

2024



Media Kit

Chef Mavis-Jay Sanders, JBF '22

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# About Chef Mavis-Jay



Mavis-Jay is a chef who wakes up every morning and strives to leave the world a little better. She is a social and racial equity activist who has dedicated her career to fighting for food justice in Black and low-income communities. Recently, the impact of her work has been increasingly recognized by the organizations that celebrate and support excellence in the industry. In March of 2022 alone, she garnered not only a feature in a collaborative exhibit between The Museum of Food & Drink (MOFAD) and The Africa Center, but a Game Changer Award by Dine Diaspora as well. As of June of, she was awarded a James Beard Foundation Award for leadership.



In a previous year, she was honored as one of Star Chefs' New York Rising Stars. She is a James Beard Chef's Boot Camp alum and a mentor to the James Beard Foundation's Fellowship Program. She can also be found as an establishing board member of the Queer Food Foundation, on God's Love We Deliver's culinary counsel, and in the Black Farmer's Fund pilot community.



Mavis-Jay's food focuses on celebrating Black American heritage, joy, and a journey to reclaim Black food sovereignty. Since 2018, she has worked closely with numerous non-profit organizations to develop curriculum offering a free, paid, world-class culinary and hospitality training to formerly incarcerated youth, culminating in career placement. A list of experience and accolades will never give a complete description of who a person really is. If someone wants to gain insight to the core of who Mavis-Jay is, all they would have to ask is what she wants to be when she grows up. Her answer, "a blessing."





# Awards & Recognition

# 2022 JAMES BEARD WINNER



[\(Click video to watch\)](#)

The James Beard Foundation's Leadership Awards spotlight the important and complex realms of sustainability, food justice, and public health. They raise awareness of these timely issues by celebrating the visionaries responsible for creating a healthier, safer, and more equitable and sustainable food system.

When they say the James Beard Foundation is about good food for good, it's not limited to sustainable agriculture, the Farm Bill, or reducing food waste. Another important aspect of their mission is highlighting the myriad hands that are helping to shape American cuisine.





## 2023 Breakout Talent To Watch

[READ THE FEATURE](#)



## 2022 Dine Diaspora GAME CHANGER

The Black women in food initiative by Dine Diaspora identifies, amplifies, and supports Black women in the food and beverage industry to advance their work and contribute to a more equitable and sustainable food system.



## Featured Block on THE LEGACY QUILT

The Legacy Quilt is a handmade quilt composed of 406 blocks, each one representing one African American contribution to American cuisine. Standing at 14 feet tall and nearly 30 feet wide, this awe-inspiring object makes a powerful point: there are countless stories that deserve recognition.



## Star Chefs' New York Rising Star Chef

StarChefs is a sounding board, a voice, and a trusted resource for the food & beverage industry. For 28 years, StarChefs has moved the industry forward with the sole mission to catalyze food and beverage professionals' success by giving them the tools, resources, and support they need to overcome challenges.



# SERVICES

Mavis-Jay, a seasoned hospitality professional, brings over 18 years of diverse experience. From chef/owner to educator, general manager, consultant, caterer, meal prep, and non-profit operations—she's got the expertise you'll need. Custom offerings available.

## PROFESSIONAL CHEF SERVICES

IN-PERSON OR VIRTUAL COOKING DEMOS

PRIVATE OR CORPORATE EVENT CATERING

POP-UPS

PERSONAL CHEF

## PRESS/MEDIA

APPEARANCES

SPEAKING ENGAGEMENTS

INTERVIEWS

## EVENT SERVICES

EVENT HOSTING

FACILITATION

## CONSULTATION SERVICES

RESTAURANT OPERATIONS & WORKFORCE

DEVELOPMENT CONSULTANT



# Press & Features

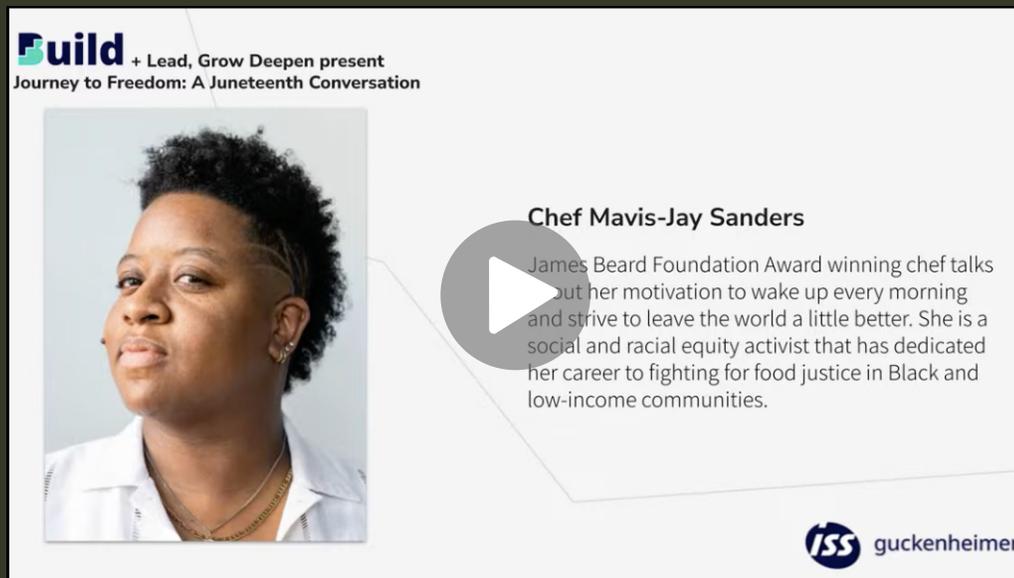
## 2023 VIDEO HIGHLIGHTS

WATCH



Chef Andrew Zimmern joins Chef Mavis-Jay Sanders in the kitchen! Both members of the Coalition for Sustainable Aquaculture, watch as they prepare a seafood dish and discuss the importance of sustainability in our oceans

WATCH



Lead, Grow, Deepen is partnered with the Build ERG to bring you Journey to Freedom: Juneteenth Conversations. It was a week of candid conversations with industry professionals to not only celebrate the progress that has been made in black America's 150 years out of bondage, but also discuss considerable barriers that continue to impede progress when it comes to food justice. Watch the live conversation with James Beard Foundation Award-winning chef, Mavis-Jay Sanders as she talks about her motivation to wake up every morning and strive to leave the world a little better. She is a social and racial equity activist that has dedicated her career to fighting for food justice in Black and low-income communities.

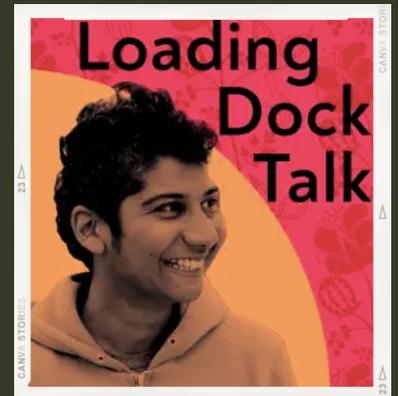
# A short list of varied features, podcasts & articles

## Food Tank Podcast

**Edible Manhattan**

**Star Chefs Dear New York**

**Spruce Eats**



**Share our Strength Podcast**

**Loading Docks Podcast**

**Black Women In Food Honoree**

**NYCPride 2021 Broadcast**



**GLWD Pride Video**

**Star Chef Rising Star**

**JBF Feat**

**Eater quotes**

**(Click links to read or listen)**



## Organizational Partnerships & Affiliations



## Black Farmer Fund Investment Committee



## Coalition for Sustainable Aquaculture



## God's Love We Deliver Culinary Counsel Member



## Partnership for a healthier america

(Click links to read more)