WORLD INDIGENOUS BUSINESS FORUM 2026

World Indigenous Business Forum

OCTOBER 26-28, 2026

RBC CONVENTION CENTRE
375 YORK AVENUE

WINNIPEG, MANITOBA, CANADA

REGISTRATION

WWW.WIBF.CA

KEYNOTE SPEAKER

CHEF SEAN SHERMAN

Founder & CEO, The Sioux Chef
Founder & Executive Director, NATIFS
United States of America

INDIGENOUS LEADERSHIP DEVELOPMENT INSTITUTE INC.

WINNIPEG
ECONOMIC DEVELOPMENT & TOURISM

CHEF SEAN SHERMAN

World Indigenous Business Forum

Chef Sean Sherman, an enrolled member of the Oglala Lakota Tribe, was born and raised on the Pine Ridge Indian Reservation in South Dakota. His work focuses on the revitalization and evolution of Indigenous food systems throughout North America. Through his advocacy, education, and culinary leadership, Sean works to reclaim and celebrate the rich food traditions of Indigenous communities while advancing a more equitable and sustainable food future.

Sean has dedicated his career to supporting Indigenous food systems and advancing Native food sovereignty. As founder and Executive Director of North American Traditional Indigenous Food Systems (NATIFS), he leads efforts to revitalize Indigenous foodways through education, workforce development, and Indigenous food enterprises. By restoring Indigenous food systems, NATIFS seeks to address longstanding economic and health disparities while creating opportunities for Native communities to thrive.

In 2017, Sean published his first book, The Sioux Chef's Indigenous Kitchen, with co-author Beth Dooley. The book received the James Beard Award for Best American Cookbook in 2018. He was also honored with the James Beard Foundation's Leadership Award in 2019. In 2021, Sean opened Owamni by The Sioux Chef, Minnesota's first full-service Indigenous restaurant, which has earned numerous local and national accolades, including the James Beard Foundation's 2022 award for Best New Restaurant in America.

In 2023, Sean was recognized as one of TIME magazine's 100 Most Influential People and received the ninth annual Julia Child Award for his leadership, innovation, and advocacy in transforming Indigenous cuisine. Most recently, he co-authored Turtle Island: Foods and Traditions of the Indigenous Peoples of North America with Kate Nelson and Kristin Donnelly. Released in late 2025, the book was nominated for a James Beard Award.