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.

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.
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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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 Bourdaine and appeared in an episode of the Gordon Ramsay’s Great Escape as a guest chef as well has 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.