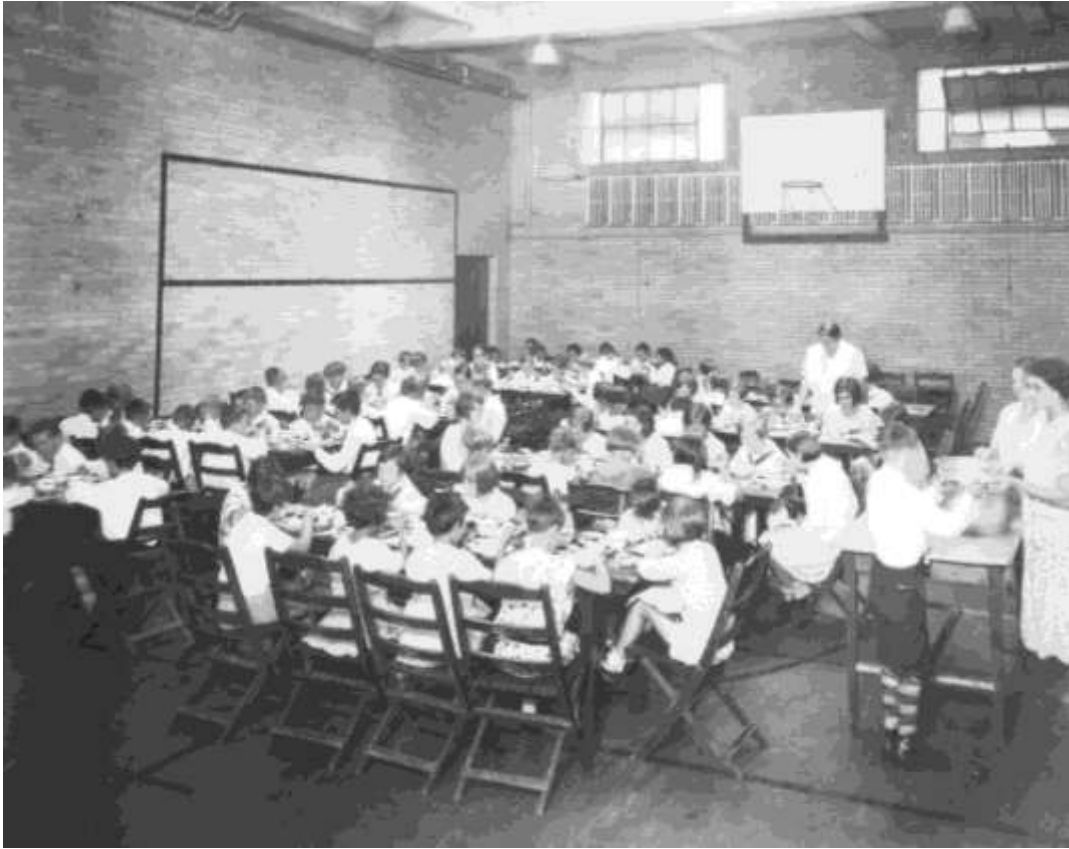


THE  
TEACHING  
KITCHEN  
AT LENOX HILL NEIGHBORHOOD HOUSE

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Mia Kandel, Deputy Chief Program Officer

Lynn Loflin, *Teaching Kitchen* Chef



Lenox Hill Neighborhood House

# Farm to Institution Food Service Program

- Serve 350,000 healthy meals annually
- More than 90% fresh food (30-40% local)
- 47% vegetarian meals







Our Food Service Transformation



# Our Transformation

Kitchen Renovation





# Our Transformation

Team Training





*The Teaching Kitchen:* Farm to Institution Training and Technical Assistance



# Farm to Institution Transformation: Recipe for Success

1. Assess all aspects of your program
2. Set attainable short-term goals
3. Implement change slowly
4. Engage staff and clients
5. Repeat







# Farm to Institution Training and Technical Assistance

Kitchen Learning





# Farm to Institution Training and Technical Assistance

Classroom Learning



# Our Growing Community

- 30 Organizations
- 3 million meals



# Our Growing Community

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Bay Ridge Senior Center

Bellevue Day Care Center

BronxWorks

Brooklyn Community Services

Brooklyn Kindergarten Society

Citizens Care

Community Access

Community Life Center, Inc.

Cypress Hills Local Development Corporation

The Door

East Harlem Block Nursery, Inc.

Educational Alliance

Fort Greene Senior Citizens Council

Future of America Learning Center

Goddard Riverside

HANAC

Henry Street Settlement

Jacob A. Riis Neighborhood Settlement

Chinese American Planning Council

Mosholou Montefiore

Project FIND

Project Renewal

St. John's Bread and Life

St. Mark's U.M.C. Family Services Council

St. Nick's Alliance

Stanley M. Isaacs Neighborhood Center

Sunnyside Community Service

Union Settlement

United Community Centers



# Ongoing Support: Website

<http://www.lenoxhill.org/teachingkitchen>



RESOURCES



RECIPES



BLOG



FORUM

# Ongoing Support: Workshops

- Cooking Grains
- Healthy Homemade Snacks
- Healthy Holiday Baking
- Seasonal Spring, Summer and Winter Vegetables
- Healthy Breakfasts
- Healthy Quick Breads and Muffins





# Program Evaluation

- 70% of participants accomplished at least one goal within 6 months of training
- 85% of participants established at least one new goal at their site visit



# Looking Ahead

- Provide training and technical assistance to **50** new organizations annually
- Expand geographic scope of the program
- Work with **80** (50 new and 30 existing) organizations annually to serve **8** million healthier, fresher meals a year
- Increase institutional demand for local farm products





# Contact Us

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[www.lenoxhill.org/teachingkitchen](http://www.lenoxhill.org/teachingkitchen)

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# Spotlight: Teaching Kitchen Participants

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## **Jeffrey Stewart**

Food Service Manager

Stanley M. Isaacs Neighborhood Center

## **Frank Walrond**

Food Service Coordinator

The Pyramid and Living Room Programs at BronxWorks