

Community/Industry Forum: Contemporary Culinary Education and Food Systems Thinking

Beginning with the Number 5 volume of *Locale* we are initiating a forum style exchange of ideas and insights coming from food community participants directly. Each of the four interviews shared in this year's forum were developed using a shared (but loose) interview framework. More specifically we sought out and asked Chef Educators working in a variety of contexts to share their thoughts on how culinary training was shifting in the contemporary context. In particular, we asked the Chefs to reflect on how the changing foodscapes of their cities and regions – their locales – were being reflected in the curriculums and practices of their culinary training institutions. Our intention was to get a variety of lenses on contemporary culinary education and local food systems.

The results of those conversations are reflected here, and presented in the form of interviews. Because of the ways in which written and spoken English vary, and for a variety of other reasons (like length and continuity) these interviews have been edited¹. We have tried to ensure that none of these edits change the substantive meanings or intentions of the Chefs who contributed; we also offer our apologies if we have fallen short of that goal.

It is our intention to include similar forums, focused on particular issues and incorporating the insights of opinion leaders, in subsequent issues. For the Number 6 (2016) issue, we will be engaging food activists and alternative food policy leaders in conversation about the goals and strategies for change in their locales. We invite anyone interested in participating to contact us directly.

¹ We would like to acknowledge the assistance of Brianna Peacey and Mark Campbell in transcription, and Lindsay Harris for help copy editing these interviews.