



Andrew Zimmern

A four-time James Beard Award-winning TV personality, chef, writer and teacher, **Andrew Zimmern** (andrewzimmern.com) is regarded as one of the most knowledgeable personalities in the food world. In 2020, Andrew returns to television with two new programs, *What's Eating America* premiering on MSNBC in February and a series airing in October on a Discovery lifestyle channel. As the creator, executive producer and host of Travel Channel's *Bizarre Foods* franchise, *Andrew Zimmern's Driven by Food* and *The Zimmern List*, he has devoted his life to exploring and promoting cultural acceptance, tolerance and understanding through food.

A Taste of the Good—and Bad— Life

Andrew knew from a young age he wanted a career in food. After attending The Dalton School and Vassar College, he cooked in New York City restaurants for Anne Rosenzweig, Joachim Splichal and Thomas Keller, amongst others. Andrew helped open and run a dozen restaurants, and at the same time was also an addict spiraling out of control. After a year spent living on the streets, an intervention by close friends brought him to the Hazelden Foundation in Minnesota. Transforming his life around sobriety, Andrew took a job washing dishes at Minneapolis' Café Un Deux Trois. In 1992, he was named executive chef and during his six-year tenure, turned Un Deux Trois into an awarded, national caliber restaurant.

Making Moves in the Media

Andrew's menu at Un Deux Trois drew the attention of media. Local news appearances led to regular TV work as the 'in-house chef' on HGTV's early slate of programming. Eventually he found a job as a features reporter for the local news, became *Mpls.St.Paul Magazine's* dining critic and restaurant columnist, and hosted his own drive time radio show. In 2003, Andrew filmed a pilot for the show that ultimately became *Bizarre Foods*. Since *Bizarre Foods* first aired in 2006, he's created the spin offs *Bizarre World*, *Bizarre Foods America* and *Bizarre Foods: Delicious Destinations*.

In 1997, Andrew founded the Minneapolis-based, multi-media company Food Works. A full-service operation that develops and manages content, Food Works oversees his digital, print and social initiatives, including podcasting, his website (andrewzimmern.com) and publishing projects.

Andrew's first book, *The Bizarre Truth* (Broadway, 2009), offers a behind-the-scenes look at cultures in his favorite destinations. *Andrew Zimmern's Bizarre World of Food: Brains, Bugs and Blood Sausage* (Delacorte, 2011) gives younger fans a backstage look at his culinary adventures. A book for young adults, *Andrew Zimmern's Field Guide to Exceptionally Weird, Wild, Wonderful Foods* (Feiwel & Friends, 2012) is a pop culture-influenced look at fantastic and bizarre ingredients. His latest offering, a grade level reader series called *Alliance of World Explorers, Volume 1: AZ and the Lost City of Ophir* was released in February 2019 and won the Gold IPPY in Juvenile Fiction.

Innovative Culinary Concepts and Partnerships

In 2015 Andrew founded [Passport Hospitality](#), a restaurant and food retail development company that provides consulting services and creates unique culinary concepts inspired by his travels. Licensed at U.S. Bank Stadium and Target Field in Minneapolis, Andrew Zimmern's Canteen is a quick service concept serving globally-inspired takes on familiar favorites. His first brick-and-mortar restaurant, Lucky Cricket, opened in 2018 in St. Louis Park, Minnesota.

Passport Hospitality has partnered with Robert Montwaid and Gansevoort Construction to develop experiential food halls and markets in the historic Dayton's building in downtown Minneapolis and in Atlanta's Chattahoochee Food Works. Both are projected to open in spring 2020. Andrew has also collaborated with Minneapolis chef Gavin Kaysen to create KZ ProVisioning, a unique catering company for professional sports franchises. KZ ProVisioning works with the NHL's Minnesota Wild and the NBA's Timberwolves to provide healthy meals to the team's players, families, coaches and locker room staff

Creating Compelling and Impactful Content

In 2014, Andrew introduced [Intuitive Content](#), a full-service production company that develops and produces dynamic original television and broadcast specials, while partnering with companies to create brand-driven series and web content.

Intuitive Content's first television series, *Andrew Zimmern's Driven by Food*, premiered on Travel Channel in August 2016. In their second series, *The Zimmern List*, Andrew reveals his favorite food experiences in cities across the globe. In 2019, *The Zimmern List* won a Taste Award for "Best Food Travel Series" and a silver Telly award. Andrew traveled the U.S. in search of passionate food truck entrepreneurs on *Big Food Truck Tip*, which aired on Food Network in fall 2019.

In 2020, Intuitive Content will premiere two new shows hosted by Andrew, including *What's Eating America*. Airing in primetime on MSNBC in February, this major new series explores the most provocative stories of our time told from Andrew's singular perspective with his passion for politics, people, food and travel.

Beyond television, Intuitive Content works with clients on branded entertainment, including a partnership with Renaissance Hotels to create *The Navigator's Table* and with Caribou Coffee to film *Behind the 'Bou*. Their digital work includes *Andrew in the Kitchen*, a companion series to *Bizarre Foods* that was nominated for a James Beard Award in 2018, and Bravo TV's *Beats + Bites with the Potash Twins*, which explores the intersection of music and food. Intuitive Content recently produced instructional cooking classes with Andrew for Yummly Pro and the new Food Network Kitchen app, which features live and on-demand cooking classes with Food Network chefs and culinary experts.

Delicious Life

Andrew has won James Beard awards for "TV Food Personality" (2010), "TV Program on Location" (2012), and "Outstanding Personality/Host" (2013 and 2017). In 2016, Andrew was named one of "America's 50 Most Powerful People in Food" by *The Daily Meal*, one of the "30 Most Influential People in Food" by *Adweek* and as one of *Fast Company's* "Most Creative People in Business." In 2017, Andrew won the award for Best Host at the Synopsis TV Awards. According to *Eater*, "Zimmern knows more about the foods of the world and the history of modern gastronomy than anyone else in our solar system. He's a walking, talking food encyclopedia, and a true omnivore." Andrew has appeared as a contestant on *Iron Chef*, and as a guest judge on episodes of *Chopped*, *Top Chef Masters*, *Iron Chef* and *Top Chef*. In 2016, he co-starred as a mentor for Season 2 of Food Network's *All-Star Academy*.

Andrew hosted the three part 2019 Conversations at Copia in partnership with the Culinary Institute of America as a way to publicize, educate and amplify the hard conversations around social justice and food. He is an entrepreneur-in-residence at The Lewis Institute for Social Innovation at Babson College. Through the James Beard Foundation and the Culinary Institute of America he funds Andrew Zimmern's Second Chances Scholarships, which offer students faced with extreme challenges an opportunity to overcome these hardships and follow a culinary path.

Andrew sits on the board of directors of Services for the UnderServed, Project Explorer/EXPLR, Soigne Hospitality and Taste of the NFL, and is the International Rescue Committee's Voice for Nutrition. Other charities Andrew works with include Lovin' Spoonfuls, ONE, Food Policy Action Committee, No Kid Hungry and the Charlize Theron Africa Outreach Project. In his rare downtime, Andrew relaxes in Minneapolis, spending time with family and his pug Pretzel.

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