

Jimmy Carbone is a NYC-based restaurateur, dedicated social entrepreneur, and event producer. In addition to owning Jimmy's No. 43, an East Village bar and restaurant with a focus on unique beers and a greenmarket menu, Jimmy founded Food Karma Projects, a creative producer of food and media events throughout the New York area.

Jimmy has always had an interest in local food systems, going back to when he turned 18 and traveled the world looking for a good lunch. He attended Columbia University and became involved in restaurants and food production in the city, being featured on *Martha Stewart Radio*, in *Edible Magazines*, and on *Mike Colameco's Food Show*.

In 2009, Jimmy helped launch The Good Beer Seal, which exists to identify bars offering an intriguing selection of craft beer in a unique atmosphere created by owner/operators who exhibit a deep commitment not only to the promotion of craft beer but to their community as well. For five years, the Good Beer Seal has received an official proclamation from the NYC Mayor's office, designating July as the "July Good Beer Month." Additionally, Jimmy is the host of the popular podcast, Beer Sessions Radio™ on the Heritage Radio Network, which recently aired its 250th episode. In 2011, he continued his community involvement by creating a food event production company with a focus on social entrepreneurship. Jimmy is also the co-author of an e-cookbook, *I Like Pig: Recipes and Inspiration from New York City's Pig Island*, which was a finalist for the IACP Book Awards.

This company, **Food Karma Projects**, is dedicated to community building by creating unique events that showcase the best local food, chefs, beer and wine, and create a social impact that benefits worthy non-profit groups. Recent projects include: Jazz Age Lawn Party on Governors Island (2013/2014), [Pig Island](#), The International Association of Culinary Professionals 2012 Conference, [Cook-Out NYC](#), Farm + Beer, [Brisket King of NYC](#), [NYC Brewers Choice](#) (for NYC Beer Week), July Good Beer Month, Craft-Beer-Jam at WNYC's Greene Space, and various charity cook-offs benefiting organizations such as Grow NYC Greenmarkets, Slow Food NYC, Edible Schoolyard, Just Food, New Amsterdam Market, and Food Systems Network NYC.

In addition, Jimmy has been active in NYC community-based events produced in public spaces, including:

- Barrels & Kegs: Benefit for the Rockaways
- Family Cook Productions (board member)
- Taste of Tribeca (co-chair 2008-2011)
- [NYC Hot Sauce Expo](#)
- [NY State Food+Beer Expo](#)
- Food producer for Governors Island

Additionally, Jimmy has used his expertise to be active in his community, helping produce annual fundraisers for two NYC public schools (coordinating 70 restaurants with attendance of 4,000+ people) serving as a member of the FCAC Advisory Board of GrowNYC Greenmarkets, and as a two-time recipient of the NYC Arts' "Local Hero" title.

Featured media on Jimmy Carbone:

Village Voice (profile) [Part 1](#) [Part 2](#)
[Serious Eats \(profile\)](#)
[Edible Manhattan \(profile\)](#)
[Toni On! CBS \(video\)](#)
[Zagat's Culinary Superheroes of NYC](#)