

**Chefs Collaborative** is a leading network of chefs and members of the food community that fosters a more sustainable food supply through advocacy, education and collaboration.



# What We Do

- Advocate for sustainability in the greater food community.
- Provide chefs with the information and tools necessary to make sustainable purchasing decisions.
- Connect chefs and sustainable food producers.



# Farm to Chef

- Connecting chefs and farmers
- Teaching chefs how to work with the whole animal and what questions to ask when purchasing meat and poultry.
- Sustainable food reports.
- Encouraging chefs to cook seasonally so they can take advantage of fresh, local, produce.



# Seafood Solutions

- *Chef's Guide to Sourcing Sustainable Seafood*
- Workshops
- *Green Chefs, Blue Ocean*
- Sustainable Food Reports



# Resources:

- Publications and guides
- Our website:  
[www.chefscollaborative.org](http://www.chefscollaborative.org)
- Our national network of chefs and producers.



# Get Involved



- Become a member.
- Be an active voice in your community.
- Host an educational event.
- Attend a Chefs Collaborative event or training.