

Earth Day Benefit Dinner

to support



Seeking

Business Sponsors

for our 100% Plant-Based Food Tasting Event

*VIP Hour from 6 - 7 * Tasting Begins at 7 * Raffle * Silent Auction * Entertainment*

*Wednesday, April 22, 7 - 9pm * First Unitarian Society of Ithaca*

Benefits	Logo & Link on our Website Homepage through April 2021	Reserved Table (number of seats)	Revolving Ad on Powerpoint at Event	Social Media (# of posts)	Logo on Powerpoint at Event	Logo on our Website Event Page
\$1000	✓	✓ (10)	✓	✓ (5)	✓	✓
\$500		✓ (4)	✓	✓ (3)	✓	✓
\$200		✓ (2)		✓ (1)	✓	✓

Please confirm ability to participate no later than 3/15.

Your earlier commitment will provide more visibility for you in our marketing.

To Participate Contact: Naomi Sommers, naomi@healthyschoolfood.org or call 607-379-3501

See reverse side to see how your support benefits students, families, and school staff



What Do We Offer in the Ithaca Area?

Our Mission

The **Coalition for Healthy School Food** (CHSF) is a 501 (c) (3) nonprofit that introduces *plant-based* foods and nutrition education in schools to educate the whole school community about the health, environmental, and social justice issues of our food choices.

Partnership with Child Nutrition Program

The Coalition for Healthy School Food partners with Ithaca City School District's Food Service Program. *We develop plant-based recipes that are added to the lunch menu.*

Programs for Students

Cool School Food in the Classroom: (All elementary grades)

30 minute classroom interactive presentation that introduces students to the Cool School Food international recipes offered at lunch that day.

Family & Consumer Sciences Cooking Classes: (6th & 8th grades)

2-day visits per recipe per class to prepare and test recipes which may be added to the school menu. Day 1 prepare recipe, Day 2 - eat and have interactive presentation.

After School Cooking Classes: (Any grade, usually elementary 3rd - 5th grade)

6 or 8 week sessions featuring the Cool School Food Recipes (plant-based recipes from around the world) that are offered in the cafeteria at lunch time.

Class Presentations: (Any grade)

Topics include: Eat More Plants, Eat for the Earth, Processed Foods/Label Reading, Who Wants You to Eat Unhealthy Food? (about the food industry) and more.

Taste Testing in the Cafeteria:

Arranged through Food Service Beth Krause and the school food service staff. Students get to try Cool School Food recipes in the lunch line just before choosing their meal.

Program for Families

Family Dinner Night:

This is a dinner for families and anyone who works in the school. Includes dinner, and educational activities for adults and children.

Programs for Teachers/PTA/School Food Service Staff

Professional Development Workshops for Teachers

PTA Presentations for Parents/Caregivers

Educational Workshops for Food Service Staff

Learn more at: www.healthyschoolfood.org