



# JAMES BEARD FOUNDATION ANNOUNCES RESTAURANT DESIGN AWARD JURY AND FINAL CALL TO ENTRY FOR RESTAURANT DESIGN AWARDS

*RESTAURANT DESIGN SUBMISSIONS OPEN THROUGH JANUARY 26, 2018*

NEW YORK, NY (January 10, 2018) - The James Beard Foundation announced today a distinguished panel of jurors that will serve as the judging authority for the 2018 Restaurant Design Awards. This panel invites restaurants, architects, interior designers, and graphic designers to submit their projects for consideration for the 2018 Restaurant Design Awards. The 2018 jury includes Annie Block, Deputy Editor, *Interior Design Magazine*; Jeff Guga, Principal, Guga Architecture; Dorothy Kalins, Director, Dorothy Kalins Ink; and Michael Maharam, CEO, Maharam. Additionally, the Foundation made its final call to entry for outstanding submissions in the Restaurant Design Award category.

The Restaurant Design Awards were established by the James Beard Foundation in 1994 and have become highly coveted by hospitality designers nationwide. Any restaurant project that was completed or redone in North America since January 2015 is eligible, and the deadline for entry is Friday, January 26, 2018. The Restaurant Design Awards are composed of two categories: restaurants 76 Seats and Over, and 75 Seats and Under. All those interested in submitting projects for consideration should visit <http://www.jamesbeard.org/awards> for the complete guidelines and entry portal.

The Restaurant Design Awards Committee is made up of architects, designers, design writers, editors, and curators. The committee chooses the jurors who conduct the actual judging, in addition to overseeing the entire submission process. The 2018 committee includes James Biber, Principal of Biber Architects, New York City; Craig Dykers, Architect and Founding Partner of International Architecture firm Snøhetta; Kristina O'Neal, Principal of design and concept firm AvroKO, New York City; and Chee Pearlman, design curator of TED Conferences, New York City.

Nominees for all award categories, including Restaurant Design, will be revealed on March 14, 2018. The James Beard Foundation Media Awards will be held at Pier Sixty at Chelsea Piers in New York City on Friday, April 27, 2018

**FOR  
IMMEDIATE  
RELEASE**

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# JAMES BEARD AWARDS

The James Beard Foundation Awards Gala will be held at the Lyric Opera of Chicago on Monday, May 7, 2018. During the event, which is open to the public, awards for the Restaurant and Chef and Restaurant Design categories will be handed out, along with special achievement awards Humanitarian of the Year, Lifetime Achievement, Who's Who of Food and Beverage in America, and America's Classics. A gala reception will immediately follow, featuring top chefs and beverage professionals from across the country.

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and further the Foundation's mission to celebrate, nurture, and honor chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. Each award category has an individual committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program. All JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

## **About the James Beard Foundation (JBF)**

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard 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. For more information, please visit [jamesbeard.org](http://jamesbeard.org). Get food news, recipes, and more at the James Beard Foundation's [blog](#), or subscribe to the free digital newsletter [Beard Bites](#). Follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [Pinterest](#), and Snapchat. Watch the James Beard House Kitchen Cam, James Beard Awards, and more on the Foundation's [Livestream](#) channel. Find more JBF-related video on the Foundation's [YouTube](#) channels.