

CHRISTIE

JENNIFER

DORSEY







[Jenny Dorsey](#) is an award-winning chef & photographer, author, and speaker specializing in interdisciplinary storytelling that fuses food with social good. She leads a nonprofit think tank named [Studio ATAO](#), runs her own culinary consulting business, and is pursuing a Masters of Education at Harvard University. In 2022, she was named a “Game Changer” by *Food & Wine Magazine* and a World’s 50 Next “Trailblazing Activist.”

Jenny is a former management consultant and Columbia MBA who decided to completely pivot her career and pursue the world of food. She worked at various Michelin-starred restaurants as well as corporate food R&D before finding her voice in food as a form of social activism. Her food is deeply symbolic, exploring topics from the model minority myth to income disparity in the U.S. As a writer, Jenny has bylines in outlets such as the *Washington Post*, *VICE*, and *Eater* and has published several cookbooks. She often speaks on the topic of food and identity; in 2020, she gave her first [TEDx Talk](#) titled, *How Food Can Be A Source of Identity, Intimacy, and Vulnerability*.

Privilege, Part II: That's Disgusting

This series addresses the different axes we encounter privilege: wealth, race, and gender.



Model Minority

Course 4 of [Asian in America](#) likens the experience of growing up Asian American to that of a maze.



Family Meal

Fine dining costs upwards of \$300 a plate, yet the cooks making the food struggle to pay their bills. How does 'family meal' factor into all this?



Substitutions

Course 1 of [Asian in America](#) poses the question: when do substitutions go too far, and lose the essence of the creation?



Articles

Washington Post – *Media can make or break a food business, but to some, it feels like a pay-to-play system*

Eater – *Why Do Fast Casual Restaurants Get A Pass on Appropriation?*

The Counter – *Mentors Aren't Saviors. And Industry Training Programs Need to Understand That.*

Michelin Guide USA – *Chef Tatsu and the Art of Edomae Sushi*

Way Too Complicated – *Rosé, Fanfiction, and Harry Styles*

The Kitchn – *Two Signs of A Great Recipe*

The Takeout – *A Chef Discovers the Secrets of Umami*

Essays

Narratively – *Yes, This Meal Is Supposed to Make You Feel Uncomfortable*

Girlboss – *Failure Chronicles: The Surprising Power Of Being 'Chopped'*

Food 52 – *I'm Chinese, but It Took Me 28 Years to Buy My First Wok*

TODAY – *Celebrating Lunar New Year As A Form of Resistance*

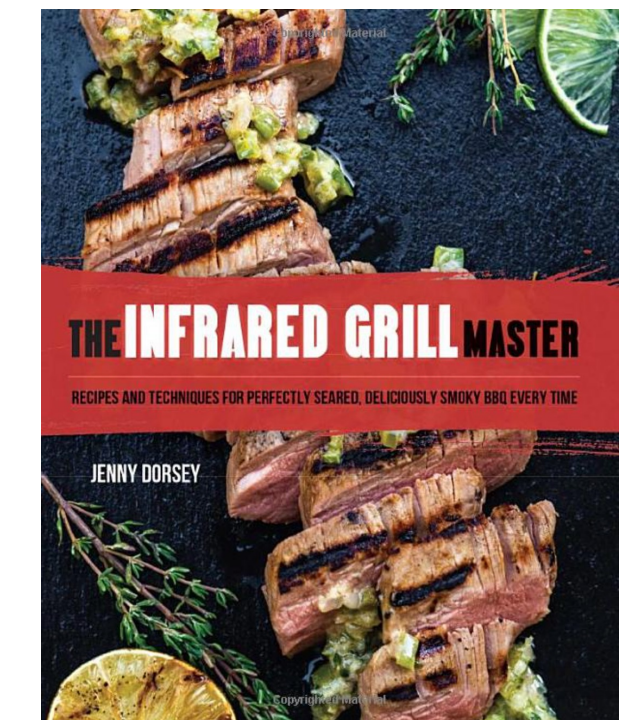
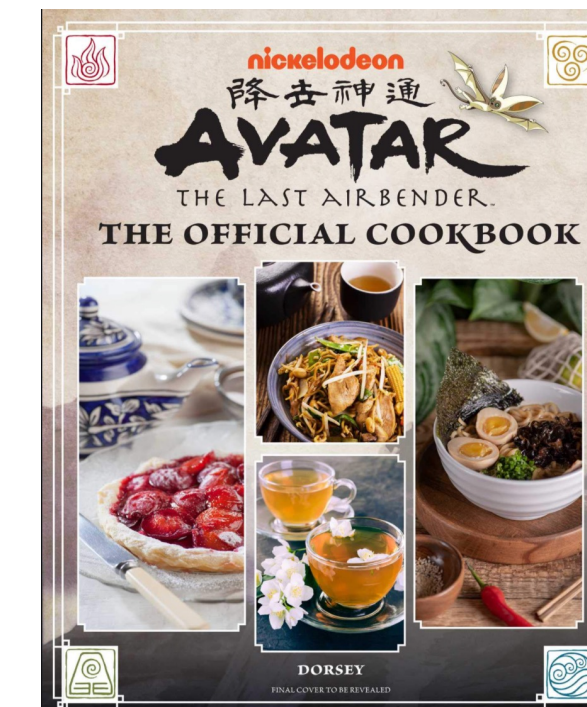
Columns

Serious Eats – *Soups Around the World, Drinking Snacks*

Books

Avatar the Last Airbender Cookbook

Insight Editions, 2021

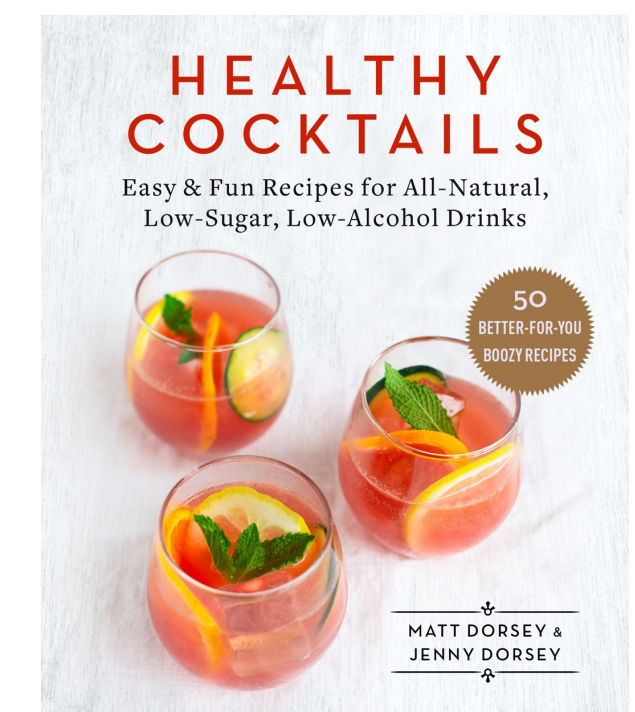
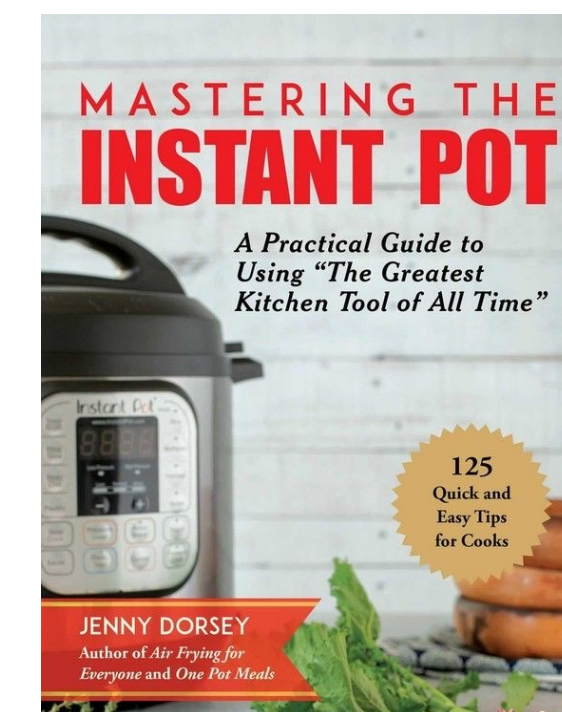


The Infrared Grill Master

Ulysses Press, 2020

Mastering the Instant Pot

Skyhorse Publishing, 2019



Healthy Cocktails

Skyhorse Publishing, 2020

Studio ATAO (āh-tào, stands for all together at once) is an award-winning 501(c)3 nonprofit defining more equitable standards for the food, beverage, and hospitality (FBH) industry through community-informed research, education, and programming.

We are on a mission to make social justice relevant, accessible, and actionable to everyone in the FBH industry. Our vision is to cultivate a food, beverage, and hospitality industry that empowers and nourishes everyone within and around it.



The Neighborhood’s Table is a responsible, actionable, and replicable framework for hospitality businesses to collaboratively combat displacement with their local community, and invest sustainably in their neighborhoods.



A Toolkit for Recognizing, Disrupting, and Preventing Tokenism in Food Media is an actionable set of insights synthesized from industry professionals calling for better representation for BIPOC in food media.



Maker's Mark x ChefsFeed
Feature, Made by Hand

FOOD & WINE

EATER



NowTHIS
Feature, Her Stories

bon appétit

BUSTLE



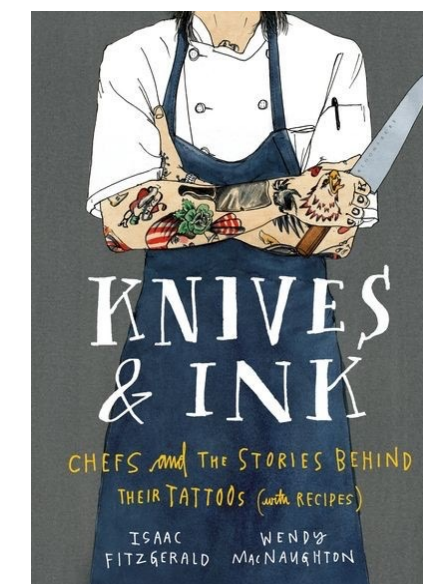
Food Network
Winner, Beat Bobby Flay

NEXTSHARK

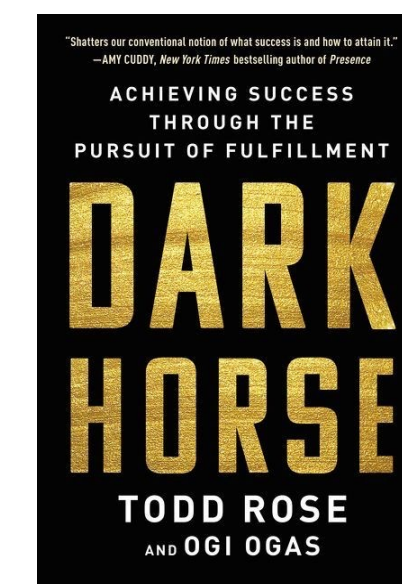
Forbes



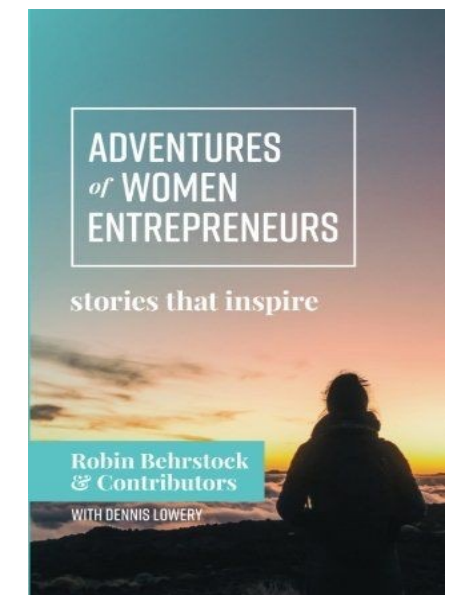
VICE Munchies
Guest Chef



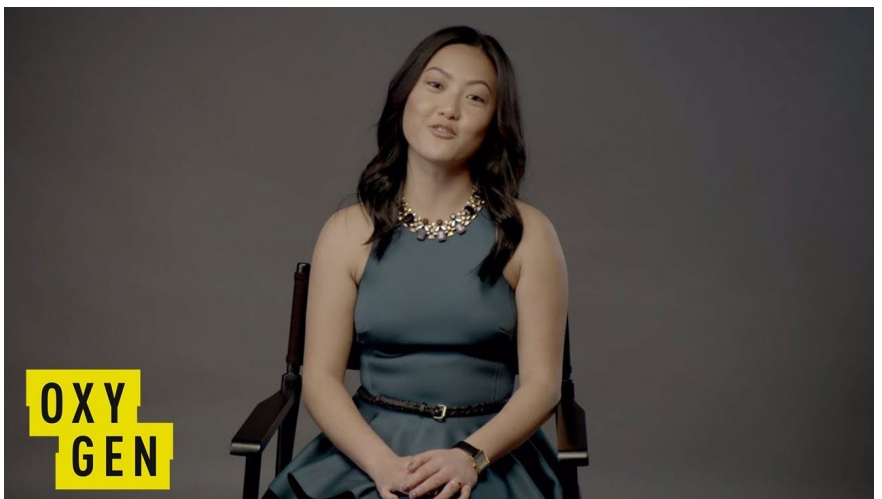
Knives and Ink
Bloomsbury, 2016



Dark Horse
Harper One, 2018



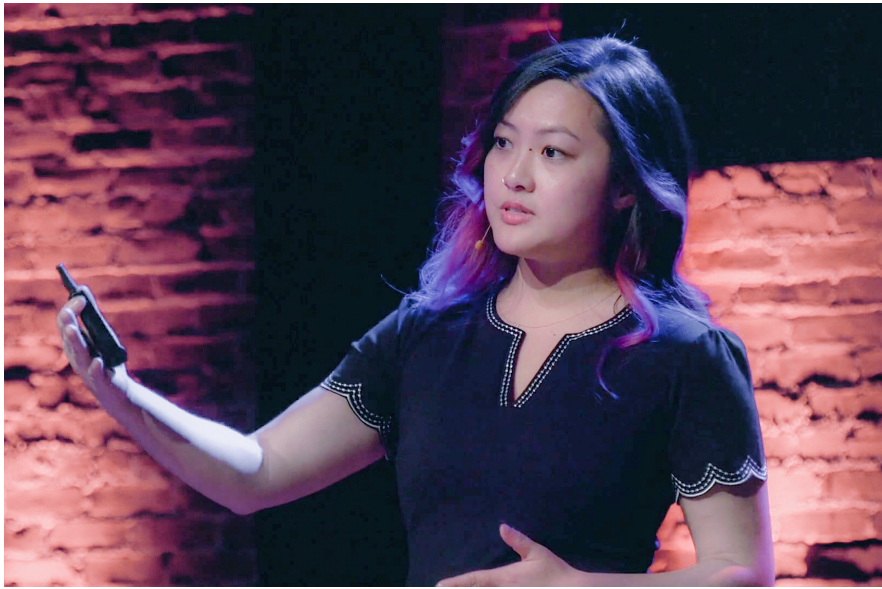
Adventures of Women Entrepreneurs
Radius, 2017



Oxygen TV
Feature, Women in Progress



Yellow Creative Technology Summit
Keynote Speaker



TEDxIVC
Featured Speaker



ReThink Food Conference
Featured Speaker



DoorDash Main Street Summit
Featured Speaker

2023

Media Awards Nominee, “Home Cooking category, *James Beard Foundation*

2022

Game Changers in Food, *Food & Wine*
Change Maker in Food, *Well+Good*
World’s 50 Trailblazing Activist, *World’s 50 Next*

2021

Other Notable Pieces, *Best American Food Writing*

2020

Local Heroes of the Year, *Thrillist*
Best Editorial Photograph, *International Association of Culinary Professionals*

2019

Regional Finalist, *San Pellegrino Young Chefs*
Featured Chef, *James Beard House*

2018

Finalist, “Bridging the Divide” Award, *Future of Storytelling*

2017

Les Dames D’Escoffier Legacy Awards

2016


Winner, *Beat Bobby Flay* on Food Network
Jean Louis Palladin Grant, *James Beard Foundation*



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34.4K followers
Verified account

 **@chefjennydorsey**
3K+ followers

 **Way Too Complicated newsletter**
1.5K+ subscribers

 **JennyDorsey.co website**
2K+ monthly visitors

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