

Chefs Collaborative 2000 Charter and Statement of Principles

In 1993 at the Oldways International Symposium in Hawaii, called “Food Choices 2000,” Oldways organized the Chef’s Collaborative. The collaborative was and still is a group of chefs committed to sustainability. The Chefs Collaborative is now an independent organization, but the charter and statement of principles we wrote in 1993 still ring true.

PREAMBLE: We, the undersigned, acknowledging our leadership in the celebration of the pleasures of food, and recognizing the impact of food choices on our collective personal health, on the vitality of cultures and on the integrity of the global environment, affirm the following principles.

1. Good, safe food is a basic human right.
2. Society has the obligation and responsibility to make good food affordable, available, and accessible to all.
3. Good food begins with unpolluted air, land, and water, environmentally sustainable farming and fishing, and human animal husbandry.
4. Sound food choices avoid unnecessarily processed foods and emphasize local, seasonal, and wholesome ingredients.
5. Cultural and biological diversity is essential for the health of people and the planet. Preserving and revitalizing sustainable food and agriculture traditions strengthen that diversity.
6. The healthy, traditional diets of many cultures offer abundant evidence that a variety of fruits, vegetables, beans and grains is the foundation of good diets, and are often a feast for the senses.
7. Sharing the pleasures of the garden, the kitchen, and the table vitally enrich our lives, our families, and our communities.
8. As part of their education, our children deserve to be taught basic cooking skills and learn the impact of their food choices on themselves, on their culture, and on their environment.

This draft charter and statement of principles was adopted on July 15, 1993, at meeting following the international symposium, by the chefs listed below, with the restaurants they represented in 1993.

John Ash, Fetzner Vineyards
Paul Bartolotta, Spiaggia
Catherine Brandel, The Café at Chez Panisse
Rick Bayless, Frontera Grill
Kathleen Daelemans, Grand Wailea Resort and Spa

Gary Danko, The Dining Room at the Ritz Carlton
Robert Del Grande, Café Annie
Mark Ellman, Avalon
Susan Feniger, Border Grill
Amy Ferguson-Ota, Ritz-Carlton on the Big Island
Larry Forgione, An American Place
Joyce Goldstein, Square One
Madhur Jaffrey, Dawat Restaurant
Jean-Marie Josselin, A Pacific Café
Mo Kanner, Culinary Institute of America
Matthew Kenney, Matthew's
Deborah Madison, Café Escalera
Zarela Martinez, Zarela
Nobu Matsuhisa, Nobu
George Mavrothalassitis, La Mer, Halakulani Hotel
Peter Merriman, Merriman's
Mark Miller, Coyote Café and Red Sage
Mary Sue Milliken, Border Grill
Bradley Ogden, Lark Creek Inn and One Market Square
Phillipe Padovani, Manele Bay Hotel
Nora Pouillon, Nora's
Michael Romano, Union Square Café
Oliver Saucy, Oliver's
Jimmy Schmidt, Rattlesnak Club
RoxSand Scocos, RoxSand's
Allen Susser, Chef Allen's
Alan Wong, Canoe House, Mauna Lani Bay Hotel
Roy Yamaguchi, Roy's and Roy's Bistro