The mission of *The Sylvia Center* is to inspire young people and their families to eat well so that they may lead healthy and productive lives.
Since The Sylvia Center was founded in 2007, our mission has been to inspire young people to become healthy eaters and advocates for healthy food in their own communities. Over the past nine years, we have taught cooking as a life skill to over 15,000 students in New York City and Columbia County, in order to fight the obesity epidemic and create new generations of healthier New Yorkers.

In 2016, our programs are active in more communities than ever before, sowing the seeds of independent healthy eating habits and empowering a new generation of young people.

At this year’s Art of Cooking benefit, we are thrilled to honor our students, program partners and leading supporters in recognition of their commitment to the health and human benefits of fresh food for young people and families everywhere, and for their passionate support of The Sylvia Center.

Please join us in celebration of their accomplishments and support of the future of these programs.
In the **ExpandED Teen Apprenticeship Program**, teens from Brooklyn and the Bronx complete an intensive, 60-hour culinary and food systems curriculum and a 40-hour teaching practicum, and then are placed in paid summer jobs teaching healthy cooking to day campers in their own communities.

In 2016, the Cooks for Health Program will reach over 1,300 students at ten NYCHA community center sites serving the five boroughs.

In response to overwhelming demand to further expand our programs, TSC has begun to provide **Train the Trainer** programs for our program partners and like-minded organizations, so that more community-based organizations are equipped to teach our curriculum on their own. To date, TSC has provided two editions of the **Train the Trainer** course to several program partners, and is working with them to launch their own healthy cooking programs.

In partnership with **Green City Force** (GCF), an AmeriCorps green job service corps organization that works with NYCHA young adults, TSC delivers a **Culinary Program** that trains service members to utilize produce they have grown on NYCHA urban farms, so they can conduct cooking demos and share their knowledge and skills with their communities. In 2016, twenty-four GCF service members completed the Culinary Program and went on to cook and teach at NYCHA urban farms throughout NYC.

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**THE SYLVIA CENTER’S NEW YORK CITY PROGRAMS**

The Sylvia Center’s (TSC) **Cooks for Health Program** provides year-round, 6-week series cooking classes in **New York City Housing Authority** (NYCHA) community centers. Youth, teens, and families learn basic cooking and baking skills, and the importance of eating a variety of vegetables, fruits, and whole grains. In 2016, the Cooks for Health Program will reach over 1,300 students at ten NYCHA community center sites serving the five boroughs.

In the **ExpandED Teen Apprenticeship Program**, teens from Brooklyn and the Bronx complete an intensive, 60-hour culinary and food systems curriculum and a 40-hour teaching practicum, and then are placed in paid summer jobs teaching healthy cooking to day campers in their own communities. In 2016, teen apprentices taught healthy cooking to over 700 youth in summer camps in Brooklyn and the Bronx.

**Students from the ExpandED Apprenticeship Program**

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**Students from the Cooks for Health Program**

**Students from the Green City Force Culinary Program**
2016 ART OF COOKING GALA HONOREES

This year’s Honorees represent the diverse talents, collaborations and passions that make our programs possible—and impactful. We are grateful to them all for their contributions to this year’s event, and for their commitment to supporting the future of our programs.

Art of Cooking 2016 Honorees:

MICHAEL POLLACK & BARBARA MARCUS AND FAMILY

Michael Pollack has served on The Sylvia Center’s Board of Directors for five years, while co-founding and spearheading the expansion of one of Brooklyn’s most beloved independent businesses—Brooklyn Roasting Company. As Managing Partner, Michael oversees the roasting and wholesale operations, along with five retail outposts in New York City and five cafes in Japan.

Barbara Marcus is President and Publisher of Random House Children’s Books, which publishes many of the world’s best-selling and most highly acclaimed authors, illustrators, series licenses and characters, including Dr. Seuss, Babar, Disney, Golden Books, and Sesame Workshop.

Michael and Barbara’s daughters, Lucy and Ava, have both volunteered for The Sylvia Center over the years, and Lucy is currently Co-Chair of the Farm Team, The Sylvia Center’s young professionals council.

The Sylvia Center is delighted to recognize and honor the Pollack Marcus family, for their longtime commitment to supporting the organization’s growth, and their passion for great food and healthy communities.

NYC Program Partner and Art of Cooking 2016 Honoree:

ANDREA BACHRACH MATA
Senior Manager for Community Health Initiatives, Office of Public Private Partnerships, New York City Housing Authority (NYCHA)

Andrea Mata has worked closely with The Sylvia Center in New York City over the past four years, helping to broker new partnerships and facilitate expansion of TSC’s Cooks for Health Program to serve ten NYCHA community centers spanning the five boroughs. Andrea has deep expertise in integrating public health—including nutrition and fresh food initiatives—into NYCHA’s broad and diverse public housing portfolio. TSC has been fortunate to collaborate with Andrea as she works to bridge and connect an array of programs and initiatives that provide NYCHA residents with improved access to fresh healthy food. Prior to NYCHA, she served in the Mayor’s Office under the Bloomberg Administration focused on issues of health access and community preventive health.

Art of Cooking 2016 Curating Chef:

CHEF MICHAEL WHITE

is a multiple Michelin and New York Times-starred chef and restaurateur. As Chef and Owner of Altamarea Group, he oversees sixteen acclaimed restaurants in New York City and the Northeast, and further afield in Hong Kong, Istanbul, and London. In 2015, Chef White designated The Sylvia Center as beneficiary of his Culinary Masters dinner with the Robb Report, and has since then guest taught in the ExpandED Teen Apprenticeship Program. TSC is honored to welcome Chef White as Curating Chef for the Art of Cooking 2016.

Chef White and Sylvia Center students
BENEFIT CO-CHAIRS
Cindy & David Edelson
Nina P. Freedman & Michael Rosenbaum
Trudy Elbaum Gottesman & Robert Gottesman
Amy Todd Middleton & Curt Middleton
Liz Neumark & Chaim Wachsberger

BENEFIT COMMITTEE
Courtney Archer-Buckmire
Jody & John Arnhold
Virginia Bayer & Robert Hirt
Amy Berkower & Dan Weiss
Ronnie Davis
Amy & Roger Faxon
Karen Freedman & Roger Weisberg
Susan Freedman & Richard Jacobs
Deborah & Ralph Gardner
Tara & Joseph Gendelman
Janet & Howard Ginsburg
Eve Goldberg & Neil Wallin
Catherine Rocco Goodwin
Lara & Doug Holtz
Lois Kohn-Claar & Gary Claar
Stacey & Curtis Lane
Frances Winston Levy & Jack Levy
Dodi Meyer, MD
Scott Millstein & Jae Lee
Janet & Tom Montag
Lori & David Moore
Abigail Pogrebin & David Shapiro
Anne Pollack
Heidi & Richard Rieger
Rebecca & Arthur Samberg
Mindy Schneider & Michael Lesser
Ewi & Jake Shafran
Emily & Steven Steinman
Peggy & David Tanner
Erica & Steven Tishman
Pierre Weber
Lise & Jeffrey Wilks
Katie Workman & Gary Freilich
Committee In Formation

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To RSVP: www.artofcooking2016.com
To learn more: events@sylviacenter.org