



***For Immediate Release***

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**Beyond Green Partners' Services Now Include Training for Schools to Cook from Scratch with Local Food Under Budget**

Greg Christian brought two decades experience running a gourmet catering company to school food when he founded Beyond Green Partners in 2011. Beyond Green Partners operates a food service company that delivers more than 2,500 meals daily to pre-schools in the Chicago area and includes a consulting division that guides school and hospital institutions nation-wide to cook from scratch with local food under budget. The food service side serves as the learning laboratory for the consulting team. Beyond Green Partners refines practices in their learning laboratory to then teach other institutional food service operations from experience rather than theory. Beyond Green Partners knows the methods and tools work from their own operation.

The consulting division of Beyond Green Partners has worked with more than a dozen institutions across the continent including the Field Museum in Chicago, Aramark in Canada, private and public schools from New York to Hawaii, and now Lincoln Elementary School District in rural Illinois. Across the board, Beyond Green Partners helps schools save money while increasing fresh and local food, increasing participation, and decreasing waste with the intention of creating a more equitable food system. Less waste and more efficient kitchen operations allows schools to purchase higher quality ingredients with no additional expenses.

Beyond Green Partners recently added one day, one week, and two-week training programs to the company's service offering. The trainings cover leadership, culinary skills, kitchen systems such as waste management; production schedules and a "swarming" approach to food production; menu development to include student voice, local food availability, and cook skills; farm tours; food and agriculture education in the classroom; standardized recipes; and more.

Katie Nash, Associate Director of School Foods, at D.C. Central Kitchen participated in two days of training and shared, "The DC Central Kitchen team reported back that they had an incredible experience with some really exciting takeaways. I think I



can speak for the entire team when I say that we left feeling energized and inspired going into this upcoming school year.”

School cooks report the teamwork and culinary skill development components of the training to be most effective. “Institutional cooks across the country have been serving food from boxes, cans, and packages. The training to cook from scratch is critical in being able to offer students healthy food that they want to eat” says Chef Greg Christian.

**About Beyond Green Sustainable Food Partners**

Beyond Green is a consulting firm committed to developing a healthy, prosperous food system by implementing affordable, sustainable changes in institutional kitchens. We promote scratch-cooked foods, local sourcing, and zero-waste. Our model and services have been developed to provide sustainable food systems for our clients that save time and money, decrease labor costs, reduce ecological footprints, support local vendors and farmers, and promote social responsibility. Our cost-effective programs offer customizable and measurable strategies, third party monitoring, and are built to work within and improve upon the existing foodservice system. We are proud to have Beyond Green recognized as a B Corporation and USGBC Education Partner. To learn more about Beyond Green Partners, please visit [www.beyondgreenpartners.com](http://www.beyondgreenpartners.com).

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