

CHEFS HELPING CHANGE THE WAY MILLIONS OF PEOPLE COOK



THE CHALLENGE

Exposure to smoke from traditional cookstoves and open fires — the primary means of cooking and heating for nearly three billion people in developing countries — causes more than four million premature deaths annually, with women and young children the most affected. Reliance on solid fuels for cooking forces women and children to spend hours each day collecting wood. Women, especially those living in refugee camps or conflict zones, face severe personal security risks as they search for fuel. Traditional cookstoves also increase pressures on forests and habitats, and emit harmful pollutants and other gases that contribute to climate change.

THE CHEF CORPS

Members of the Global Alliance for Clean Cookstoves Chef Corps are renowned chefs from all over the world who use their culinary expertise and professional background to raise awareness about the harmful environmental, health, and gender impacts of traditional cooking techniques globally and in their native countries. The Chef Corps was launched and is led by Alliance Ambassador Chef José Andrés and includes chefs from the United States, India, Cambodia, Mexico, and Haiti.



JOSÉ ANDRÉS (USA)

CHEF, FOUNDER OF WORLD CENTRAL KITCHEN, AND OWNER AND PARTNER OF THINKFOODGROUP

Alliance Ambassador and head of the Chef Corps, Chef José Andrés is founder of World Central Kitchen and owner and partner of ThinkFoodGroup, which includes celebrated restaurants in Washington, D.C., Los Angeles, Las Vegas, and, soon, New York City. Chef Andrés is a television personality, author, and food policy advocate. In 2012, *TIME* nominated Chef José Andrés as one of the 100 Most Influential People in the World. Chef Andrés is also Chairman Emeritus for DC Central Kitchen and teaches on Science and Cooking at Harvard University. He was named “Outstanding Chef” by the James Beard Foundation in 2011. In November of 2010, Spain’s Ministry of Culture recognized Chef Andrés with the prestigious Order of Arts and Letter medallion.



SANJEEV KAPOOR (INDIA)

CHEF AT KHANA KHAZANA INDIA PVT. LTD.

Sanjeev Kapoor is the most celebrated face of Indian cuisine today. He is Chef extraordinaire, TV show host, author of best-selling cookbooks, restaurant consultant, co-owner of a TV channel, and winner of several culinary awards. He is also working to help empower Indian women through the power of cooking to become self-sufficient.



LUU MENG (CAMBODIA)

PRESIDENT OF THE CAMBODIA HOTEL ASSOCIATION, CHEF, AND RESTAURATEUR

Luu Meng was born in Cambodia and hails from a lineage of culinary celebration, whose grandmother honed her own skills in the Kitchen of the Royal Palace and a mother who has passed on this passion for food. Luu Meng has worked with Anthony Bourdain and appeared in an episode of the Gordon Ramsay's Great Escape as a guest chef as well as having bestowed with the honorable title of 'Cambodian Master Chef' in recognition of his creativity and celebration of Cambodian dishes.



PATI JINICH (MEXICO)

CHEF OF THE MEXICAN CULTURAL INSTITUTE, WASHINGTON, DC

Pati Jinich is a cookbook author, cooking teacher/chef of the Mexican Cultural Institute in Washington, DC, and host of the PBS series, "Pati's Mexican Table." Pati was born and raised in Mexico City and comes from a family of accomplished cooks. In 2007, she launched "Mexican Table," an ongoing series of culinary programs. Her first cookbook, *Pati's Mexican Table: The Secrets of Mexican Home Cooking* published in March 2013 and her successful follow up *Mexican Today: New and Rediscovered Recipes for Contemporary Kitchens* was published in April 2016.



RON DUPRAT (HAITI)

CHEF, MONTAUK YACHT CLUB, NEW YORK, NY

Growing up in Haiti's Mare Rouge, Chef Ron Duprat experienced firsthand the effects clean cookstoves and fuels can have on family health. With over 20 years of cooking experience, Duprat has opened several successful restaurants, published a cookbook, and earned Certified Executive Chef status with the American Culinary Federation. A former competitor on the Bravo series "Top Chef," he is executive chef of the Montauk Yacht Club in New York and is also a culinary ambassador for the U.S. Department of State.

ABOUT THE ALLIANCE

The Global Alliance for Clean Cookstoves is a public-private partnership hosted by the United Nations Foundation that seeks to save lives, improve livelihoods, empower women, and protect the environment by creating a thriving global market for clean and efficient household cooking solutions. The Alliance's 100 by '20 goal calls for 100 million households to adopt cleaner and more efficient cookstoves and fuels by 2020. The Alliance is working with its public, private and non-profit partners to accelerate the production, deployment, and use of clean cookstoves and fuels in developing countries.

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