

Food Systems 101





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OVERVIEW

Food Systems 101 is the first-of-its-kind food & beverage (F&B) studies curriculum made *for* F&B workers *by* industry workers. It examines the connection between the systems of F&B in the U.S. through an explicitly social justice lens, highlighting QTBIPOC contributions to the field.

!! Why This Curriculum

There are over 19 million F&B workers in the U.S., encompassing everyone from farmers & distillers to cooks & truck drivers. However, a **critical gap remains** between those who can access formal F&B education and those who cannot.

This lack of accessible education within an industry built by BIPOC, women, and immigrants is the result of our country's history of exploitative labor & immigration policies that have consistently barred these workers from professional & social mobility.

Why This Matters

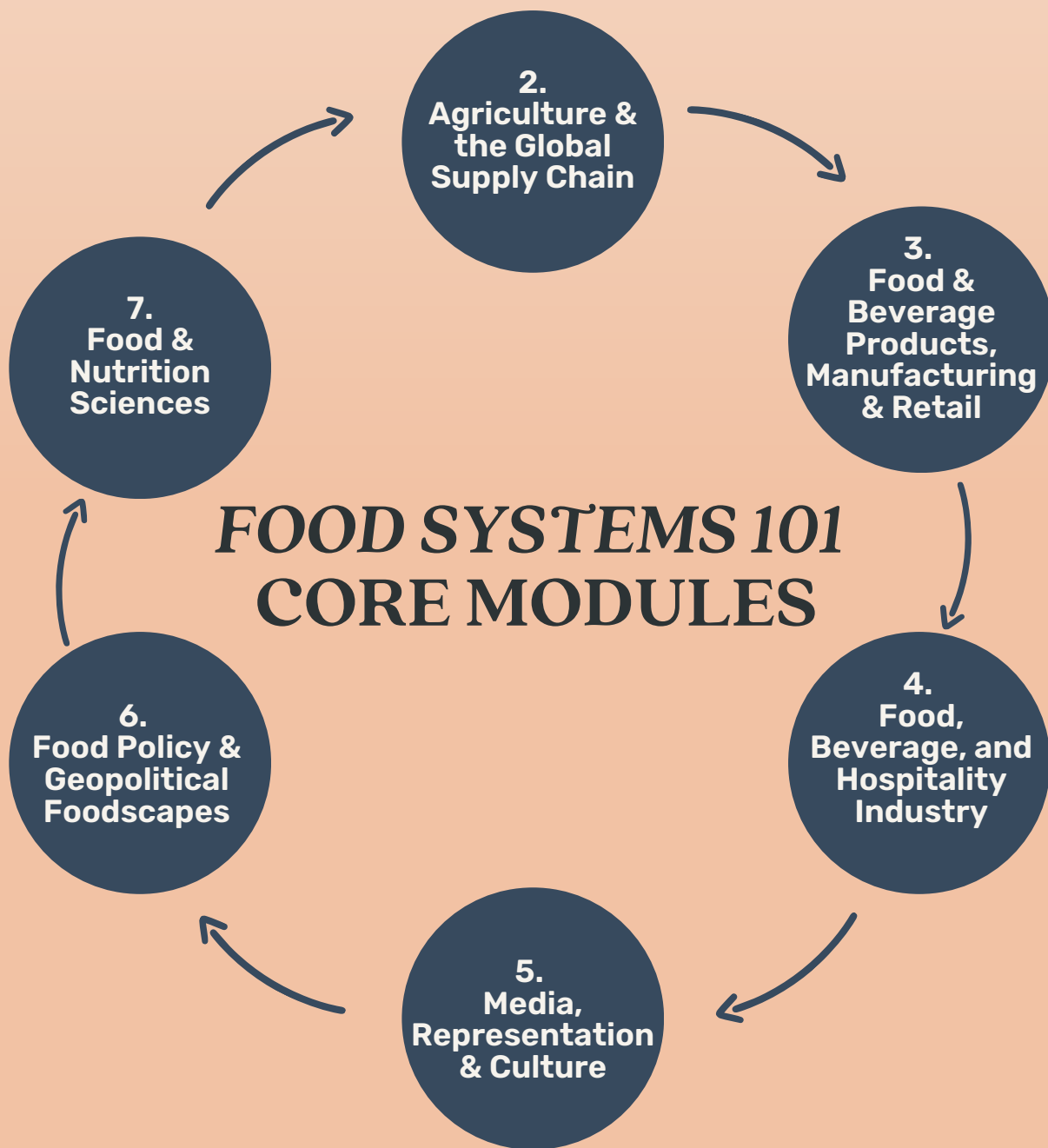
Education is a required first step to identifying, resisting, and dismantling existing systems of oppression.

We are building this curriculum to celebrate QTBIPOC's contributions to our food system, enable QTBIPOC in the industry to feel seen, and invite those who may not experience the same marginalizations to act in solidarity with their peers.



MODULE OVERVIEW

1. Food & Beverage History Timeline



8. Food & Beverage Futures

GOALS

Studio ATAO's *Food Systems 101* curriculum is designed for frontline QTBIPOC industry workers such as bartenders, cooks, servers, dishwashers, and retail wine, spirits, and food workers.

We aim to disrupt the exclusionary higher education system by **democratizing access to social justice-centered food & beverage education**. Our goal is to empower each worker to become an advocate for change by providing them with the tools, resources, and skills to understand the food system.

DELIVERABLES



Desktop & Mobile-Native 101 Curriculum

8 Modules with original written & audiovisual content, in multiple languages, with QTBIPOC scholarships available.



Virtual & In-Person Cohort Learning

Launching October 2023 online & in NYC, with groups meeting bi-weekly with a live Facilitator.



Individual, Group & Organizational Offerings

Food Systems 101 can be tailored for self-paced individual learning, small groups, and as part of employee workplace continued learning & development.

SPONSORSHIP



\$20,000+

FOUNDING SPONSOR

- Supports **20** full scholarships for QTBIPOC learners
 - Includes lifetime access to *Food Systems 101* for **5** individuals in the organization
 - Company logo to be included in promotional materials
-



\$10,000+

SUPPORTING SPONSOR

- Supports **10** full scholarships for QTBIPOC learners
 - Includes lifetime access to *Food Systems 101* for **2** individuals in the organization
 - Company logo to be included in promotional materials
-



\$5,000+

SCHOLARSHIP & COHORT SPONSOR

- Supports **5** full scholarships for QTBIPOC learners or **1 group cohort** learning experience
- Includes lifetime access to Module 1: Food History Timeline for up to **10** individuals in the organization
- Company logo to be included in promotional materials

ABOUT US

Studio ATA0 (āh-tào, stands for all together at once) is an award-winning, 501(c)3 nonprofit **defining more equitable standards** for the food, beverage, and hospitality industry through community-informed research, education, and programming.

We use education, programming, and community organizing to empower hospitality workers to lead industry change. We do this by conducting research to develop educational and actionable worker resources, creating spaces that gather and build worker power, and engaging industry leaders in discourse to operationalize worker-led changes.



Let's Work Together

For any questions, suggestions, or to discuss sponsorship opportunities, please contact our Head of Education, Radhika Sharma, and radhika@studioatao.org.

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Sign up for our [Eat, Drink, and Do Good](#) newsletter

Join our [Discord](#) to learn with other social justice-minded food, beverage & hospitality professionals

