NEW YORK, NY (July 27, 2022) The James Beard Foundation® announces its first cohort for the 2022-2023 Beard House Fellows. The Beard House Fellows program, presented by Capital One, re-imagines the potential of the historic space into a hub of training and professional development for talented emerging chefs. Featuring alums of Careers Through Culinary Arts (C-Cap) partner schools, each Fellow has a ten-week residency at the Beard House, that includes a monetary stipend, as well as virtual and in-person training in financial and legal matters, public relations, policy and advocacy, social media, and more.

The chefs selected to participate in the Program ("Fellows") work with the Foundation and its culinary partner Great Performances to create and market Beard Box meal kits that will be available to consumers across the continental US. Fellows also have the opportunity to cook at the Beard House and participate in peer-to-peer learning. The Program is supported by an advisory committee of professionals from various segments of the food, beverage, and media industries who provide guidance on the program and curriculum, as well as networking opportunities for the fellows.

The Advisory Committee Members are:

Monti Carlo, Owner, Island Girl Cooks

Irene Li, Co-Founder and Program Manager, Mei Mei Restaurant and CommonWealth Kitchen; 2022 James Beard Award Leadership Winner

Mavis-Jay Sanders, Chef and Activist, A Sanders Thing; 2022 James Beard Award Leadership Winner

Alexander Smalls, Chef, Restauranteur, Author and Food Activist, Alexander Smalls & Company, LLC

Deborah VanTrece, Creative Director, Author, Owner, Twisted Soul Cookhouse & Pours

The first cohort of the 2022-2023 Beard House Fellows are:
**Jahqyad Austin** is ready to make his mark on pastry. An alum of The Culinary Institute of America, Jahqyad has refined his pastry skills at esteemed establishments such as Café Boulud and Eleven Madison Park in New York. Beyond fine dining kitchens, Jahqyad pays it forward by volunteering at Meals on Wheels and the Food Education Fund. Jahqyad hopes to own his own patisserie and restaurant group to further his mission of connecting people through food.

**Toni Hicks** is a Philly native, a current fellow presented by Visit Philadelphia, a Drexel University alumni, chef rooted in the Philadelphia community, and “as Philly as it gets.” In high school, Tonii was introduced to the culinary arts program and immediately fell in love. At the age of 14, she began working in professional kitchens across the city. As she has grown in her career, she has found her true passion lies in ending food insecurity in Philadelphia, evident in her work as culinary director of People’s Kitchen Philly and a culinary educator at Free Library of Philadelphia. Tonii hopes to own a commissary kitchen in Philadelphia that will provide access to hands-on culinary education and be a home for chefs.

**Adijatu Jalloh** was only eight years old when she realized she wanted to be a chef. Cooking throughout her childhood and teenage years, Adijatu began competing in culinary competitions and working in professional kitchens at the age of 16, including at Nobu57 in New York. Currently working as the head line cook at Cut by Wolfgang Puck, while simultaneously finishing her last semester at New York City College of Technology, this ever-busy chef is also building out her business ventures: Adji’s Kitchen, a delivery catering business, and A.M.J Fusion, a traveling catering group for large groups and private fine dining experiences. With a mission of introducing African ingredients to the culinary lexicon, Adjiatu’s future plans include opening a fine dining African fusion restaurant and writing an African cookbook.

The Beard Box, developed by each Fellow in collaboration with Great Performances, is a curated meal kit that includes ingredients and instructions to create a delicious dinner for two, plus special gifts from our partners. The boxes include fresh and partially-prepared ingredients and are shipped with icepacks in a tightly insulated package overnight. The price of a Beard Box is $125 and consists of 3 courses for two people. A special additional gift will be included for Capital One cardholders.

**Upcoming Beard Boxes for Purchase:**

- Adijatu Jalloh’s Beard Box is available for purchase starting today, July 27-August 9, and will arrive in homes August 24.
- Tonii Hicks’ Beard Box will be available for purchase September 6-September 13, and will arrive in homes September 28.

Beard Boxes can be purchased at: [www.jamesbeard.org/beard-house-fellows](http://www.jamesbeard.org/beard-house-fellows)
To learn more about the James Beard House Fellows program and other James Beard Foundation programs, visit: www.jamesbeard.org/beard-house-fellows

The James Beard House Fellows program is supported by Presenting Sponsor Capital One, the official credit card and banking partner of the James Beard Foundation; Champion Sponsors: Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, TABASCO®; Supporting Sponsors: American Airlines, the official airline of the James Beard Foundation; Windstar Cruises, the official cruise line of the James Beard Foundation, Cuisinart, Ecolab, McCormick, Melissa’s Produce, Nielsen-Massey, SAVEUR, Skuna Bay, and Valrhona.

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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 more.** 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.

**About Capital One**
At Capital One we’re on a mission for our customers – bringing them best-in-class products, rewards, service, and experiences. Capital One is a diversified bank that offers products and services to individuals, small businesses and commercial clients. We use technology, innovation, and interaction to provide consumers with products and services to meet their needs. Through Capital One Dining and Capital One Entertainment, we provide our rewards cardholders with access to unforgettable experiences in the areas they’re passionate about, including dining, music and sports. Learn more at capitalone.com/dining and capitalone.com/entertainment.

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