





MISSION

Providing education, awareness and experiences designed to enhance the livelihood of individuals and communities while supporting a sustainable food system.

WE BELIEVE IN CHANGE

Formed in 2017, from the idea and passion of helping others, Soil2Service focuses on the connection of humans and food. From agriculture to dining, food is a connecting element in all human interactions. Soil2Service is about building people's skills and knowledge about the culinary arts, agriculture and hospitality.

Soil2Service is committed to developing high quality initiatives that not only meet our mission but are unique and innovative to the community.

Through education and training, Soil2Service strives to develop leaders in their own community and beyond. Every person we interact with is considered our community. Embracing this philosophy allows us to invest in every interaction.



COMMUNITY IMPACT

As we continue to grow and discover the power of education through food and its impact, the communities that we focus on are outlined below. If there is a passion for a community group that is not identified, please contact us for discussion.

LOW-INCOME DETROIT RESIDENTS

In just one zip code in Detroit containing 11,453 households, over 30% are on food assistance with 36% experiencing poverty. SNAP has given these households the ability to purchase food through participating partners but the lack of knowledge of how to purchase food and prepare it leads to multiple health issues and contributes to ongoing societal concerns.

Knowledge of how to prepare a meal with loved ones from fresh ingredients increases connectivity within the household units, saves money and increases overall physical and mental wellbeing. A sponsorship targeting this demographic through food education will help in reducing poverty and create the opportunity for long term systemic change.

RETURNING CITIZENS

Opportunities for citizens returning to life after incarceration are limited. The hospitality industry has long been a place of acceptance and welcoming to these individuals. The demands of the industry including good structure, team building, and hard work provide needed structure to the psyche of citizens returning home. Soil2Service has established strong partnerships with organizations that support returning citizens and have structured the opportunity to provide culinary career training through the Culinary Skills Development Pre-Apprentice Course.

YOUTH (16-24)

Young individuals require coaching and mentoring during this period of their lives. Food and culinary is a wonderful way to teach not only methods of preparation but a litany of life skills that can be taken beyond the kitchen. Soil2Service is offering multiple short courses targeted for youth audiences and offer the Culinary Skills Development Pre-Apprentice Course to these individuals as well.

"We see Soil2Service as a true partner in our work. Together, we share a vision of a future where food has a greater positive impact on people's health and economic well-being. Detroit is lucky to have this organization working so hard to improve the lives of people in our community through food."

Danielle Todd, Executive
Director, Make Food Not Waste



SOIL 2 SERVICE

PROVIDING EXPERIENCES



FARM DRIVEN

Helping farmers and small producers maximize profitability while providing the community with more sustainable, local food choices; the Farm Driven Program is a series of classes and consulting services to improve the health and wellness of the community.

COURSES

Enhancing knowledge in the culinary arts for the culinary enthusiast to the advanced professional, a partnership with the American Master Chefs Order (AMCO) brings high quality video courses to the community via online course delivery.



AND SO MUCH MORE!

From corporate trainings to program development, Soil2Service works with multiple organizations to increase the knowledge of culinary health and wellness to the community. Contact us to find out more of the offerings we provide to the community through education and development.



WATCH OUR VIDEO: youtu.be/U2VMjoNN1co



DETROIT
INSTITUTE OF
GASTRONOMY

PROVIDING EDUCATION

PRE-APPRENTICE PROGRAM

The four-week culinary skills development pre-apprentice program provides the opportunity for participants to gain an overview of the culinary industry while preparing them to enroll in the Sous-Chef Apprentices Program.

PRODUCTION COOK – CULINARIAN



The only one year, hybrid US-DOL registered apprentice program pairs the student with a paid job under an approved mentor chef. 2000-hours of working experience along with related instruction delivered online prepare the graduate for

the Certified Culinarian Certification from the American Culinary Federation.

SOUS CHEF

DIG offers a rigorous 4000-hour culinary apprentice program building off the Culinarian program that results in a leadership ready, industry experienced cook. Our Sous Chef program provides the student the opportunity to earn over seven globally recognized certifications while working in the industry and attending classes resulting in the apprentice's eligibility for the Certified Sous Chef Certification from the American Culinary Federation.





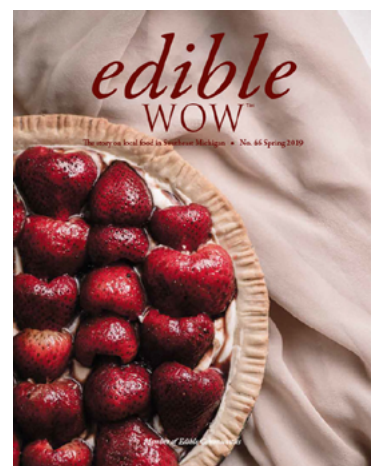
*edible*WOW™

PROVIDING AWARENESS

edibleWOW publication creates experiences and education celebrating the character and culture of food and agriculture, inspired by local farmers, producers, chefs and restaurants.

With edibleWOW, we bring the food community together with print and digital publications; enhanced through events to create a strong local food economy and sustainable local food system.

edibleWOW celebrates Southeastern Michigan food culture season by season. We believe that knowing where our food comes from is powerful information when making our purchasing decisions. With our editorially based and informative storytelling, we support, through education, a culture that inspires our readers to support and connect with the growers, producers, and makers in our community. edibleWOW is part of a local 501(c)3 and the authority on the local food scene as captured in print, digital engagement, and our community events. edibleWOW is the only magazine dedicated to the Southeastern Michigan food community.



**FOR INFORMATION ON HOW TO SUPPORT
EDIBLEWOW AND BECOME A SPONSOR,
PLEASE CONTACT INFO@EDIBLEWOW.COM**

SOIL2SERVICE GOALS

Soil2Service strives to be the leader in Michigan for hospitality and gastronomic experiences.

EXPERIENCES

- Launch regularly scheduled in person public class offerings.
- Grow the professional course offerings with American Master Chef Order (AMCO).
- Build our local presence as the leader in non-profit culinary services.

EDUCATION:

- Secure US-Department of Education accreditation for Detroit Institute of Gastronomy.
- Grow enrollment in the Production Cook and the Sous Chef apprentice programs offered by the Detroit Institute of Gastronomy.
- Offer the pre-apprentice program multiple times annually serving a variety of community demographics.
- Deliver courses to small producers and small farms to enhance post-harvest production methods and product diversification.

AWARENESS:

- Launch more local products through the Farm Driven program.
- Grow the edibleWOW publication in distribution, subscribers, and page count.
- Enhance the digital offerings from edibleWOW.com.

Achievement of the above goals will help the Soil2Service team build a foundation to launch their own full-service social enterprise restaurant and main campus for DIG activities. The restaurant will deliver memorable food and experiences while educating its diners the development and support of local and sustainable food systems.





CONTACTS

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