

THE REBEL WITH A CAUSE

ANGELA DIMAYUGA

NEW YORK CITY

WHY SHE'S A BOSS By the time she was 30, Dimayuga had earned an executive-chef spot at New York's lauded Mission Chinese Food (which she's since left) and honors from *Food & Wine*, *Eater*, *Grub Street*, *Zagat*, and the James Beard Awards.

HER STORY "Early on in my career, as people got more interested in me and Mission Chinese, I often found myself being placed in a box that I felt didn't tell my story, not only as a female but also as a Filipino American and a queer person of color. Once, a male interviewer asked me a question about my height. He was trying to talk about having a big personality for my petite frame, and I felt he never would have asked a male chef that. Things like that deeply upset me."

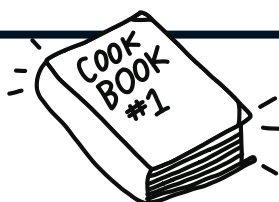
HER MISSION "It's important to me that I teach my staff not only about cooking but also about gender politics. When I was running the kitchen and diners who enjoyed their meals stopped in to say 'thank you,' they would address the white male in the room, because they immediately assumed that person was running the kitchen. I would explain to my staff why that was problematic."

"A restaurant can show us the world we want to live in. It's a big responsibility, but it's something I take a lot of pleasure in. I want to move past the novelty of being a female chef. I grew up watching people like Jacques Pépin, but he felt like someone I would never meet. I would've definitely looked up to somebody more like me. Being an example for a younger generation gives me purpose and drive."



HISTORY BITES

A culinary
chronology of
female pioneers



1796

The first cookbook written by an American (male or female), *American Cookery*, by Amelia Simmons, is published in Hartford, Connecticut.

THE HOUSEHOLD NAME

CARLA HALL

WASHINGTON, D.C.

WHY SHE'S A BOSS A former model, Hall has grit and determination in spades. After starting her own catering business, she was a finalist on *Top Chef*. Now she's a cohost of ABC's *The Chew* and the author of *Carla's Comfort Foods*.

HER STORY "Being black, I've noticed that some African American food traditions are not necessarily valued when my grandmother makes them but become so when adopted by other cultures, and I'm like, *Wait a minute—we've been doing that for years, but it isn't recognized until you guys do it?* The same thing happens with women chefs. I've been doing this all my life, and now, because a man does it in a professional kitchen, it's celebrated."

HER ADVICE "Work hard—no, harder! When I did *Top Chef*, people counted me out. They'd say, 'Oh, she's just a caterer.' When I didn't get eliminated, they said to me, 'How is it that you're winning? Are you hiding your actual training from us?' Well, a caterer can walk into a kitchen she's never seen before and get the lay of the land very quickly. I know how to come in, be flexible, and get it done. And I am not afraid to work hard. I literally—literally—worked every single day for five years. The reputation that preceded me wasn't focused on just my sex, but also my work ethic. No one could have any question about my commitment."



1946

Frances Roth and Katharine Angell open the precursor to the Culinary Institute of America (CIA), now one of the world's top cooking schools, in New Haven, Connecticut. It has produced such famed alumni as Cat Cora and Anne Burrell. In the inaugural class of 50 students, only one is a woman.



1961

Julia Child's iconic cookbook, *Mastering the Art of French Cooking*, is published.

THE RABBLE-ROUSER

KERRY DIAMOND NEW YORK CITY

WHY SHE'S A BOSS The editorial director and cofounder of *Cherry Bombe*, a food magazine that celebrates women, and its female-focused Jubilee food conference, Diamond is a champion of women in the industry. She's also the owner of Smith Canteen Coffee Shop in Brooklyn.

HER STORY "When I started dating a chef and we later opened a restaurant, I was like, *What's going on?* There were role models on TV like Rachael Ray and Ina Garten, but when you looked around the restaurant world, where were all the female restaurateurs and chefs? Why were magazines like *Food & Wine* doing Best New Chefs back then and it was 12 guys and only one woman?"

HER MISSION "When we started *Cherry Bombe*, I realized there were so many women in this industry who felt completely unacknowledged. It's a combination of detective work and word of mouth, but the truth is, you don't have to look that hard to find incredible women doing incredible things in food today.

"When I walk onto an airplane and the business-class section is all filled with guys, I think, *We have so much work to do.* A lot of women in our industry are trying to figure out how to have a family and a career in food, which is almost impossible because of the hours. Most restaurants don't have any maternity leave. And forget day care. Guys had hundreds of years to figure it out but didn't. So now it's up to us."



1963

The French Chef debuts on public television and turns Julia Child into America's most famous TV chef.



1971

Alice Waters and her cohorts open Chez Panisse in Berkeley, California, pioneering the California cuisine movement.

JESSAMYN WALDMAN RODRIGUEZ

NEW YORK CITY

WHY SHE'S A BOSS The first woman to work the bread station at acclaimed New York City restaurant Daniel, Rodriguez is using her know-how to train low-income women and place them in fair-wage jobs. Her nonprofit, Hot Bread Kitchen, has a 100 percent job-placement rate, and recent grads have gone on to work at Whole Foods, Google, and New York's Great Northern Food Hall.

HER STORY "In most parts of the world, women bake bread—in Mexico, they make tortillas; in India, they make chapati—yet men are the ones getting the good jobs here. Women are relegated to roles in the professional kitchen that don't pay very well and don't provide the opportunity for financial freedom. There are hiring biases and stereotypes: 'How do you pick up those bags of flour?' or 'Unloading the oven is difficult work.' Even though my coworkers at Daniel were welcoming and accepting and taught me how to mix and shape, they never let me work the oven. It was a gentle kind of discrimination."

HER MISSION "My not-so-secret agenda is to change the gender balance of the industry. At Hot Bread Kitchen, every woman graduating is a rock star on the oven, so they can go into a situation where their skill set is viewed as equal and valuable. Every time we have a graduation from our Bakers in Training program, it's a whole new pool of women going out to kick butt and show people what an alternative-reality kitchen could look like. People want to hire the best talent they can, so to exclude 50 percent of that talent doesn't make any sense."



1992

Chez Panisse's Alice Waters becomes the first woman ever to be awarded the James Beard Award for Outstanding Chef.



1997

On NBC's juggernaut sitcom *Friends*, Monica Geller (Courteney Cox) is appointed head chef.