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CommonWealth Kitchen Welcomes Restaurateur and Chef Craig Samuel to Board of Directors

Acclaimed culinary leader and restaurant entrepreneur brings decades of hospitality experience to support diverse food businesses and a more equitable food economy.



DORCHESTER, MA — October 27, 2026 — CommonWealth Kitchen (CWK), the Boston based nonprofit food business incubator and contract manufacturer dedicated to building a more equitable food economy, today announced that Craig Samuel, chef, restaurateur, and founding partner of B+C Restaurant Group, has joined its Board of Directors.

Samuel brings decades of experience spanning professional kitchens, restaurant development, and hospitality entrepreneurship. His perspective as a chef and business owner will help inform CWK's work to strengthen food businesses, expand opportunities for diverse entrepreneurs, and build a more inclusive and sustainable local food economy.

"Craig brings an invaluable combination of culinary expertise, entrepreneurial experience, and a deep understanding of what it takes to build and sustain a food business," said Jen Faigel, Co-Founder and CEO of CommonWealth Kitchen. "At CommonWealth Kitchen, we believe that talented entrepreneurs deserve access to the resources, relationships, and opportunities they need to succeed. Craig's experience building restaurants from the ground up will be a tremendous asset as we continue to support the next generation of food entrepreneurs."

Samuel co-founded B+C Restaurant Group with Ben Grossman in 2006, opening The Smoke Joint in Brooklyn, followed by the Peaches family of restaurants. Born and raised in Brooklyn's Bedford-Stuyvesant neighborhood, Samuel developed his culinary foundation through training at The Restaurant School at Walnut Hill College and experience in acclaimed kitchens, including Le Bec-Fin in Philadelphia. His career has combined culinary craft with the practical demands of developing and operating successful hospitality businesses. He is also a familiar face to television audiences through appearances as a judge on Food Network programs including Chopped and Beat Bobby Flay. At CommonWealth Kitchen, Samuel joins a board committed to advancing the organization's mission of transforming the local food economy by strengthening the capacity of diverse entrepreneurs, creating

connections, and expanding access to the tools and resources needed to start and grow successful food businesses.

“As a Chef, I know that independent food businesses are an essential part of vibrant communities, but turning a great idea into a sustainable business takes more than a great product,” said Samuel, “I’m excited to join CommonWealth Kitchen’s Board of Directors and contribute to its work helping entrepreneurs access the resources and support they need to build lasting businesses.”

Craig Samuel’s nonprofit and advisory board experience includes an appointment by former New York City Mayor Bill de Blasio as one of four food service industry representatives on the NYC Department of Health’s Food Service Establishment Advisory Board. He was a founding member of the Brooklyn S.T.E.A.M. Center Advisory Board’s culinary pathway, where he helped develop the program, plan kitchens and curriculum, provide internships, lead summer training programs, and connect culinary professionals as advisors and instructors. He also helped develop the Lloyd Porter Culinary Scholarship program, which provides 18 students annually with culinary training and career guidance.

Samuel’s appointment comes as CommonWealth Kitchen continues to expand its impact and build new opportunities for food entrepreneurs across the region. Through shared kitchen and manufacturing facilities, business development support, technical assistance, and industry partnerships, CWK helps entrepreneurs turn their ideas into viable businesses while creating jobs and strengthening local communities.

For more information about CommonWealth Kitchen and its work supporting diverse food entrepreneurs, visit commonwealthkitchen.org.

About CommonWealth Kitchen

CommonWealth Kitchen is a nonprofit food business incubator and contract manufacturer based in Dorchester, Massachusetts. Since 2009, CWK has helped diverse food entrepreneurs launch and grow businesses by providing access to shared commercial kitchen and manufacturing facilities, specialized equipment, technical assistance, business development resources, and valuable industry connections. CWK works to transform the local food economy by advancing inclusive entrepreneurship and creating a more equitable, resilient, and sustainable food system.

Media Contact:
Courtney Roy Branigan
Chief Impact Officer
CommonWealth Kitchen
Email: croybranigan@commonwealthkitchen.org
Direct: 617-209-9314

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