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HOT BREAD KITCHEN MEDIA KIT

FALL 2019



OUR MISSION

Hot Bread Kitchen is a nonprofit that creates economic opportunity through careers in food.

We believe in a food system that equitably compensates talent and sustains a diverse workforce while celebrating culinary tradition and innovation.

Our work helps women, immigrants, and minorities thrive as workers and entrepreneurs within the food ecosystem, and is helping to make the system itself more conscious and equitable for all.

- We train women who face significant employment barriers to be a part of New York City's thriving culinary workforce.
- We incubate diverse and emerging food entrepreneurs as they build their brand, refine their products and start making sales.
- We sell a signature line of specialty breads inspired by the rich cultural traditions of the people we serve and baked to feed our mission, with 100% of proceeds supporting our training and incubator programs.



WE TRAIN WOMEN FOR CULINARY CAREERS

We offer culinary education and opportunities for careers in food for under-employed women in NYC.

Our program provides foundational knowledge in basic cooking techniques, knife skills, kitchen math and science, recipe scaling, and safety and sanitation along with key professional skills like English and job readiness. We deliver our program in partnership with the International Culinary Center, a global leader in professional culinary, pastry and wine education.

100% of our graduates are placed in fair-wage food positions with access to benefits and opportunities for advancement with 50+ hiring partners across New York and New Jersey including:



Restaurant Associates



Flagship Facility Services



WOMEN CAN APPLY AT hotbreadkitchen.org/training



WE INCUBATE FOOD BUSINESSES

We offer emerging food enterprises licensed commercial kitchen space, business support, market access, and a thriving culinary community to grow their food ventures. In the capital-intensive culinary industry, our incubator allows entrepreneurs to mitigate start-up risk and grow their enterprises in a community of like-minded business owners.

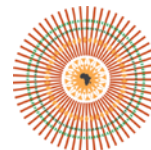
90% of the small businesses working out of our incubator are women and/or minority-owned.

To date, we have incubated 213 businesses, ranging from CPG products like desserts, beverages, and condiments, to caterers and prepared food boxes.

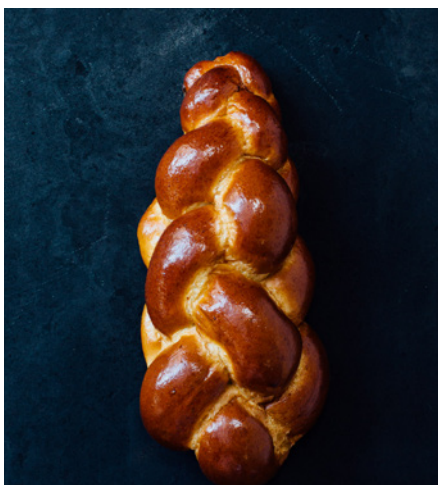
EGUNSI
FOODS

Kickshaw
COOKERY

THE CHAAT
COMPANY
INDIAN STREET SNACKS



ENTREPRENEURS CAN LEARN MORE AT hotbreadkitchen.org/incubates



BREADS BAKED TO FEED OUR MISSION

From our signature Moroccan M'smen flatbread to golden kosher challah and decadent chocolate babka, we sell specialty breads inspired by the international diversity of the women we serve. 100% of proceeds from our breads support our mission to create economic opportunity through careers in food.

WHERE TO FIND HOT BREAD KITCHEN BREAD...

- Whole Foods Markets in New York, New Jersey, and Connecticut
- Neighborhood grocers in New York City
- On the menu at restaurants in New York City

MAP OF LOCATIONS AT hotbreadkitchen.org/wheretobuy



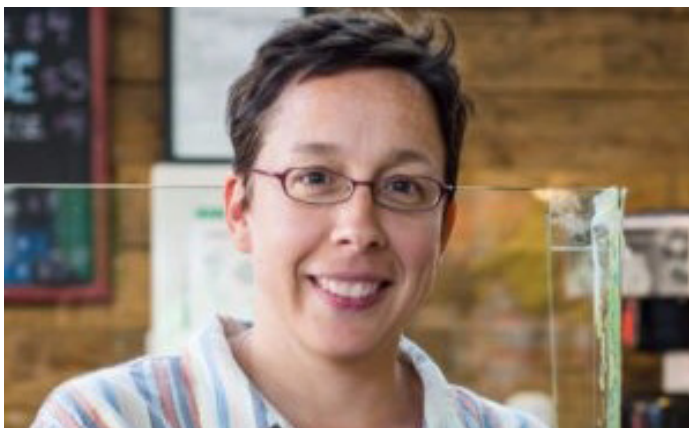
CHIEF EXECUTIVE OFFICER

SHAOLEE SEN

Shaolee Sen is an advocate for women, diversity, small business, and social justice. Inspired by her mother's entrepreneurial spirit and journey as an Indian immigrant, Shaolee is proud to be part of an organization directly impacting the lives of women. Since fall 2017, Shaolee has led Hot Bread Kitchen as Executive Director and now Chief Executive Officer, bringing new vision, drive and energy as the organization scales.

Prior to Hot Bread Kitchen, Shaolee served as the Founding Executive Vice President for Accion, the U.S. Network, developing new programming and collaborative opportunities for a network of non-profit small business lending institutions to find scalable solutions for affecting economic development. She has fifteen years of experience in new program strategy, corporate partnership management, and business development in non-profit organizations. She started her career in community and economic development at The Bronx Defenders, establishing the Family Defense Project and securing representation for children and mothers.

Shaolee holds an MBA from the Haas School of Business at UC-Berkeley and a BA from Barnard College and was an Aspen Institute Emerging Leaders in Microbusiness (ELM) Fellow. Shaolee lives in Jersey City and is the mother of two audacious young children.



HEAD OF TRAINING

KAREN BORNARTH

Through her years of experience as a bread baker and educator in New York's culinary landscape, Karen brings a passion for education and advocacy for women. At Hot Bread Kitchen, Karen creates economic opportunity through careers in food for women and immigrants who come through Hot Bread Kitchen's culinary training program. As Head of Workforce, Karen is a leader in developing recruiting, training, and employment practices that work for both clients and partners, developing tools for impact evaluation, and is a thought leader in workforce best practices. Having worked for 20+ years in a field dominated by men, Karen is particularly interested in breaking down the systemic and structural barriers to leadership roles for women in the culinary industry.

Karen launched her career at New York institution Amy's Bread, one of very few women in production, and worked her way up from packer to supervisor while teaching part-time at the Artisan Baking Center. The International Culinary Center (formerly the French Culinary Institute) provided her the opportunity to focus her passion for teaching; she spent five years as the lead instructor and coordinator of their bread department, improving the curriculum and creating new classes for both professional and amateur students.

Karen is a Fellow in the Workforce Systems Leadership Program at Coro New York Leadership Center and an active member of the Bread Bakers Guild of America. She lives in Brooklyn with her family.



THANK YOU & QUICK LINKS

ABOUT HOT BREAD KITCHEN

hotbreadkitchen.org/who-we-are

TRAINING PROGRAM

hotbreadkitchen.org/culinary-training

HBK INCUBATES

hotbreadkitchen.org/incubates

SUPPORT OUR WORK

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