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The James Beard Foundation Awards Over Ninety Students 2013 Culinary Scholarships

More than \$437,000 in Educational Scholarships and Professional Grants Bestowed This Year

New York, NY (August 7, 2013) – Established in 1991, the James Beard Foundation Scholarship Program assists aspiring and established culinary professionals who plan to further their education at a licensed or accredited culinary school. Since its commencement, the scholarship program has awarded more than \$4.6 million to deserving students who excel in the culinary craft. Ninety-four students were granted a total of \$437,707.00 in financial aid this year.

"I am very proud to announce that this year marks the largest amount of student financial aid to ever be awarded by our nonprofit," said Diane Harris Brown, director of educational and community programming for the James Beard Foundation. "Our prestigious scholarship program has been dedicated to educating the future great chefs and restaurateurs of America. These promising professionals provide a glimpse into the future of our country's diverse culinary heritage."

Scholarships presented include:

- The Elkes Family Culinary Scholarship: Sponsored by Josh and Steven Elkes, \$42,000 was awarded to Matthew Johnson, who will be continuing his studies at The Culinary Institute of America, Hyde Park.
- The Youth of the Future Scholarship: Sponsored by Michael Phillips and Chelsea Market, Wendi Velazquez was granted \$20,000 to attend The Culinary Institute of America, Hyde Park, by recommendation of the Careers through Culinary Arts Program (C-CAP).
- Sunday Supper Union Market, Washington, D.C. Scholarship: Sponsored by Jodie McLean and EDENS, this scholarship is intended to inspire entrepreneurship, and provide aspiring restaurateurs with the acumen and skills to ultimately open their own place. This year \$5,000 was awarded to Anthony Abdullah, who is attending The Art Institute of Vancouver, BC.

The James Beard Foundation also offered grants for current working culinary professionals to expand their culinary experiences, including the Jean-Louis Palladin Professional Work/Study Grant, in memory of one of the great culinary geniuses of the 20th century; and the Professional Study/Travel Grant for chefs or sommeliers, funded by the Rhone Rangers, a group dedicated to advancing the knowledge and enjoyment of Rhone wines produced in America.

The James Beard Foundation Scholarship Program is administered by the Scholarship Management Services division of Scholarship America, a nonprofit organization that has helped award scholarships to over one million students. Applications for scholarships were received and evaluated by Scholarship America. The applications of the finalists were then submitted to the James Beard Foundation's Scholarship Selection Committee for final review.

For more information about James Beard Foundation's scholarship programs visit: http://www.jamesbeard.org/education/scholarships-and-grants

About the James Beard Foundation:

Founded in 1986, the James Beard Foundation's mission is to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, 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 the Beard Foundation 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. In September of 2012, the Foundation launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products and foster an interest in American culinary culture and history through international programs and initiatives. For more information, please visit www.jamesbeard.org. Find insights on food at the James Beard Foundation on Twitter and Instagram.