



linktr.ee/collectiveworks



- @collectivefoodworks
- @cfoodworks
- access@collectivefoodworks.org
- collectivefoodworks.org

Collective Food Works Inc.'s mission is to create, collaborate and sustain equitable initiatives surrounding community food systems, food security, workforce development, and the necessary changes needed toward food sovereignty. Our initiatives & programs focus on health, wellness, culinary arts, and sustainable agriculture. We aim to address food accessibility within communities, providing viable solutions for lasting change. Along with partner organization Collective Fare, a chef collaborative, catering, and food production company, Collective Food Works provides critical resources and tools to impact the future of food systems positively.

The pillars of our initiatives and programs are:

- Community Food Systems & Access
- Agriculture & Sustainability
- Health & Wellness Culinary Skills
- Education & Training for Workforce Opportunities

FOOD IS MEDICINE INITIATIVES

Creating access to healthy, nutritious, and delicious food to address food security & preventable chronic disease



LOCAL PRODUCE & FARM PRODUCTS, WEEKLY CSA MEAL BOX
 VISIT OUR FARM STAND 154 CLINTON AVE, BKLYN, NYC
 SATURDAYS 10 AM - 4 PM
 ONLINE ORDERING FOR PICK UP & DELIVERY @
linktr.ee/collectiveworks

NUTRINATAL

MATERNAL NUTRITION & WELLNESS

- ACCESS TO MATERNAL SUPPORT & WELLNESS SERVICES
- FRESH FOOD DELIVERY
- MEAL PREP SUPPORT
- MONTHLY NUTRITION CLASSES & MORE!

LEARN MORE @ linktr.ee/nutrinatal

WORKFORCE + PATHWAYS INITIATIVES

Training & empowering the future leaders and innovators of the food service and hospitality industry so they can empower, support, and impact their own communities' food systems.

Culinary PREP

CULINARY & HOSPITALITY INTERNSHIP & TRAINING FOR SKILLS DEVELOPMENT & INDUSTRY EXPOSURE

COLLECTIVE COMMISSARY

FOOD SUSTANABILITY CAREER & WORKFORCE DEVELOPMENT

EAST BKLYN & SOMMERSET NJ

- FOOD & PRODUCT PRODUCTION & DEVELOPMENT
- AGRICULTURAL FOOD WASTE PROCESSING
- ENTREPRENEURSHIP INCUBATOR



FOOD IS MEDICINE

With limited resources for nutritious meals and barriers to access, many people are not afforded the options in their community to make healthy lifestyle choices to prevent chronic diet-related illness. These common long-term chronic diseases such as obesity, diabetes, hypertension, heart disease, and cancer are largely preventable, however, they are the leading cause of death in our society today.

Research has provided us with the data to understand how lack of access to nutritious and healthy food affects our communities at large. Medical groups invest many resources to provide patients suffering from these chronic diseases with access to nutritionists and medications to help patients maintain health objectives; however, there are no apparent signs of decline.

So the real question is.....

How do we keep people on track with health goals and take immediate preventive measures?

Food as Medicine is Collective Food Works' answer to how we begin to break down some of the barriers to fresh, healthy, nutritious, and affordable food for individuals with chronic diseases as well as prevention. Working along with nutritionists and dieticians, the chef team at Collective Fare has developed a series of flavorful, nutritious, culturally diverse, fresh, and affordable meals to help meet dietary requirements. Our team will produce and re-stock freshly prepared, ready-to-eat meals directly at medical offices and facilities utilizing Byte Smart Fridge Technology.

Our weekly fresh grocery bag program, Greens & Things, creates a solution to fresh affordable produce and healthy staple items. Each week seasonal vegetables, fruit, and staple items are curated by our team of chefs along with recipes and meal ideas.

The Food as Medicine program is a holistic approach to the individual's needs and allows medical professionals to advocate with action-oriented solutions towards health & wellness. For affordable monthly prices or subsidization by pharmaceutical and insurance companies, customized healthy meals are readily available. Our team is currently working on integrating EBT/SNAP payment methods.

WORKFORCE + PATHWAYS

TRAINING THE FUTURE LEADERS AND INNOVATORS OF THE FOOD SERVICE AND HOSPITALITY INDUSTRY SO THEY CAN EMPOWER, SUPPORT, AND IMPACT THEIR OWN COMMUNITIES' FOOD SYSTEMS.

Program participants ages 16 -30 must successfully complete a stipend paid 8 - 16 week intensive training and complete all safety certifications before moving onto job training in one of the workforce tracks. Participants are provided with all the necessary tools during the course of their program.

- **Culinary Leadership Technologies - 2-year apprenticeship**
- **Urban Agriculture Technologies - 2-year apprenticeship**
- **Logistics and Distribution Technologies - 1-year apprenticeship**
- **Community Health & Wellness - 8-month program**
- **Food + Business Development**

- **16-WEEK CULINARY INTENSIVE TRAINING [STIPEND PAID]**

- **HYBRID TRAINING MODEL [IN- PERSON & ONLINE]**

- **MANDATORY FOOD PROTECTION CERTIFICATIONS**

- **2-YEAR PAID APPRENTICESHIP - (\$17 PER HR.)**

AFTER SUCCESSFUL COMPLETION OF 16 -WEEK INTENSIVE

- **AFTER COMPLETION PROGRAM, PARTICIPANTS CAN CHOOSE FROM 2 PATHWAYS, WORKFORCE OR ENTREPRENEURSHIP**