



Simran Sethi is a journalist and educator focused on food, sustainability and social change. Named the environmental “messenger” by Vanity Fair and designated one of the top eight women saving the planet by Marie Claire, Simran is the creator of *The Slow Melt*, the first podcast on the continuum of chocolate. She is also the author of *Bread, Wine, Chocolate: The Slow Loss of Foods We Love*. The book tells the story of changes in food and agriculture through bread, wine, chocolate, coffee and beer, and was named one of the best food books of 2016 by Smithsonian. She is a fellow at the Institute for Food and Development Policy (Food First) in Oakland, USA, and a former visiting scholar at the Cocoa Research Centre in St. Augustine, Trinidad.

Lauded as an “environmental woman of impact” by Daily Variety, Simran has written for outlets including Smithsonian, NPR, The Washington Post, The Guardian, the Los Angeles Review of Books, Oprah.com and the Guggenheim Museum. She is the contributing author of *Ethical Markets: Growing the Green Economy*, winner of the bronze 2008 Axiom Award for Best Business Ethics Book.

Simran is the former environmental correspondent for NBC News, which included contributions to CNBC, MSNBC, TODAY and Nightly News. She has produced environmental programming for PBS and Sundance Channel, and was the host of the Emmy Award-winning documentary, *A School in the Woods*.

She has lectured on writing, chocolate, agricultural biodiversity, environmentalism and sustainability at institutions including Harvard University, Columbia University, Cornell University, the Iowa Writers Workshop, the Denver Museum of Nature and Science and the New York Open Center.

Simran holds an M.B.A. in sustainable business from the Presidio Graduate School and graduated cum laude with a B.A. in sociology and women’s studies from Smith College. The College awarded her the Smith College Medal in 2009.

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