Earth Day Benefit Dinner

to support



Seeking

Restaurants/Chefs/Caterers

for a 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

We provide:

4 feet (minimum) of table space * Table cloths * Marketing for event * Table Sign * Business name on event flyers * Your business name/logo with link on our website * Social media with tags to your business * Plates and utensils for people to eat with * Napkins

You Provide:

100% plant-based (vegan) food tastings for 75 guests (we request 1/3 serving each, equivalent to 25 full servings) * Provide 2 or more food items to taste (50 full servings equivalent total) * Staff to serve your food and promote your business * Serving platter and utensils needed to serve food * Arrive by 6 to set up (if you are able to donate food but not attend we can provide a volunteer to serve your food but we prefer you there if possible as a way to market your business)* Optional, if you are a sponsor (\$200 and up) you get your own table * Optional, donate gift certificate of \$25 or up for our raffle, or \$50 or up for our silent auction.

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

<u>Cool School Food in the Classroom</u>: (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