

Chef Ederique Goudia

Chef Ederique Goudia is owner of In the Business of Food (IBF Detroit) and co-founder of Taste the Diaspora. A native of Louisiana, she is best known for her Creole and Cajun cuisine and her commitment to the community, health, and sustainability of the food system.

Through her work with non-profits Detroit Food Academy and Make Food Not Waste, Goudia has worked to teach youth about culinary and food entrepreneurship as well as keep food out of landfills, slow climate change and create lasting solutions to food waste. She has also been a fierce advocate for several related causes and was chosen as one of the Detroit Free Press' 2021 Food Fighters for her work in aiding those in the community through the pandemic.

Goudia's work has been featured in *National Geographic*, *Bon Appétit*, *Food & Wine*, *Eater*, and *NPR: All Things Considered*. She has appeared on Fox 2 Detroit and her recipes have been published in the "James Beard Foundation (JBF) Cookbook: A Plate At the Table," *Hour Detroit*, *Seen Magazine*, *Taste the Local Difference* and *Edible* communities. She is a JBF Women's Entrepreneurial Leadership Fellowship alumni (2020) and a JBF Boot Camp for Policy and Change alumni (2022).

Her favorite tip is to "make food, not waste." She encourages people to get creative in how they use every part of the food they're using to cook. Simple syrups, stocks, thickeners, even pesto can be made with parts of produce that we would typically compost or throw away, she said.

