

## THE CHEFS' MANIFESTO



 @ashagomez

# MEET THE CHEF

## CHEF ASHA GOMEZ

Chef Asha is a mom, chef, floral designer, lifestyle maven, James Beard nominated author, and speaker.

A passionate advocate in reducing global food insecurity with CARE, No Kid Hungry, Share Our Strength, James Beard Foundation and the Chefs' Manifesto, she uses food as a platform to connect people across countries and cultures, and has seen firsthand how food and nutrition can enhance the lives of those facing poverty.

Chef Asha's engaging demeanour and remarkable ability to translate technical research into compelling personal narratives make her a highly sought-after panelist, presenter, and moderator, both nationally and internationally.

## GET TO KNOW ME

Asha Gomez hails from Kerala, the southern Indian state known as the 'Land of Spices,' but now calls the US state of Georgia her home.

While she is best known for blending her two Southern cultures to create a unique cooking style, as seen in her James Beard Award-nominated cookbook, *My Two Souths*, her latest cookbook, *I Cook In Color*, celebrates cross-cultural flavours, rainbows of vegetables and gem-toned desserts, all with the spice-forward twists that Asha has become known for.

In January 2020, Chef Asha worked with Share Our Strength/No Kid Hungry to study the world's largest subsidised school lunch program in India.

Chef Asha founded and currently runs Tulip & Tea, a one-of-a-kind culinary studio and multifunctional event space, featuring a retail, floral, and tea shop in Conyers, Georgia.

Her favourite endeavour is raising her teenage son, Ethan, to become a world-changer.



The Chefs' Manifesto is a chef-led project that brings together 1500+ chefs from around the world to explore how they can help deliver a sustainable food system. As chefs bridge the gap between farm and fork, the Chefs' Manifesto empowers chefs with a framework tied to the United Nations Sustainable Development Goals.

**#ChefsManifesto**  
**@chefsmanifesto**