

Meet IRENA CHALMERS

AUTHOR * SPEAKER * MENTOR



Irena Chalmers has worn many hats in the food industry including cooking school owner and teacher, pioneer author of the single subject cookbook and awarding-winning publisher, restaurant consultant and mentor. A witty and captivating speaker on food trends, her work has also appeared in *The New York Times*, *Food & Wine*, *Gourmet*, *Food Arts* and *Nation's Restaurant News*. Chalmers is a past president of the International Association of Culinary Professionals with a worldwide membership of nearly 4,000 encompassing more than nearly 40 countries. She is also a founding member and past president of Les Dames d'Escoffier International. Her own life story unfolds to reveal an unlikely career that led to becoming a James Beard Foundation "Who's Who" in the culinary world.

As an author and editor, publisher and packager, Chalmers has written and contributed to literally hundreds of award-winning titles, successful cookbook series and food guides, including: the 'Round the World cookbooks; the **Great American Cooking Schools** 12-book series (winner of the Art Directors Club Award and eight Tastemaker Awards); the **Books by Cooks** 24-book series and the **Creative Cook** volumes. She was the first to publish many culinary leaders, among them *Romantic & Classic Cakes* by Rose Levy Beranbaum, *American Food & California Wine* by Barbara Kafka, *Quiche & Pate* by Peter Kump, and *Christmas Feasts from History* by Lorna Sass, among others. **The Great American Food Almanac**, **The Food Professional's Guide**, **The Great Food Almanac** (winner IACP Julia Child Award), and **American Bistro** are just a few of the many food books Chalmers has written.

Chalmers also held a number of consulting roles at the Rainbow Room and Windows on the World in working closely with restaurant legend Joe Baum for 14 years. She has been a consultant for Epicurious.com, CuisineNet.com, and FamilyTime.com, and *Modern Maturity* magazine, now AARP magazine with more than 34 million readers. In addition, Chalmers has been a visiting professor at New York University and the New School for Social Research and an associate of the International Food Information Council on Food Biotechnology and BIO: Council for Biotechnology Information Bureau.

Chalmers currently teaches at The Culinary Institute of America, writes *The Last Word* column for *Chef* magazine, and works as a consultant, food blogger and commentator; and mentor to many embarking on their own culinary adventures.

Chalmers shares many lifetimes of food knowledge in her latest book, ***Food Jobs; 150 Great Jobs for Culinary Students, Career Changers and Food Lovers***, (Beaufort Books, \$19.95/paperback), which will be available in stores September 1, 2008. More information can be found at www.foodjobsbook.com.