

# MEDIA ADVISORY



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## **TRINITY FRESH INVITED TO REPRESENT PRODUCE DISTRIBUTION AT CALIFORNIA RESTAURANT ASSOCIATION PROSTART EDUCATOR TRAINING**

**FOR IMMEDIATE RELEASE** Contact: Alycia Harshfield at 916.212.8484 or [aharshfield@calrest.org](mailto:aharshfield@calrest.org) Angie Pappas at 530.218.8596 or [apappas@calrest.org](mailto:apappas@calrest.org)  
California Restaurant Association Educational Foundation to host Farm-to-Fork educator training series

*Regional series of trainings to kick off in Sacramento Saturday*

**(SACRAMENTO, Sept. 6, 2013)** – Twenty-five high school culinary and hospitality management educators will convene at the Art Institute Sacramento Saturday as part of a regional Farm-to-Fork Initiative workshop series hosted by the California Restaurant Association Educational Foundation (CRAEF). The workshop will include tips for establishing Farm-to-School projects and school gardens and developing and maintaining partnerships with local farms, as well as best practices on teaching healthy cuisine elements in the classroom.

The training will feature the following panelists and presenters: **Ian MacBride**, chef at Lucca Restaurant & Bar, **Cristin Smith**, instructor at Cosumnes Oaks High School; **Ben Thomas**, UC Davis Food Services Sustainability Manager; **Lynne Krause** and **Danee Brady** of Trinity Fresh; **Nancy Rostomily** of Lodi Unified School District; and **Jason Carmel** of Mercer Cutlery.

“We’ve found that though the ProStart classroom experience is comprehensive, and students come out well-prepared to pursue careers and higher education, many students face circumstances that lead to a lack of some basic, relevant tenants of the food world,” CRAEF Executive Director Alycia Harshfield said. “A common anomaly among many young aspiring chefs is their limited exposure to dining culture, as well as fundamental aspects of how food is raised and harvested, and the role food plays in overall health and well-being. We’ve designed this training to help teachers fill that gap through supplemental classroom experiences.”

### **EVENT DETAILS**

WHAT: CRA Educational Foundation Farm-to-Fork educator training WHEN: 9:30 a.m. to 4:30 p.m. Sept. 7 WHERE: Art Institute Sacramento, 2850 Gateway Oaks Dr #100 Sacramento VISUALS: 10-11 a.m.: Panel discussion

11-11:30 a.m.: Knife skills demonstration

12:15-2:30 p.m.: Healthy meals preparation and luncheon

Other workshops will be held in Los Angeles, San Diego and Orange County in the coming weeks.

**About the California Restaurant Association Educational Foundation:** CRAEF has awarded more than \$1 million in scholarships and grants since its inception in 1981. CRAEF works to enhance education and training programs within the hospitality industry. ProStart is a two-year program designed to prepare high school juniors and seniors for exciting careers in foodservice.