

# COLLECTIVE BASKETS

## Nutrition Initiative for Children & Families

LOOKING FOR FOOD ACCESS SOLUTIONS FOR THE FAMILIES AT YOUR SCHOOL?  
COLLECTIVE BASKETS MAY BE THE ANSWER!



COLLECTIVE BASKETS IS A FOOD ACCESS INITIATIVE THAT HELPS SCHOOLS SOURCE FRESH, WHOLESOME, NUTRITIOUS FOOD FOR FAMILIES WITH ACCESS LIMITATIONS.

### HOW IT WORKS

STEP 1: WE START BY ACCESSING THE NEEDS AND LIMITATIONS OF YOUR FAMILIES VIA A SURVEY AT

ENG: [HTTPS://BIT.LY/COLLECTIVEBASKETS](https://bit.ly/collectivebaskets)

SP: [HTTPS://BIT.LY/COLLECTIVEBASKETS\\_SP](https://bit.ly/collectivebaskets_sp)

STEP 2: OUR ORGANIZATION WORKS WITH YOUR SCHOOL TO SET UP A MARKET SPACE WITHIN YOUR SCHOOL FOR DELIVERY & PICK-UP OR MAKE ARRANGEMENTS FOR FAMILIES TO PICK UP AT ONE OF OUR SITE LOCATIONS

STEP 3: CHOOSE A DATE TO BEGIN WEEKLY NUTRIFARM BOX & MEAL DISTRIBUTION

FAMILIES CHOOSE FROM WEEKLY NUTRIFARM BAGS OR FRESH NURTITIOUS MEALS BASED UPON THIER NEEDS AND FOOD PREPERATION CAPACITY.

### GETTING STARTED IS EASY!

CONTACT US OR YOUR COMMUNITY AFFILIATE OR SIGN UP AT [LINKTR.EE/COLLECTIVWORKS](https://linktr.ee/collectiveworks) TO SCHEDULE A MEETING WITH OUR TEAM!

[CLICK HERE](#)

### NUTRIFARM & MEALS POWERED BY

**GREENS**  
& things FARM MRKT

COLLECTIVE  
FOOD WORKS

NUTRIFARM BAGS \$20 FEEDS - 2 PPL  
8 - 12 LBS PRODUCE, STAPLES AND SAUCES/SNACKS

NUTRIFARM BAGS \$40 FEEDS - 4 PPL  
12 - 15 LBS PRODUCE, STAPLES AND SAUCES/SNACKS

### WHATS IN THE BAG?

ORGANIC CARROTS RAINBOW  
ORGANIC BEETS CHIOGGIA  
ORGANIC CILANTRO  
ORGANIC SPINACH  
ORGANIC MUSHROOMS CREMINI  
ORGANIC TOMATOES GRAPE RED FL  
ORGANIC SWEET POTATOES WHITE #2  
ORGANIC ONIONS SWEET  
ORGANIC GINGER PERU  
ORGANIC ORANGES  
ORGANIC GREENS YOUNG ASIAN MIX  
ORGANIC ZUCCHINI MD GREEN FL  
RED / TRI COLOR QUINOA  
EGGS PASTURED GMO-FREE  
INGREDIENTS FOR FEATURED RECIPIE & MORE



*Farely*  
**FIXED**  
MEAL PREP

MEALS - \$30 - FEEDS - 2 PPL  
6 -10 MEALS AND SAUCE /SNACKS

MEALS - \$75 - FEEDS - 4 PPL  
12 -15 MEALS AND SAUCE /SNACKS

- GREENS PESTO & PASTA BOWL
- GRILLED HARISSA SALMON
- CARIBBEAN CHICKEN SPICE BOWL
- ROASTED VEGETABLE GRAIN BOWL
- PERI-PERI GRILLED CHICKEN FLATBREAD SANDWICH
- SPRING HARVEST SALAD
- & MORE



Initiatives powered by  
**COLLECTIVE  
FOOD WORKS**  
EMPOWER • COMMUNITY

@collectivefoodworks  
[linktr.ee/collectiveworks](https://linktr.ee/collectiveworks)



linktr.ee/collectiveworks



@collectivefoodworks  
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 929.229.0029

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

## INITIATIVES & PROGRAMS

### 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](http://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](http://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  
 FOR AGES 16 - 25

## COLLECTIVE COMMISSARY

FOOD SUSTAINABILITY CAREER & WORKFORCE DEVELOPMENT

EAST BKLYN & SOMMERSET NJ

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