Great Bay Community College

CULINARY ARTS & SUSTAINABLE FOODWAYS

EVANIVALLETTInstructor

Evan Mallett is the chef and owner of Black



In addition to receiving numerous local accolades, Evan is a six-time James Beard Foundation semi-finalist for Best Chef, Northeast. In 2020, Black Trumpet was also nominated for a national Beard award for Best Hospitality. He has logged over a decade sitting on the boards of Chef's Collaborative, Slow Food Seacoast, and, most recently, Cultivate—a non-profit that he co-founded, which serves as an umbrella organization for local food and culture celebrations such as BIPOC Fest and Farm—a—Q. In 2016, Evan wrote an award—winning book published by Chelsea Green Publishing entitled Black Trumpet: A Chef's Journey through Eight New England Seasons. During the pandemic, Evan converted the Black Trumpet kitchen two days a week to a production facility for meals that fed food insecure families in Southern New Hampshire

During the pandemic, Evan converted the Black Trumpet kitchen two days a week to a production facility for meals that fed food insecure families in Southern New Hampshire and Maine. He is currently developing a culinary program at Great Bay Community College to help re-populate a beleaguered local hospitality industry.

He lives in southern Maine with his wife Denise.

