**Lenox Hill Neighborhood House**

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 390,000 fresh and healthy meals to low-income New Yorkers annually, with a focus on scratch cooking and plant-based meals. We serve more than 60% vegetarian meals and use more than 90% fresh produce (30-40% locally sourced), regionally grown and milled whole grains and sustainable fish.

**Farm-to-Institution Goals**

- 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
- Provide the next generation of institutional cooks and program staff with the knowledge and skills to build a healthier, more sustainable and more equitable food system

*The Teaching Kitchen* helps organizations serve more healthy and local food through a focus on serving plant-based meals, fresh fruits and vegetables, whole grains and less processed food.

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

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**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.

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

Leah Gable, MSW/ MPH
Teaching Kitchen Administration Manager
Lenox Hill Neighborhood House
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www.lenoxhill.org/teachingkitchen

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Above and inside left photo by Keith MacDonald/ www.macdo.co
Program Description

The Teaching Kitchen is a year-long program designed to help organizations implement change at their own pace. We begin with a day-long 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.

Designed around a core set of goals and outcomes to transform institutional food service programs, The Teaching Kitchen is currently developing a distance learning model to expand our impact across New York City, New York State and beyond.

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 Components

- One-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
- Distance learning curriculum in development

Program Resources

- Website www.lenoxhill.org/teachingkitchen
- Farm-to-Institution Cookbook
- 100+ healthy and delicious institutional recipes provided on the website
- Facebook and Instagram
- The Teaching Kitchen Guidebook and materials

One-Day Training Details

- Hours: 8:30 a.m. – 4:00 p.m.
- Location: 331 East 70th Street, New York, NY 10021; some off-site trainings available based on circumstance
- Clothing: Kitchen-appropriate attire
- Attendees: Two staff members from each organization, a Chef or Head Cook and a Program Administrator

Teaching Kitchen Instructors

Executive Chef Lynn Loflin
As the Neighborhood House's first Executive Chef, Lynn led the expansion and transformation of our food services to a farm-to-institution model. She has a Culinary Arts Degree from the New York Restaurant School and taught culinary arts at Columbia University's Institute of Human Nutrition. 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. She was chosen as a 40-under-40 Rising Star by the Hunter College New York City Food Policy Center.

Chef Seema Pai
Seema left her position as an Assistant Professor of Marketing at Boston University's School of Management to pursue her passion for food and went on to work in the kitchens of James Beard and Michelin-star-awarded chefs. Seema has an MBA and a PhD in Business and Marketing from the University of Southern California.