



WORKING  
FOOD

KITCHEN • COMMERCE • CULTURE

**OVERVIEW - FALL 2021**



# Kitchen

- Growing future local consumers
- Developing culinary skills

- Events feat. heritage and local crops
- Tastings & dinners
- Unique regional products

- Job training
- Entrepreneurship
- Employment

STEAM  
education

Seed  
Collective

Youth  
Gardens



# Young Chefs Culinary Program

**Outcome:** Pilot a culturally competent youth culinary program that provides cooking, nutrition, and food safety skills while also connecting students to the heritage of their food and future career opportunities.





# Community Partnerships - *Out East Youth*

“ This program is very  
inspirational for our youths’  
family life and social growth. ”

“The Young Chefs program has been both educationally inspiring and pure fun. All four of the families who have participated are eager to participate and look forward to the bi-weekly experience to prepare a full meal for their families and for themselves. There are some families where there are 2 cooks in the home, and I have witnessed their building of camaraderie.”

**Mr. Andrew Miles**

***Executive Director of the Greater Duval Neighborhood Association  
and the Founder & Director of Out East Youth***







## Community Partnerships - *Chef Empowerment*

“

The youth have all shown so much growth, making restaurant quality food in the comfort of their homes.

”

“The Young Chef's Culinary Program is such an amazing learning and development initiative for the youth that attend. While working on gaining food knowledge, this program mentors and facilitates a healthy life skill component. This program is amazing and I'm so happy to work with the kids and staff!!”

**Chef Carl Watts**

***Executive Director of Chef Empowerment's  
Underground Kitchen***







# Community Multiplier Effect

“As a small farm we are dependent on our weekly market sales which have a tendency to fluctuate. Partnering with organizations such as Working Food provide small farms like us the ability to continue to grow and expand our reach further into the community. **By supporting local small farms through programs like these we can work towards a more secure, sustainable and equitable future.”**

**Lauren & Eric Morales**  
*Humble Nature Farm*





# Young Chefs Pop-Up Restaurant





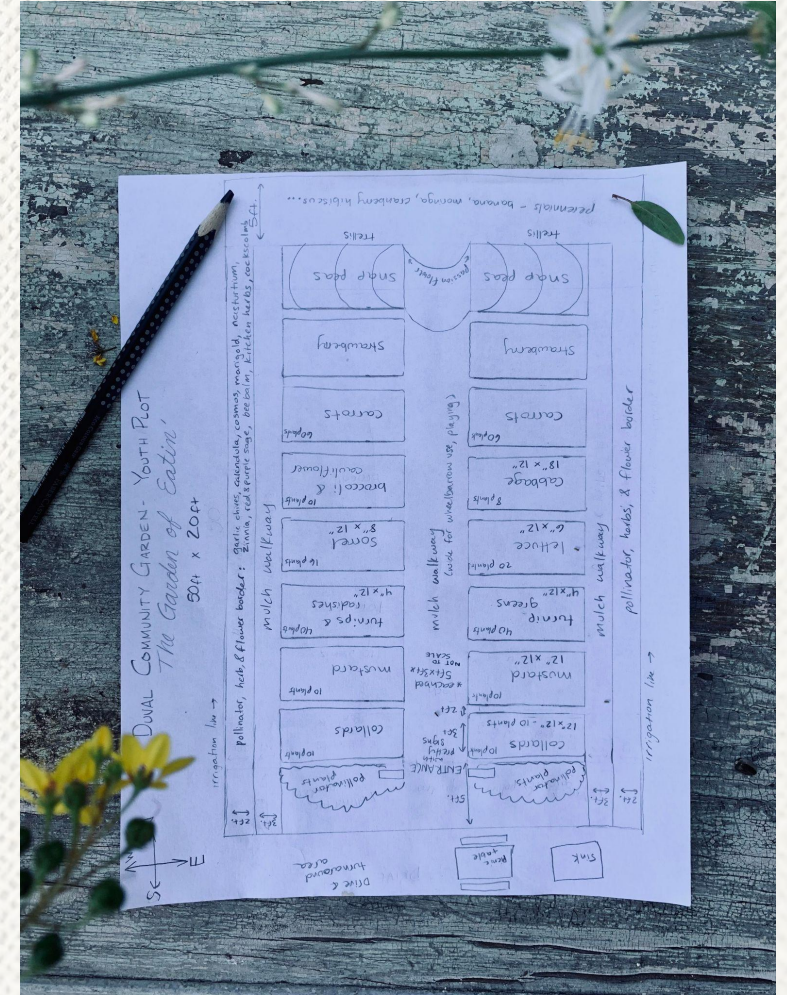
# Young Chefs Classes for Summer Sling





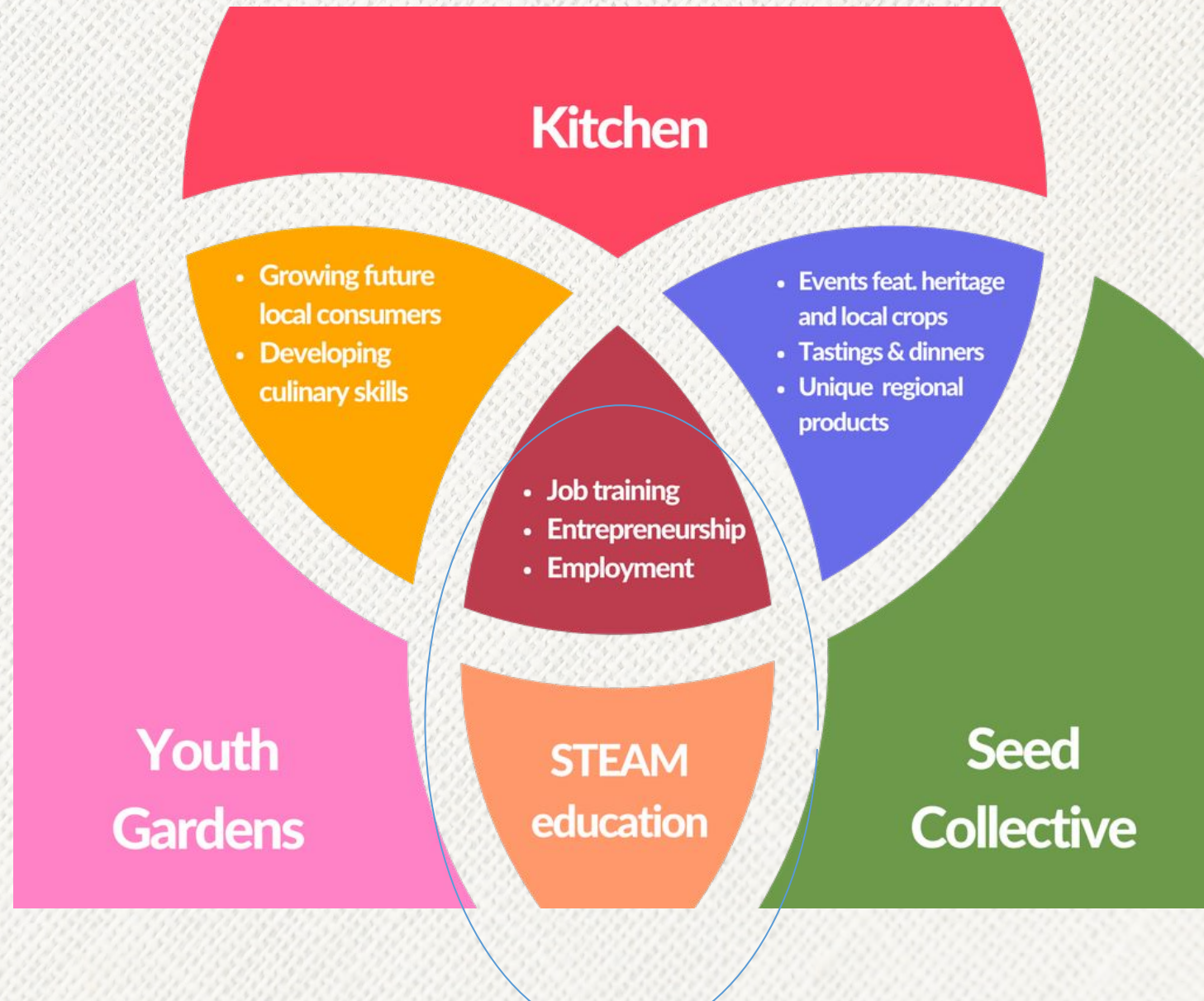
# October through December, 2021

- Five more Young Chefs Classes
  - Three online, two in-person
  - Combine styles & lessons from last year of classes
- Installing new Youth Garden, “The Garden of Eatin’” at the Duval Community Garden with Greater Duval & Out East Youth
  - Weekly garden meetups
  - Students will grow food to be used directly in Young Chefs Classes





# Workforce Development Network





# UF Culinary Arts Certificate Program



**Funding for 10 students will now be provided by CareerSource. UF OPWD is looking for a qualified, available instructor.**

- 16 week course
- 12 hours/ week hands-on instruction in certified kitchen
- Conducted at Working Food
- Externship included





# UF Entrepreneurial Training /NASDA



THE UNIVERSITY OF FLORIDA &  
NASDA FOUNDATION PRESENTS:

## WOMEN'S FARM2FOOD ACCELERATOR

Next program starts May 2021!



**COLLABORATORY**  
FOR WOMEN INNOVATORS

**NASDA**  
FOUNDATION

**WORKING  
FOOD**  
KITCHEN • COMMERCE • CULTURE

**UNION  
KITCHEN**

**Pilot program starts May 2021**

**– 12 week course**

Provides up to 10 women farmers with a unique opportunity to:

- Connect with a community of women farmers and local experts
- Learn how to launch a food or beverage product
- Participate in live 1-hour weekly discussions with guest speakers
- Gain new skill sets related to packaging, pitching to buyers, and more
- Add on classes available after course weeks concluded
- **Future opportunities to open to extended audience to others.**





# Small Scale, Women Owned Meat Processing Co-Op

- Farmers in Alachua county and other nearby counties do not have convenient access to a USDA approved meat processing facility.
- This bottleneck prevents local farmers from expanding their businesses.
- The co-op started operating out of Working Food's shared, commercial kitchen and storage facilities in April 2022. All is going well.
  - Testing specialized equipment.
  - Increasing product varieties and sales..
  - Improved control over schedule and quality of processing and production.





THANKS!