

The Problem

No one's life should be limited by how they cook. Yet globally, three billion people depend on polluting, open fires or inefficient stoves to cook their food, harming health, the climate, and environment. Women and girls, who often spend hours cooking and collecting fuels, are disproportionately affected.

Chefs Helping Address a Global Crisis

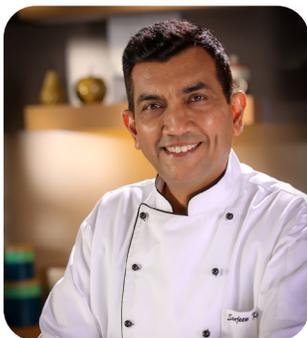
Members of the Clean Cooking Alliance (CCA) Chef Corps are renowned chefs from around the world. They use their culinary expertise and professional background to raise awareness about the harmful health, climate, environment, and gender impacts of using inefficient stoves and fuels. The Chef Corps was launched and is led by CCA Ambassador Chef José Andrés, and includes chefs from the United States, India, Cambodia, Mexico, and Haiti.



José Andrés (USA)

Founder of World Central Kitchen

Named one of Time's "100 Most Influential People" in both 2012 and 2018 and awarded "Outstanding Chef" and "Humanitarian of the Year" by the James Beard Foundation, José Andrés is an internationally-recognized culinary innovator, author, educator, television personality, humanitarian, and chef/owner of ThinkFoodGroup. Andrés is a committed advocate of food and hunger issues and is known for championing the role of chefs in the national debate on food policy. In 2012, Andrés formed World Central Kitchen, a non-profit that provides smart solutions to hunger and poverty by using the power of food to empower communities and strengthen economies.



Sanjeev Kapoor (India)

Masterchef

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



Pati Jinich (Mexico)

Chef, Mexican Cultural Institute

Pati Jinich is a cookbook author, cooking teacher/chef of the Mexican Cultural Institute in Washington, D.C., 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 was 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

Growing up in Haiti's Mare Rouge, Chef Ron Duprat experienced firsthand the benefits that cleaner-burning 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 Certificate 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.



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



For more information, please visit CCA online at
www.CleanCookingAlliance.org



About the Clean Cooking Alliance

CCA works with a global network of partners to build an inclusive industry that makes clean cooking accessible to the three billion people who live each day without it. Established in 2010, CCA is driving consumer demand, mobilizing investment to build a pipeline of scalable businesses, and fostering an enabling environment that allows the sector to thrive. Clean cooking transforms lives by improving health, protecting the climate and the environment, empowering women, and helping consumers save time and money.

