beard Foundation (JBF) celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry to create a future where all have the opportunity to thrive. Established over 30 years ago, the Foundation has highlighted the centrality of food culture in our daily lives and is committed to supporting a resilient and flourishing industry that honors its diverse communities. By amplifying new voices, celebrating those leading the way, and supporting those on the path to do so, the Foundation is working to create a more equitable and sustainable future—what we call Good Food for Good™.

As a 501c3 non-profit organization, JBF brings its mission to life through annual Awards, industry and community-focused initiatives and programs, advocacy, and events. Current programs include the **Chef Bootcamp for Policy and Change**, **Beard House Fellows**, **Legacy Network**, **Scholarship Programs**, **Smart Catch**, **Women's Leadership Programs**, and **Open For Good Campaign**. In addition, JBF celebrates the chefs and local independent restaurants at the heart of our communities with numerous events and partnerships nationwide throughout the year—including the **Taste America** culinary tour, **JBF Greens** events for foodies under 40, the soon-to-open **Pier 57 Market Hall**, food festivals, and more.

For more information, subscribe to the digital newsletter [Beard Bites](#) and follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [TikTok](#), and [LinkedIn](#).

For industry leaders and employees, subscribe to JBF's [Industry Support Newsletter](#) or access a range of resources on our [Industry Support page](#), including published reports, a Virtual Education Library, and monthly Chefs Connect events.

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