



# Media Talking Points

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[www.EdibleEd.org](http://www.EdibleEd.org)

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## Mission

- Edible Education Experience aims to connect kids with seed-to-table, garden-to-classroom learning experiences to build a healthy future.

## Who We Are

- We're the nation's first stand-alone community teaching kitchen, located in a culinary garden, connected to a school, partnered with a celebrity chef and children's hospital.
- Our 1,500 sq.ft. Culinary Garden produces a year-round harvest to benefit all of our programs.
- Our 3,500 sq.ft. Kitchen House features four hands-on cooking stations to facilitate delicious, fresh, nutritious cooking.
- We're committed to pleasant garden experiences, and because our team is largely faith-based, we integrate time to reflect on God's abundant provisions into each edible education experience.

## Our Four Pillars

- **Students:** Since 2011, we provide edible education experiences at OJA for grades PreK-8, integrating gardening and cooking into the school curriculum. With our new Kitchen House, we'll be able to expand our programs to kids throughout the community.
- **Families:** Our Chef Night provides an intimate, hands-on, healthy cooking workshop for adults and kids led by talented local chefs.
- **Teachers:** Based on Alice Waters' philosophy, our Annual Edible Schoolyard Teacher Academy offers seed-to-table, garden-to-classroom workshops where participants learn how to create their own school garden and cooking curriculum. Now in its sixth year, our program is fast becoming the East-coast campus where teachers come from Central Florida and beyond to replicate our programs back home.
- **Community:** Our Sunday Morning Gardening brings community volunteers together in our Culinary Garden to plant, grow, and harvest the food used for edible education experiences. Once a month we're joined by Dr. Fals and Florida Hospital's Center for Child and Family Wellness.

## Results

- Through hands-on, edible education experiences, we help kids learn to make healthier lifestyle choices by eating fresh, whole foods; cooking from scratch; and eating in moderation.
- Since we started our edible education experience curriculum, we have exceeded our goal of 90% of increased vegetable intake among 5<sup>th</sup> graders every year.
- OJA students proudly bring what they grow to Chef Mary, who adds to the school's hot lunch menu.

## Miscellaneous

- The naming of the Emeril Lagasse Kitchen House & Culinary Garden was brought to reality by our generous capital donors and a host of construction partners.
- We plan to cover our utility expenses by leasing our office space to like-minded organizations. We now have a lease agreement with Florida Hospital and MissionFit that helps with financial sustainability and creates synergy.

## How to Get Involved

- This is a labor of love for our volunteers, and we invite community members to roll up their sleeves and dig into the many service opportunities available.
- Help us keep financially sustainable by scheduling your corporate team-building event at the Kitchen House.
- We partner with dozens of businesses and organizations, and we welcome monetary contributions, program sponsorships, pro bono services, and in-kind donations