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Alan Richman, The FCI Dean of Food Journalism, Nominated for 2006 James Beard Journalism Award

NEW YORK CITY, March 16, 2006 – The French Culinary Institute (The FCI) is pleased to announce that Dean of Food Journalism Alan Richman has been nominated for a 2006 James Beard Foundation Journalism Award in the Magazine Restaurant Review or Critique category. Alan Richman is already the recipient of an unprecedented 12 James Beard Foundation Journalism Awards for food writing, including the M.F.K. Fisher Distinguished Writing Award twice.

Richman is also the recipient of a 1995 National Magazine Award (for three food-related travel columns) and the 1995 Bert Greene Award from the International Association of Culinary Professionals. In 1998, Richman was inducted into The James Beard Foundation Who's Who of Food and Beverage in America, which recognizes culinary industry professionals for their achievements.

This year's nomination is from three articles written by Richman for *GQ* magazine: "The 20 Hamburgers You Must Eat Before You Die" (July 2005), "The Mex Big Thing" (Sept. 2005), and "Puncturing the Michelin Myth" (Nov. 2005).

Richman was named Dean of Food Journalism at The FCI in New York City in 2004, where he developed a curriculum for aspiring and active journalists, covering topics from recipe writing to restaurant critiquing to ethics in journalism. Richman also teaches the course.

In addition to serving as The FCI's Dean of Food Journalism, Richman is also a regular contributor to *Conde Nast Traveler* and *GQ*. Previously, he was the restaurant critic for *GQ* and writer-at-large for *People* magazine. Richman has also worked as a columnist, sportswriter and assistant managing editor at *The Boston Globe*; a metro reporter at *The New York Times*; a sports columnist at *The Montreal Star*; an NBA beat writer at *The Philadelphia Bulletin*; and a news editor at *The Portland (Indiana) Commercial Review*.

A graduate of the General Honors Program of the University of Pennsylvania, Richman served in the U.S. Army in the Dominican Republic and Vietnam, where he received the Bronze Star.

Winners will be announced on Sunday, May 7, 2006, at the James Beard Foundation's 14th Annual Journalism Awards during an invitation-only dinner at the Grand Hyatt Hotel, New York.

ABOUT THE FRENCH CULINARY INSTITUTE

Founded in 1984, The French Culinary Institute teaches the culinary protocol, language and techniques upon which all Western cuisine is based. The FCI offers a rigorous six-month program by day or a nine-month program by night for aspiring or working culinary professionals and serious amateurs. The FCI will offer three new Italian classes, *Fundamentals of Italian Cooking* in October 2006 and the *Italian Culinary Experience* and *Essentials of Italian Cooking 1, 2 and 3* in January 2007. For more information, visit www.frenchculinary.com.

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