



LENOX HILL NEIGHBORHOOD HOUSE

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Founded in 1894, Lenox Hill Neighborhood House is a settlement house on the East Side of Manhattan that is the frontrunner in the local farm-to-institution movement. We serve 350,000 fresh and healthy meals to low-income New Yorkers annually, with a focus on scratch cooking and plant-based meals. We use more than 90% fresh produce (30-40% locally sourced), regionally grown and milled whole grains and sustainable fish.



WHY FARM-TO-INSTITUTION?

- Improve the health of low-income New Yorkers by making government-funded meals healthier
- Localize New York's institutional food systems and strengthen the region's farms, economy and sustainability

The Teaching Kitchen helps organizations serve healthier meals, with more fresh fruits, vegetables and whole grains, more scratch cooking and less sugar, fat and salt.

The New York State Health Foundation awarded *The Teaching Kitchen* their Emerging Innovator Award.

THE TEACHING KITCHEN

AT LENOX HILL NEIGHBORHOOD HOUSE



Lenox Hill Neighborhood House's training and technical assistance program is designed to help nonprofit organizations convert their food services to a farm-to-institution model.

THE TEACHING KITCHEN works with organizations for a full year to help them serve more fresh, healthy and local food - without raising costs.



For rates, availability and information on financial assistance, contact:

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Teaching Kitchen Administration Manager
Lenox Hill Neighborhood House
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www.lenoxhill.org/teachingkitchen



LENOX HILL NEIGHBORHOOD HOUSE
331 East 70th Street, New York, NY 10021

TEACHING KITCHEN INSTRUCTORS

Executive Chef Lynn Loflin

As the Neighborhood House's first Executive Chef from 2011-2016, Lynn led the expansion and transformation of our food services to a farm-to-institution model. Previously, Lynn taught culinary arts at Columbia University's Institute of Human Nutrition and taught healthy food education at various New York City nonprofits. Lynn owned and operated the Manhattan restaurant Miracle Grill for more than 20 years. She owns and operates Newton Farm in the Catskills.

Chef Evelyn Garcia

Evelyn is a graduate of the Culinary Institute of America in Hyde Park and spent several years as both a chef as well as a culinary educator at Cornell Cooperative Extension and Stony Kill Farm.



Who should participate in this program?

Nonprofit food service program directors, chefs, managers and nutritionists and all those who design menus, order food supplies, provide oversight and prepare food.



PROGRAM DESCRIPTION

The Teaching Kitchen is a year-long program designed to help organizations implement change at their own pace. We begin with a two-day food business course and hands-on training, followed by technical assistance, guidance in setting and meeting individualized goals, professional development workshops, recipe and information sharing and more.

The program defines four areas of assessment and change: Menus and Recipes; Vendors and Ingredients; Facilities; and Staff Development. Participants assess and define realistic goals for their own programs.

PROGRAM COMPONENTS

- Two-day initial training and collaborative learning in our state-of-the-art classrooms and kitchen
- One year of technical assistance
- Themed cooking workshops every other month
- *Teaching Kitchen* chef consultation in your kitchen

PROGRAM RESOURCES

- Website www.lenoxhill.org/teachingkitchen
- 200+ healthy and delicious institutional recipes
- *The Teaching Kitchen* blog
- Private online technical assistance forum
- *The Teaching Kitchen* guidebook and materials

TWO-DAY TRAINING DETAILS

- Hours: 8:30 a.m. – 3:30 p.m.
- Location: 331 East 70th Street, New York, NY 10021
- Clothing: Kitchen-appropriate attire
- Attendees: Chef or Head Cooks and a Program Administrator