



A TASTE OF DIPLOMACY

Two Chefs from the United States were selected to Launch The Culinary Diplomacy Project, based in Washington, DC, a program formerly established with the State Department

Chef David Guas, Bayou Bakery, Coffee Bar & Eatery

Chef Maria Mazon, Boca Tacos y Tequila

The importance of cultural exchange is even more apparent as we witness crisis situations in which food strengthens relationships between countries. Food is a connective tool that encourages understanding and respect through the sharing of customs and traditions.

Founded in this belief, **Lauren Bernstein**, formerly the Director of the Diplomatic Culinary Partnership - under the U.S. State Department, during the Obama Administration - established **The Culinary Diplomacy Project [CDP.]** The non-profit organization promotes mutual understanding among people of different cultures through the power of global culinary exchange. **May 2022** marks the first collaboration with the ally country, **Canada.** Working with a growing global network of celebrity chefs, the CDP organizes travel to destinations abroad - engaging communities, governments, NGOs, and the media with a focus on culinary cultural exchange.

This is the **first CDP Canada-USA Chef Ambassador** visit in the name of culinary diplomacy. The CDP partnered with the **Southern Alberta Institute of Technology [SAIT,] - the first University in North America to implement a culinary diplomacy curriculum.** Two participating Celeb Chefs are: **David Guas** of **Bayou Bakery, Coffee Bar & Eatery [Arlington, VA,]** - a James Beard Award Cookbook Finalist, Host/Judge of Travel Channel's "American Grilled," and recently back from Poland preparing meals for Ukraine refugees with World Central Kitchen; and **Maria Mazon** of **Boca Tacos y Tequila [Tucson, AZ,]** a James Beard Award semi-finalist for "Best Chef: Southwest" and "Top Chef: Portland" contestant. The CDP Culinary Advisor, **Micheline Mendelsohn** of the **Sunnyside Restaurant Group [Washington, DC,]** spearheaded the **diplomatic collaboration** through panel discussions and cooking demonstrations to over 450 students. The chefs taught culinary students how to prepare regional American dishes - with ingredients sourced from regional purveyors, dedicated to sustainability.

The Culinary Diplomacy Project has a strong mission to use food, and its power - especially when shared with others - to break barriers. Through the CDP and the SAIT visit, this work is already underway.

Culinary Diplomacy Project | culinarydiplomacyproject.com | @culinarydiplomacyproject

Southern Alberta Institute of Technology (SAIT) and the Culinary Diplomacy Curriculum
SAIT is a leader in applied education - the School of Hospitality and Tourism is the highest ranking hospitality school in Canada by QS World University Rankings. Two new *Culinary Diplomacy and Anthropology* courses have been established. As of January 2022, the course is being taught to all Culinary Arts and Baking and Pastry Arts students. The concepts of culinary diplomacy have been applied to the technical courses as well as in the everyday.

For more information:

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