**Elizabeth Falkner**

**Chef/Author/Artist**

Celebrated chef, Elizabeth Falkner was born in San Francisco, grew up in Los Angeles and worked her way up in San Francisco’s top kitchens before opening her first restaurant, Citizen Cake in 1997. A decade later, she opened four more restaurants in San Francisco and New York. Today, she does recipe development and consults on numerous products and brands. She is an inspiring public speaker and has cooked and spoken all over the United States and in Japan, France, Canada and China.

Falkner’s style of cuisine is globally inspired and she cooks both savory and sweet, traditional and modern. She advocates for chefs to think more like athletes and “stay fit to cook.” A life-long activist and an avid athlete, she ran the NY Marathon in 2016 for Team For Kids and in May 2019, Falkner rode 300 miles in Chefs Cycle for No Kid Hungry. She has committed do it again in 2021.

Cooking competitions are a favorite “sport” for Chef Falkner. She has competed and judged for the last 15 years on many of the television cooking competition programs for Food Network, Cooking Channel, Bravo and NBC, as well as made appearances on many other shows. She is often featured in food magazines, has received multiple awards and was nominated for the James Beard Award for Outstanding Pastry Chef (2005).

Falkner was a long-time member of Women Chefs & Restaurateurs and served as president from 2014 to 2015 and again from 2019 to 2020.

A graduate from San Francisco Art Institute with a BFA in film, Falkner has produced two short films with food themes in 2018, “Food Games-Sustainability” which she also hosted, and a documented performance piece called “Croquembouche Samurai” she performed at SoHo House in NYC.

Deeply concerned for the hard-hit restaurant industry by the covid pandemic, Falkner is currently hosting and co-producing a feature documentary that gives an insider’s perspective of the fall-out.