

Inter-Faith Food Shuttle is a hunger relief organization that feeds people, teaches skills for self sufficiency, and grows access to local food for communities in need.

We believe hunger IS fixable if communities work together to do two things:

- create sources of healthy food in every low-income neighborhood
- teach skills for self sufficiency.

Our programs not only *feed* people but also *teach* people: By learning job skills, good nutrition on a budget, and even how to grow their own food, people are able to move themselves out of hunger.

Whether we're keeping good food out of the landfill, distributing BackPack Buddies, teaching nutrition, setting up neighborhood mobile markets, training culinary skills, or demonstrating how to grow food, we go directly to people in need and create what works to empower them.

We feed. We teach. We grow...to create a hunger-free and healthy community.

www.FoodShuttle.org





CULINARY TEAM BUILDING



"If you want to have fun and get to know your team, the IFFS cook-off is a great way!" - Participant from Red Hat

What is Culinary Team Building?

Meet our Professional Chefs

The Food Shuttle Challenge

How do I sign up?





Culinary Team Building is a half-day culinary course conducted by our professional chefs in the IFFS commercial kitchen. The course is specially designed to stimulate collaboration and communication among group members through a series of cooking challenges and culinary skills training. The group also experiences the satisfaction of preparing food for distribution to families in need.

Culinary Team Building is led by Chef Terri Hutter, IFFS Division Chief of Food Service & Culinary Job Training, and Chef Khaleel Faheemud-Deen, Training Chef. Both chefs lead our Culinary Job Training Program, and together, they have over 40 years of culinary experience. Revenue from our nonprofit catering service, Catering with a Cause supports this program.

"Cooking for a Cause was a lot of fun and a rewarding experience...I really enjoyed making meals for others while also competing against and working with my coworkers."



The Food Shuttle Kitchen cooks and blast-freezes over 2000 meals per week using fresh food that is recovered daily from over 200 food donors. Because we never know what might come into the kitchen, every day is like the TV show "Chopped"! The Food Shuttle Challenge includes:

- A line-cooking speed competition.
- A cooking challenge using an assortment of fresh ingredients arriving in the kitchen that day.
- Judging for the coveted Golden Spatula Award.



Ready to get started?

Here's what you need to know:

Group size: 10-15 preferred Time frame: 4 hours (a 2-hour

version is available

upon request)

Cost: \$2500

Location: IFFS HQ/Warehouse

1001 Blair Drive

Raleigh

Contact: Amy Beros

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"The activity really honed in on teamwork. The setup and execution of the activity was superb! I think that the thoughtfulness and detailed approach to the activity made it successful."