

# FoodChange Education Services

FoodChange's education services impart knowledge and build skills in people of all ages that will benefit them and their communities. FoodChange works within the New York City public school system to teach children, parents, educators, and communities the fundamentals of food systems and nutrition. In addition, we teach adults life-enhancing vocational skills. FoodChange also works with two public high schools in New York City as a non-profit partner, offering these small, specialized schools a combination of rigorous academic education and practical career training. The two schools focus on hospitality management and the connection between food and finance.

Our Education Services include the following:

- The **Food and Finance High School** and the **High School of Hospitality Management**, located at the Park West Educational Complex, are part of the New Century High School Initiative, which creates small, personalized public high schools in cities throughout the United States. The initiative pairs FoodChange with the New York City Department of Education in a collaborative effort to design a curriculum combining a solid academic program with practical career training. The two schools prepare students for careers or advanced education in the food and hospitality industries respectively.
- FoodChange's **Culinary Training Center** gives Harlem residents a fundamental understanding of nutrition, food economics, food safety, and culinary principles, and provides ample practical, supervised training in the real-world setting of a professional kitchen. The program trains approximately 100 students annually for entry-level career opportunities in the food sector.
- FoodChange's **Tax Academy** teaches unemployed and underemployed New Yorkers tax preparation skills (with a focus on the needs of low-income individuals) and related quantitative subjects. The program enables them to become professional tax preparers and puts them on the road to gainful employment and self-sufficiency.
- The **Financial Education** program endeavors to improve the long-term financial situation of low-income New Yorkers by teaching them basic financial concepts, tax principles, budgetary discipline, benefits, and sound saving strategies.
- **CookShop® Classroom** is a nutrition education initiative designed to increase the school community's awareness and consumption of minimally processed, wholesome vegetables and fruits. FoodChange aims to improve the health and well-being of New York's kindergarten and elementary school population through a combination of education, advocacy, direct service and community organizing.
- **CookShop® for Adults** and **CookShop® for Seniors** are programs that increase the awareness, cooking knowledge, and consumption of fresh, locally grown, seasonal vegetables among adult food stamp recipients and seniors respectively. The workshops, conducted at a variety of community centers, teach healthy nutrition principles and promote a plant-based, whole-foods diet of minimally processed foods.

