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## **FOR IMMEDIATE RELEASE**

### **James Beard Award-Winning Chef Ricky Moore to Perform Live Cooking Demonstration at Duke University**

**Durham, NC--February 1st, 2025--**Duke Dining is thrilled to welcome James Beard Foundation award-winning chef, entrepreneur, speaker, and author Ricky Moore for an exclusive chef's demo on Monday, February 24 at The Chef's Kitchen, Duke's state-of-the-art culinary learning space, located on the second level of the Brodhead Center.

Known for his commitment to transforming simple, ordinary food into extraordinary culinary experiences, Moore brings decades of expertise in the restaurant and hospitality industry. Born and raised in New Bern, North Carolina, Moore grew up in the coastal traditions of catching and preparing fresh seafood—an influence that continues to shape his culinary philosophy. His impressive career includes serving as a cook in the U.S. Army for seven years, graduating from the Culinary Institute of America in 1994, and honing his skills in some of the world's most prestigious kitchens.

In 2012, Moore opened SALTBOX Seafood Joint® in Durham, NC, a celebrated seafood establishment that has received national acclaim in Garden & Gun, Travel + Leisure, The New York Times, The Washington Post, and Forbes. His first James Beard nomination came in 2020, followed by the James Beard Foundation's Best Chef Southeast award in 2022. In 2025, Moore was named a James Beard Award Semifinalist for Outstanding Chef, one of the foundation's most prestigious national honors.

Students participating in the chef's demo will have the unique opportunity to witness Moore's expert techniques, learn and create from his deep-rooted culinary traditions, and gain insights into his passion for sustainable seafood. Students may register for this free event beginning Monday, February 10<sup>th</sup> at 12:00pm at: <https://tinyurl.com/rickymoore>.

The Chef's Kitchen at Duke University serves as an immersive culinary learning environment where students can participate in hands-on cooking classes and guest chef demonstrations. By day, it operates as a pop-up lunch venue, offering students an ever-evolving menu of inspired dishes.

Don't miss this chance to experience the artistry of one of the region's most admired chefs. For media inquiries or more information, please contact:

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