



Restaurant Ownership/Hospitality Experience in Boston

Hosted by the Dames of the Boston Chapter

Come to Boston and learn from the Boston Dames about the path to restaurant ownership. The chapter's members and partners represent a vast range of international cuisines. From visiting a Revolutionary War tavern to tasting tapas made by a homesick Cuban chef to learning how calamari became a household word in the United States to a chef who shares the art of hand-pulled noodles; it will be an amazing journey for an emerging restaurateur.

This experience gives a view into what it is like to own and run an independent restaurant and will be tailored to the Awardee's specific learning goals. The entire program is designed to cover topics such as business planning, marketing, staffing, designing and outfitting the space, purchasing, menu development, and finances. She will also be mentored in how to draft her own restaurant business plan.

Our three award-winning restaurant owners; Chef Tracy Chang ([Pagu](#), James Beard nominee, Michelin Bib Gourmand), Chef Patricia Estorino ([Gustazo Cuban Kitchen](#), James Beard nominee), and Restaurateur Maria Freddura ([The Daily Catch](#), award winning restaurant group since 1979) will take the Awardee into their kitchens to see and hear about their business journey. The Awardee will visit [Focus Sales Group](#) restaurant supply showroom and work with experts from [Singer Equipment](#) to craft a dream kitchen and tablescap.

The Awardee will tour [Accardi Foods](#), followed by a welcome party with the Boston chapter board and the event ambassadors. The next three days will be filled with restaurant visits and mentoring. Meet the entire chapter at a wrap-up party and member showcase at beautiful [Verrill Farms](#) in historic Concord, MA.



Les Dames d'Escoffier®
INTERNATIONAL
Boston Chapter



THE JULIA CHILD FOUNDATION
for Gastronomy and the Culinary Arts

The ideal candidate for this experience is a woman with 4+ years of career experience in food, beverage, or hospitality but not yet a restaurant owner. She might currently be working in a restaurant, as a private chef, doing catering or pop-ups, or teaching but her goal is to own a restaurant.

Timeline: July through September 2026, mutually arranged between Awardee and host chapter

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