



Second Harvest Food Bank's Triad Community Kitchen (TCK) program is the only one of its kind in Northwest NC. Under the direction of Chef Jeff Bacon, a certified executive chef and member of the American Academy of Chefs, the program operates a culinary training program for under-employed, unemployed and homeless individuals using a curriculum designed by Guilford Technical Community College's Culinary Program. Students are referred by program partners like Goodwill Industries of Northwest NC and receive culinary training at no charge to support their goal of sustainable, gainful employment.

Throughout the 10-week sessions, students have the opportunity to "give back" to Second Harvest Food Bank as they use donated and purchased food to produce vacuum sealed, ready-to-heat meals in bags for distribution to our partner agencies like soup kitchens, emergency shelters, group homes and others.

Second Harvest Food Bank of Northwest NC
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Triad Community Kitchen

A Program of Second Harvest Food Bank of Northwest NC

Catering



Catering

In 2009, Triad Community Kitchen started a catering division to:

1. Provide real world experience and earning opportunities for enrolled students and alumni still in the job search phase.
2. Move our program closer to self sufficiency by generating significant revenue to support TCK operations.

We specialize in providing full service catering to other not for profit enterprises and civic entities. Though our services can be retained by anyone, we prioritize our schedule based upon community relationships and the value of the work experience. An additional area of focus is providing contract feeding services.



Service

We offer event planning and logistics, special dietary and menu consulting, full rental and linen services, A/V consulting, and we even have an experienced wedding planner on staff. We are able to accommodate nearly any event size, and we also have on site facilities that are appropriate for lunch events up to 50 people. Buffet or plated, drop off or full service, there is little that is outside of our scope.

Call today for our banquet menu, and you will begin to see some of the versatility available from TCK Catering. Full custom menus are also available.

Contact

Please contact our catering manager, William Webster, to start organizing your special event. You may call him at (336) 784-5770 x 230 or email at webster@secondharvest.org.

For additional information, visit www.hungernwnc.org.



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