

# THE CHEFS' MANIFESTO

# MEET THE CHEFS

## ALI HONOUR

Ali Honour, a highly regarded chef with 30 years of professional experience on the Irish food scene, bridges the gap between farm and fork and helps food businesses aspiring to operate in a more sustainable way.

Ali provides practical strategies in areas such as food waste, carbon footprint, nutrition and environmental impact. Through her work as a spokesperson and advocate Ali makes it her mission to transform the culinary landscape by promoting sustainable, zero-waste, nutritious, and delicious food choices.

Throughout her years of running businesses and working in senior roles in the food and hospitality industry, Ali has always championed seasonal, Irish and zero-waste eating with an emphasis on real foods and a low-processed diet.

Ali's food philosophy is centred around encouraging both businesses and individuals to include more beans in their daily diet in an effort to combat climate change and promote sustainable eating.

## GET TO KNOW ME

Originally from Oxfordshire in England, Ali is known for creative dishes, highly influenced by her childhood and travelling. Flavour, seasonal produce and sustainable ingredients are key. Her grandfather farmed prize-winning beef and ran his own butchery and a pub, and her other grandparents taught her how to grow fruit and vegetables in the garden with the added importance of how to utilise the whole ingredient. Her Grandma was a thrifty baker and made things up according to what she had in her kitchen. Food and cooking are in her blood.

Over the years Ali has worked on many Irish food campaigns around championing honey, dairy, vegetables and preserving products. Promoting Irish produce and working direct with the producer was key to this. Throughout her career Ali has been involved in TV cooking programmes, magazine and article features, and has worked as the Executive Chef for the likes of The Imperial Hotel, Cork.

As the self-styled 'Bean Queen', Ali is an advocate for the "Beans is how" campaign - an ambitious campaign facilitated by the SDG2 Advocacy Hub - which has a vision of doubling bean consumption by 2028.

Upcoming projects for Ali, include the creation of a groundbreaking bean chocolate bar combining the rich flavours of the most sustainable chocolate with the nutritional powerhouse of beans, offering an indulgent yet nutritionally dense treat for eco-conscious consumers. She is also taking the bean revolution to schools and companies with workshops on sustainable practices, zero waste, and, of course, beans.

As a respected spokesperson and advocate, Ali collaborates with organisations, schools, and communities to raise awareness about food waste, climate-conscious food and the vital role beans play in our diets and the positive impact they have on our planet.

Ali is part of a broader movement known as 'the Chefs' Manifesto' which empowers chefs with a framework tied to the United Nations Sustainable Development Goals. The framework consists of simple, practical actions chefs can take and is another area where she will lead and advocate for positive change.