

CHEFS AT WORK ON POLICY & CHANGE

AUGUST 2018

**JBF
CHEFS
BOOT
CAMP**



**Chef Action
NETWORK**



JAMES BEARD FOUNDATION



CHEFS AT WORK ON POLICY & CHANGE

DINNERS



CHEFS AT WORK ON POLICY & CHANGE



AWARDS

Rise

James

Beard

Awards



CHEFS AT WORK ON POLICY & CHANGE

SCHOLARSHIPS



CHEFS AT WORK ON POLICY & CHANGE



JAMES BEARD FOUNDATION

JBF
IMPACT

CULINARY LABS



CHEFS AT WORK ON POLICY & CHANGE



ISSUE SUMMITS



CHEFS AT WORK ON POLICY & CHANGE



LOCAL ADVOCACY



CHEFS AT WORK ON POLICY & CHANGE



CHEFS BOOT CAMP



CHEFS AT WORK ON POLICY & CHANGE

ADVOCACY ABROAD



Good food for good.

CHEFS MATTER



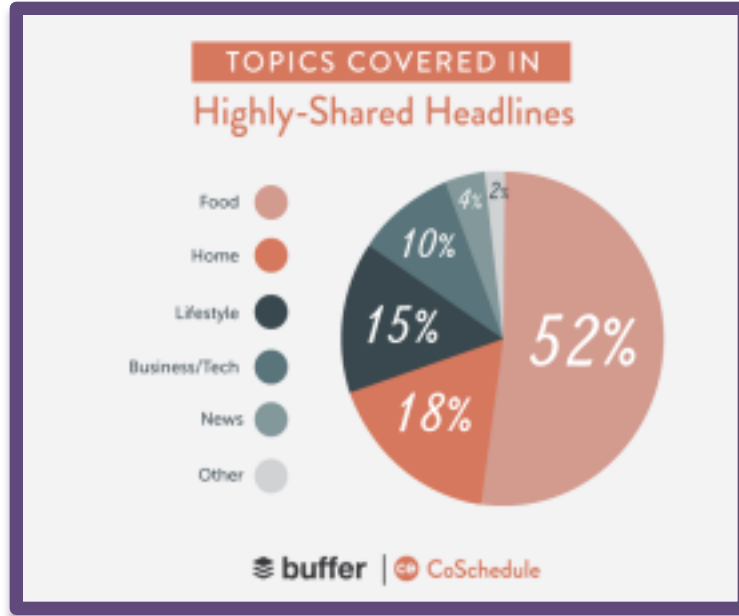
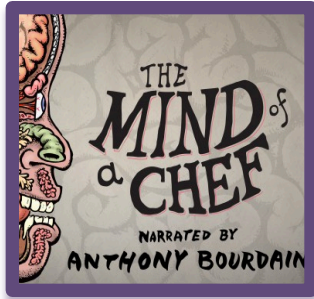
CHEFS AT WORK ON POLICY & CHANGE



**“If we really believe in food,
we must do something about
it. For our voices should be
raised above the rest.”**

— JAMES BEARD

BIG APPETITE FOR FOOD CULTURE



CHEFS AT WORK ON POLICY & CHANGE

**94% OF
RESTAURANTS ARE
PARTICIPATING IN
COMMUNITY-BASED
CHARITIES**

\$783 BILLION INDUSTRY

**Nearly 50% of every dollar
spent in the food industry
is restaurant related**

**74% OF AMERICANS BELIEVE THAT
THE FOOD & BEVERAGE INDUSTRY
SHOULD BE A MORE ACTIVE
PARTICIPANT IN BROADER DEBATE
OVER SOLUTIONS TO FOOD &
NUTRITION POLICY**

NETWORKS



YOUR VOICES MATTER IN POLICY

LASTING CHANGE

BEHAVIOR & CULTURAL CHANGE

TABLE

Sourcing
Preparing
Marketing

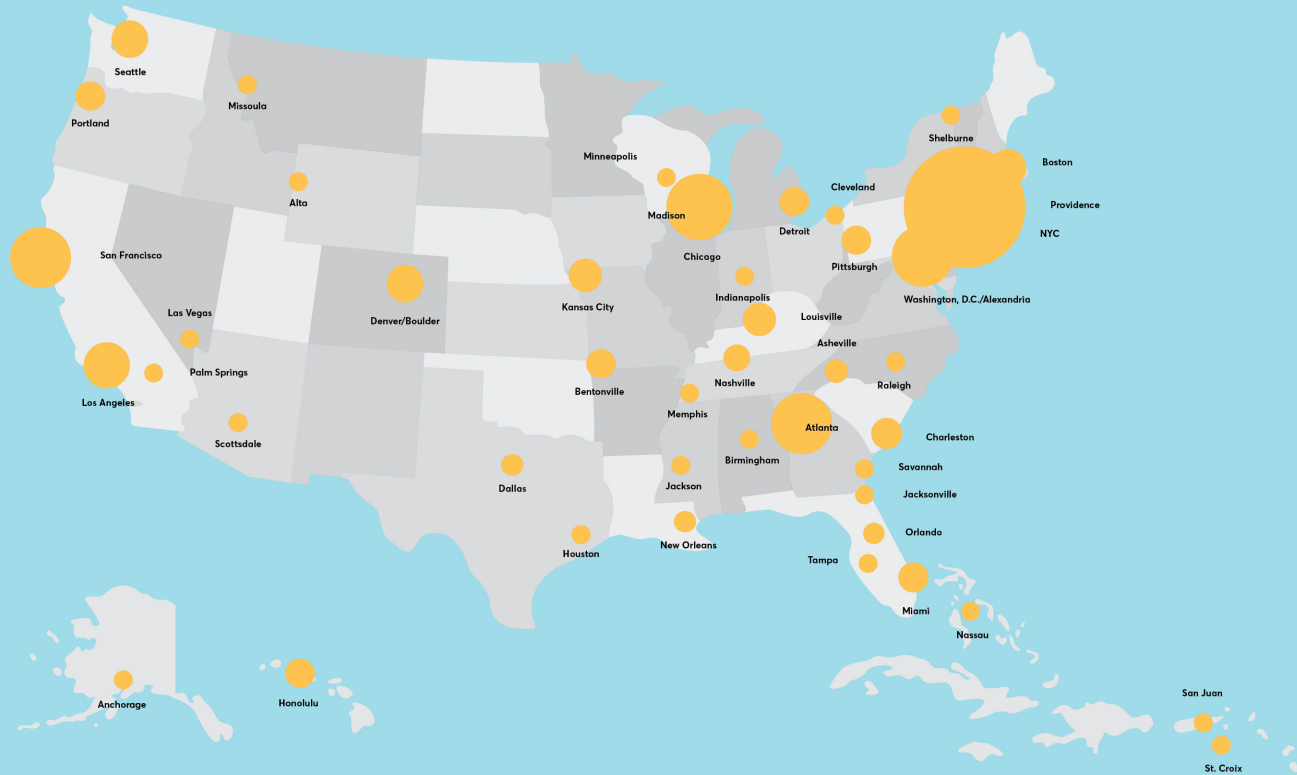
COMMUNITY

Partnering
Public
Promoting

POLICY

State
Local
Federal

NATIONAL NETWORK OF MORE THAN 200 CHEFS



CHEFS & ANTIBIOTICS



THE FARM BILL & SNAP



Karen Akunowicz @KAKunowicz · Mar 20

Did you know the #farmbill is *really* a #foodbill ? Millions of families are in danger of losing their life saving Snap benefits, no one should have to choose between food and paying the bills #ohsnap #snapsecure #jbfimpact #chefslead



Kwame Onwuachi @ChefKwame · 4 Oct 2017

Congress must protect & strengthen - not cut - the #SNAP program. Hungry Americans are depending... [instagram.com/p/BZ1FCGEAnkM/](https://www.instagram.com/p/BZ1FCGEAnkM/)



Gregory Gourdet @GG30000 · Jun 21

The @HouseGOP just passed the awful #FarmBill. Who's at risk? Millions of low income families on #SNAP, small non-commodity crop farms just to begin. Our next steps- making sure this bill does not become law. #chefslead #JBFImpact



Chef Action Network @JBFChefAction · May 22

Great to see Chefs @HughAcheson and @AnnEblu on #CapitolHill today with @nokidhungry talking #SNAP and #FarmBill #nokidhungry #chefslead #SNAPworks #realschoolfood



CHEFS AT WORK ON POLICY & CHANGE

FOOD WASTE

Kwame Onwuachi Retweeted

FoodInsight.org @FoodInsight · 21 Dec 2017

We spoke to @ChefKwame to learn more about the problem of #foodwaste and how we can all pitch in to help prevent it - bit.ly/2BXyGxt



Learn How to Reduce Food Waste with Chef Kwame

@FoodInsight

READER

Taking on food waste, one wilted vegetable at a time

At Stock, the cafe inside the new midwestern culinary mecca Local Foods, Abra Berens is giving new life to undesirable produce.

By Gwynedd Stuart [@gwynnstu](https://twitter.com/gwynnstu)



Atlanta Restaurant Scene

Miller Union chef Steven Satterfield shares tips to cut down on food waste

Sept 20, 2017

By Ligaya Figueras, Atlanta Restaurant Scene

SUSTAINABLE SEAFOOD



CHEFS AT WORK ON POLICY & CHANGE

ISSUES YOU CARE ABOUT IN DC



 **abraberens** • Follow
United States Capitol

abraberens #thisiswhatdemocracylookslike
In DC for the next 48 hours to lobby for #organicfarmers. Thanks to @chefactionnetwork, @beardfoundation, @environmentalworkinggroup and #plateoftheunion for helping give chefs a voice.



Chef Tiffany Derry and U.S. Representative Marc Veasey (TX-33).
Photo by Mark Noble/FPA

GROCERIES

Chef Tiffany Derry Visited Members of Congress to Urge Changes in Food



CHEFS AT WORK ON POLICY & CHANGE

AND AT HOME

EATER VOICES NORTH CAROLINA FEATURES

2

I Used to Keep Politics Out of My Restaurants. HB2 Changed That.

Why an influential North Carolina chef won't keep silent on the "bathroom bill"

by Ashley Christensen | Oct 25, 2016, 12:00pm EDT

npr

the salt

FOOD FOR THOUGHT

Amid Travel Ban Debate, Chefs And Food Brands Take A Stand On Immigration

▶ LISTEN · 4:07

+ QUEUE

⋮

CHEFS AT WORK ON POLICY & CHANGE

The New York Times

GIFT THE TIMES

Chefs Struggle Over Whether to Serve Up Politics




A group of chefs gather at Serenbe, a farming and residential community south of Atlanta, the James Beard Foundation's Chefs Boot Camp for Policy and Change. Dustin Chambers for The New York Times


THE ISSUES






WAGES



the salt WHAT'S ON YOUR PLATE

 **Andrea Reusing**
@andreareusing

OPINION FOOD FOR THOUGHT

Farm-To-Table May Feel Virtuous, But It's Food Labor That's Ripe For Change

July 30, 2017 · 7:18 AM ET

ANDREA REUSING



WAGES

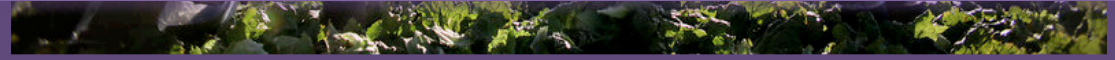


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As chefs, we need to talk more about the economic realities of our kitchens and dining rooms and allow eaters to begin to experience them as we do: imperfect places where abundance and hope exist beside scarcity and compromise. Places that are weakened by the same structural inequality that afflicts every aspect of American life.

Roger Ebert described the capacity of movies to be "like a machine that generates empathy." With more expansive definitions of authenticity and transparency, restaurants can become empathy machines and diners will get a better understanding of the lives of the people who feed us.



WAGES



CHEFS AT WORK ON POLICY & CHANGE

IMMIGRATION



CHEFS AT WORK ON POLICY & CHANGE

COMING SOON



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**THANK
YOU!**

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