



Edouardo Jordan

Eduardo Jordan is a chef in the Seattle area occupying two restaurants, Junebaby and Salare. Eduardo started his food journey at a very young age. Chef Edouardo grew up in Saint Petersburg, Florida with his mother and grandmother where he would help both of them in the kitchen. His mother noticed his interest in food so his mom gave her ultimatum and suggested for him to either clean his room or help in the kitchen. At that moment his mother had a sous chef. Chef Edouardo had to go through an unpaid internship at the Michelin star, French laundry but to him it was worth it because it opened the door for him to work at the sister restaurant. Through Chef Edouardo's experience as a person of color in an industry that was predominantly white, he worked to promote equality in his own restaurants, whether you were male or female or a person of color. Chef Edouardo achieves to become a mentor to younger culinarians. He expresses, "If you are here to work and learn, I want you to work with me".

Ray Williams

Ray Williams is an urban farmer working as the head developer for Yes Farm in Yesler communities located in Seattle, Washington. He started his food journey when he took his first nutrition class. He believed that if children had an understanding of food at an early age, they would know how to eat better for the sake of their health. Ray believes education is what can spark interest, just like how his nutrition class influenced him.



Robin Chung

Robin Chung was born in Seoul, South Korea and is a piano teacher in Puyallup, Washington who has a home garden of her own. Robin started her food journey in Germany at the age of 23. Her husband was in the military and was stationed in Germany after they were married. She soon began to miss her culture food as there were not many Korean foods in Germany in the 1990's. The nostalgia grew which ended up sparking her interest to create Korean food in Germany. She would call her mother and ask for recipes of foods that she ate as a child and soon later was cooking more than ever. Now she lives in Washington state and grows her own greens in her garden. Her garden includes, cilantro, cucumbers, perilla leaves, Chinese chives, lettuce and seasonal squash.

Mad-Lib Food Story

After reading the food stories, it is time to create your own food story! No story is too big or too small. This template will help you get your story going!

My name is _____ and my food story begins in _____. I was _____ years old when I started to show interest in food. The food that influenced me was _____ and the person that taught me was _____. My school (circle one) did/didnot teach me about food and nutrition. The first recipe I knew how to make was _____. When I was younger, I remember eating a lot of _____. My favorite fruits include, _____ and _____ and my favorite vegetables include, _____ and _____. My favorite restaurant to go to is _____. The chef/farmer/gardener/cook that I look up to is _____. One thing that I would like to improve on when it comes to farming/cooking/learning about food is _____. One food that I know is healthy but I personally do not like is, _____. One food that I absolutely love but I know is not good for you is, _____. One day I would like to create my own (circle one) garden/farm/restaurant and call it _____. My (circle one) garden/farm/restaurant will be located in _____. I believe it is important to educate yourselves about the foods you eat because, _____. More facts about my food journey are, _____
