For Immediate Release
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A Feast to Celebrate The Future of Food:
Ted Allen, Chef Maxime Bilet, Innovative Chefs and Students Join Forces
To Help Raise Funds for The Culinary Trust

Date: Wednesday, December 4, 2013
Time: 6:30 p.m. to 9:00 p.m.
Where: The Studio at International Culinary Center, 28 Crosby Street, 5th Floor, New York
Price: $400, all inclusive ($325 tax deductible)
To purchase tickets: http://maximebiletculinarytrustfeast.brownpapertickets.com/

New York, Nov.15, 2013 – Maxime Bilet, chef, artist and co-author of Modernist Cuisine, and The Culinary Trust, the philanthropic foundation of the International Association of Culinary Professionals (IACP), announced today that they will co-host a multi-sensory dining experience Dec. 4 to kick off The Trust’s 30th anniversary capital campaign.

The “Feast to Celebrate the Future of Food” fundraising event will feature an innovative group of chefs, food personalities, and students coming together to demonstrate the transformative power of food in the future of science, education, and how we relate to each other in the world. “The evening will be highly interactive and engaging, and bring to the forefront the tastes, aromas, techniques and stories of modern cooking applications and delicious flavor,” said Chef Bilet. “It will reveal how food is changing our relationships with underserved communities and transforming modern culture.”

Participating chefs and special guests include:
Ted Allen (Emmy award winner, host of the Food Network’s Chopped)
Einav Gefen (Lead Chef, Knorr® Brands, Unilever)
Raghavan Iyer (Award-winning teacher and cookbook author)
Frank Mentesana (Chef, writer, stylist, photographer, educator and founding director of EcoSPACES)
(More talent to be announced soon!)
Designed to be an inspiring journey of sensations, aromas and flavors, the party will feature food installations showcasing each guest chef’s recipe and story, along with a modernist cocktail creation, passed hors d’oeuvres, wine and beer.

“We are delighted that Chef Bilet is co-hosting this event. His revolutionary approach to food makes the connection between art, science, technology, history, culture and education and unravels the mysteries of food,” said Ken Rubin, chair of The Culinary Trust. “Chef Bilet and The Culinary Trust have a shared vision that promotes social advocacy, child nutrition and the continual advancement of the culinary field.”

Chef Bilet was named Honorary Trustee of the Culinary Trust in 2013, and received the Visionary Achievement Award in 2012 from the International Association of Culinary Professionals for Modernist Cuisine (Nathan Myhrvold, Chris Young, Maxime Bilet; Publisher: The Cooking Lab).

“I believe that The Culinary Trust is one of the leading organizations that sets the standard for a better future of food,” said Bilet.

Tickets may be purchased at http://maximebiletculinarytrustfeast.brownpapertickets.com/

**Event Sponsors include:**
American Harvest Organic Spirits
International Culinary Center (IACP Entrepreneur of the Year award 2013)
Unilever

**About The Culinary Trust**
The Culinary Trust is a 501 (c)(3) not-for-profit organization founded in 1984 by Julia Child and other members of the International Association of Culinary Professionals. The Culinary Trust gives culinary professionals the tools and opportunities to understand and act on critical issues in the world of food. It provides scholarships, grants and internships to new and experienced culinary professionals, educational workshops to members, and support to hunger relief organizations. The Culinary Trust has provided over 500 scholarships, grants and internships (in excess of $1.5 million); and, is a partner in the White House’s Chefs Move to School/ Let’s Move! Campaign to fight childhood obesity. For more information visit www.theculinarytrust.org

**About IACP**
Founded in 1978, IACP connects culinary professionals with the people, places, and knowledge they need to succeed. IACP boasts members from 32 countries and serves as the leading forum for culinary professionals from all backgrounds. The only culinary organization of its kind: IACP is a crossroads where everyone
can meet to share experiences and expertise, in ways that lead to unparalleled growth and learning.

About Maxime Bilet
Maxime Bilet graduated from the Institute for Culinary Education in 2005 and quickly rose to become the executive chef of Jack’s Luxury Oyster Bar. Next, he moved to London where he worked for famed chef Heston Blumenthal at The Fat Duck, first as a prep cook then as a lab cook in the chef’s development kitchen. In March 2008, he became the lead development chef for Seattle-based Intellectual Ventures, former Microsoft Chief Technology Officer Nathan Myhrvold’s Seattle-based company behind the celebrated six-volume Modernist Cuisine (Nathan Myhrvold, Chris Young, Maxime Bilet; Publisher: The Cooking Lab). Bilet was central in creating the book’s revolutionary techniques, recipes, and photographs. He also co-authored Modernist Cuisine at Home, a guide for non-professionals. The books have received numerous awards, including distinctions from the International Association of Culinary Professionals and The James Beard Foundation.

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