

RESTAURANT AND CHEF AWARDS

[SUBMIT A RECOMMENDATION HERE](#)

ENTRY DEADLINE:

11.30.2023

11:59:00 P.M.

Eastern Time

Rules of Eligibility

Anyone can submit a chef or restaurant for consideration during the online open call for recommendations. There is no entry fee for Restaurant and Chef categories.

1. **Basic eligibility for Restaurants:** Candidates for restaurant awards must be establishments (restaurants, pop-ups, or food trucks) that serve food and are open to the public. Businesses must be reasonably accessible to the public and be open for business (or accept and fill orders) a minimum of twice a month.
2. **Basic eligibility for Chefs:** Candidates for chef awards must be actively making food or beverage that is available to the public.
3. **Only one recommendation is necessary** for each chef or restaurant that you suggest. The number of recommendations submitted for each chef or restaurant is not taken into consideration.
4. **Affiliation with the James Beard Foundation:** There is no membership requirement or expectation that candidates, nominees, or winners have participated in any James Beard Foundation programs, previously cooked at or provided a service to the James Beard Foundation or James Beard Foundation events, or have raised money for the James Beard Foundation.
5. **Previous winners:** No Restaurant and Chef Award winner may be placed on the ballot in the same category for five years after winning. The ineligibility period begins the year after the award was presented. Restaurant and Chef Award winners remain eligible in categories they have not won.

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6. **Restaurant nomination categories:** A restaurant can only be a nominee in one restaurant award category per award year: Outstanding Restaurant, Outstanding Wine and Other Beverages Program, Outstanding Hospitality, Outstanding Bakery, Outstanding Bar, or Best New Restaurant. Please submit for the one category you feel is most relevant. The committee exercises the right to move you to a more relevant category.
7. **Chef nomination categories:** A chef can only be a nominee for one chef award category per award year: Outstanding Chef, Emerging Chef, Best Regional Chef, Outstanding Pastry Chef or Baker, or Outstanding Restaurateur. Please submit for the one category you feel is most relevant. The committee exercises the right to move you to a more relevant category.
8. **Restaurant and chef nomination overlaps:** A restaurant and its chef cannot be nominated in both restaurant and chef categories in the same year. However, a restaurant's chef can be nominated for Outstanding Chef and its pastry chef can be nominated for Outstanding Pastry Chef or Baker in the same year.
9. **Time eligibility:** As of the 2023 Awards cycle, the Restaurant and Chef Awards defines the annual eligibility timeframe as **October 1 through September 30**, to allow the voting body more time to consider businesses opening later in the calendar year.
10. For the **June 2024** Restaurant and Chef Awards, the eligibility time frame will be **October 1, 2022 through September 30, 2023**. Businesses opening **after September 30, 2023** will be under consideration for the **June 2025 Awards**.
11. For all awards that require years in service, **one year is counted October 1 through September 30**. For categories where restaurants or chefs have to be open or in the region for a minimum number of years, the years will be counted back from September 30, not including any time closed during the pandemic.
 - a. For example, to be eligible for the Outstanding Restaurateur category for the 2024 Awards, restaurateurs will need to have been in the business since September 30, 2018 (five years in business).
12. **Representation of the Values of JBF:** Allegations of criminal, unethical behavior, or behavior determined to be detrimental or contrary to the integrity and mission of the Awards may be cause for disqualification and removal from the nominating ballot or final ballot.

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Impact Statement

The James Beard Awards honor those who are creating exceptional food, food media content, and better food systems while also demonstrating a commitment to racial and gender equity, community, sustainability, and a culture where all can thrive.

The application process requires a short statement describing the impact of the restaurant or chef and how their work aligns with the Foundation's values: equity, transparency, respect, integrity, and community. This is our chance to learn a little more about the chef or restaurant.

If you are submitting for yourself, please write or speak in the first-person. If you are submitting on behalf of someone else, please be specific and use clear, pertinent examples when possible.

Statements can be submitted in the following formats:

- Written (150 to 300 words)
- Audio (1-2 minutes)
- Video (1-2 minutes)

Questions to consider as you compose your statement:

- What values inform how the chef/restaurant treats its staff?
- What is this chef/restaurant's culinary philosophy?
- How does this chef/restaurant promote or demonstrate equity, respect, community, and/or passion?
- What is inspiring about the chef/restaurant?

If you are submitting for yourself:

- What does it mean to you to be a member of the culinary industry?
- How in your work are you expressing or demonstrating equity, respect, community, and/or passion, and how are you creating a culture where all can thrive?
- What inspires you about food culture?
- Why do you do what you do?

More information is available on the entry form.

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CATEGORIES

Excellence in food remains at the core of these awards; winning entries will also align with the Award mission statement and the values of the James Beard Foundation. The Restaurant and Chef voting body acknowledges and recognizes disruptions that have occurred due to the pandemic. Please note, only candidates who are active and whose business(es) are open will be considered.

Outstanding Restaurateur

A restaurateur who uses their establishment(s) as a vehicle for building community, demonstrates creativity in entrepreneurship, integrity in restaurant operations, and is making efforts to create a sustainable work culture, while contributing positively to their broader community.

- Eligible candidates must have been in the restaurant business for at least five years, and they must not have won a James Beard Foundation chef award in the past three years.
- The medallion and a certificate are given to the winning restaurateur or restaurateurs, in the case of a pair or team of restaurateurs who are generally understood to be equal partners in the endeavor.

Outstanding Chef

A chef who sets high culinary standards and has served as a positive example for other food professionals while contributing positively to their broader community.

- Eligible candidates must have been working as a chef for three or more consecutive years.
- The medallion and a certificate are given to the winning chef or chefs, in the case of a pair or team of chefs who are understood to be equal partners in the endeavor.

Outstanding Restaurant

A restaurant that demonstrates consistent excellence in food, atmosphere, hospitality, and operations while contributing positively to its broader community.

- Eligible candidates must have been in business for five or more consecutive years, not including any time closed due to the pandemic.
- A certificate is given to the winning restaurant and the medallion and a certificate are given to the restaurant's principal owner, or general manager, or chef at the discretion of the restaurant.

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Emerging Chef

A chef who displays exceptional talent, character, and leadership ability, and who is likely to make a significant impact in years to come, while contributing positively to their broader community.

- No age limit.
- The medallion and a certificate are given to the winning chef.

Best New Restaurant

A restaurant opened between October 1, 2022, through September 30, 2023 that already demonstrates excellence in cuisine, seems likely to make a significant impact in years to come, and demonstrates consistent excellence in food, atmosphere, hospitality, and operations, while contributing positively to its broader community.

- A certificate is given to the winning restaurant and the medallion and a certificate are given to the restaurant's principal owner, or general manager, or chef(s) at the discretion of the restaurant.
- Please see timing eligibility section (on page 2)

Outstanding Bakery

A baker of breads, pastries, or desserts that demonstrates consistent excellence in food, atmosphere, hospitality, and operations while contributing positively to its broader community.

- Eligible candidates must consistently sell goods directly to the public, but do not need a brick-and-mortar presence. Eligible candidates must have been in business for the past three years.
- A certificate is given to the winning bakery or outlet and the medallion and a certificate are given to the business' principal owner or general manager, or service director at the discretion of the bakery.

Outstanding Pastry Chef or Baker

A pastry chef or baker who makes desserts, pastries, or breads. Candidate demonstrates exceptional skills and can be affiliated with any food business and does not need a brick-and-mortar presence. Candidate contributes positively to their broader community.

- Eligible candidates must have been working as a pastry chef or chef who makes desserts or breads for the past three years.
- The medallion and a certificate are given to the winning chef or chefs, in the case of a pair or team of chefs who are generally understood to be equal partners in the endeavor.

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Outstanding Hospitality

A restaurant, bar, or other food and drinking establishment that fosters a sense of hospitality among its customers and staff that serves as a beacon for the community and demonstrates consistent excellence in food, atmosphere, hospitality, and operations, while contributing positively to its broader community.

- Eligible candidates have been in operation for three or more years.
- A certificate is given to the winning restaurant and the medallion and a certificate are given to the restaurant's principal owner, or general manager, or chef at the discretion of the restaurant.

Outstanding Wine and Other Beverages Program

This award is presented to a restaurant that demonstrates exceptional care and skill in the pairing of wine and other beverages with food while contributing positively to its broader community. This includes the selection, preparation, and serving of wine, cocktails, spirits, coffee, tea, beer, or any other beverage with outstanding hospitality and service that helps inform and enhance a customer's appreciation of the beverage(s). Ethical sourcing and positive contributions to the broader community will also be considered. The beverage program must be part of a restaurant that has been in operation for three or more consecutive years.

- A certificate is given to the winning restaurant and the medallion and a certificate are given to the principal owner or beverage lead at the discretion of the restaurant.

Outstanding Bar

This award is presented to a wine bar, beer bar, cocktail bar, coffee bar, or any other business whose primary offering is beverage and that demonstrates consistent excellence in curating a selection or in the preparation of drinks, along with outstanding atmosphere, hospitality, and operations, while contributing positively to its broader community.

- Eligible candidates must have been in business for three or more consecutive years.
- A certificate is given to the winning bar and the medallion, and a certificate are given to the bar's principal owner, program manager, lead barista, mixologist, or sommelier, at the discretion of the bar.

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AWARD CATEGORIES BASED ON REGIONS

California

Great Lakes (IL, IN, MI, OH)

Mid-Atlantic (DC, DE, MD, NJ, PA, VA)

Midwest (IA, KS, MN, MO, NE, ND, SD, WI)

Mountain (CO, ID, MT, UT, WY)

New York State

Northeast (CT, MA, ME, NH, RI, VT)

Northwest & Pacific (AK, HI, OR, WA)

Southeast (GA, KY, NC, SC, TN, WV)

South (AL, AR, FL, LA, MS, PR)

Southwest (AZ, NM, NV, OK)

Texas

The definition of the regions may be modified from time to time as appropriate by the subcommittee, with the prior approval of the Awards Committee and the James Beard Foundation.

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Best Chefs (by region)

Chefs who set high standards in their culinary skills and leadership abilities and who are making efforts to help create a sustainable work culture in their respective regions, while contributing positively to their broader community.

- A candidate may be from any kind of dining establishment but must have been working as a chef in the region for at least three years.
- The medallion and a certificate are given to the winning chef or, in the case of a pair or team of chefs who are generally understood to be equal partners in the endeavor, chefs.

America's Classics

A locally and independently owned restaurant with timeless appeal, beloved in its region for food that reflects the character and cultural traditions of its community.

- The establishment must have been in existence for at least 10 years. Chosen by the committee.