

CHEFS COLLABORATIVE NATIONAL AWARD NOMINEE - October 2010

Great Acclaim for Kären Jurgensen! One of only 6 candidates nationally, Chef Kären was nominated for the “Pathfinder” award.

“This award recognizes a chef, educator, food writer (or other person working in the greater food community) who has been a catalyst for positive change within the food system through efforts that go beyond the kitchen.”

(Nominated for the following work: In 2001, Kären started the Seattle Chapter of Chefs Collaborative, aka FORKS. During summers, Kären is a Chef educator at the Quillisascut Farm School dedicated to teaching where food comes from, and changing the way people cook and eat for a better food future. As Chef Instructor at the Seattle Culinary Academy (SCA), Kären developed curriculum for culinary students establishing the SCA as the first culinary school in the US to offer formal coursework in Sustainable Food System Practices.)

REGIONAL FOOD POLICY COUNCIL

In October, our region convened its first ever Regional Food Policy Council to which Kären Jurgensen was invited to join as a representative of Chefs Collaborative. This group brings together key voices from business, agriculture, and government in our region to develop integrated and sustainable policy recommendations that strengthen the local and regional food system.

CARL PERKINS GRANT RECIPIENT

Chef Kären returned from the French Culinary Institute in New York in October where she was able to take a course from leading scientist and author, HAROLD MCGEE of On Food and Cooking to discover cutting edge technologies that are changing the culinary landscape.

