Chefs' Dinner BENEFITING {YOUTH **** FACES}



· ENCINA· 10.01.2023



OUR RECIPE FOR SUCCESS

Making poor choices is part of growing up, but for young people in the juvenile justice system, the poverty and trauma that led to their mistakes can create a cycle of crime difficult for any teen to overcome alone. This is why Youth With Faces serves every day with respect, accountability and belief in the potential of justice-impacted youth.

Through programs that include Culinary Arts & Hospitality, Career Readiness, paid internships, post-release career coaching, and reentry support, Youth With Faces helps teens build skills to change the trajectories of their lives. These dynamic programs help juvenile residents learn and practice critical character lessons and work skills. As a result, they significantly reduce their chances of returning to custody and can build a new identity – as a capable young person with a contribution to make.

Youth With Faces' culinary program includes "Earn & Learn" work days where students participate in every aspect of a culinary event from menu planning and food prep to front of house service and event planning. They also earn a pay check! On Sunday, October 1, students will have the extraordinary opportunity to work with some of the best chefs in Dallas. We hope you will join us.

EVENT OVERVIEW

Long-time Youth With Faces volunteers, Chef Matt Balke and Corey McCombs opened Encina in 2020. The acclaimed Oak Cliff restaurant restaurant is known for its adventurous seasonal menu, as well as Matt and Corey's support of their community. To culminate Youth With Faces' quarterly culinary arts program, chefs Matt Balke (Encina), Sharon Hage (Restaurant Consultant and York Street), Jared Harms (Duro Hospitality), Jeffery Hobbs (Slow Bone) and others will mentor the student interns to create a casual, yet elevated dining experience.

Youth With Faces' vocational and job skills programs help teens in the juvenile justice system learn valuable skills that can help them secure jobs, stay out of trouble and earn money to support themselves and their families. The culinary arts program is a cornerstone of how the nonprofit helps youth create more positive futures. And since the program involves food, it is not surprisingly, one of the most popular programs with the students.

In the weeks leading up to the Chefs' Dinner, the chefs will train the student interns alongside Youth With Faces' Culinary Program Manager Chef Alexis Baker. As a sponsor of the Chefs' Dinner, your investment will fuel this incredible learning opportunity!

Learn more about Youth With Faces programs at youthwithfaces.org or follow us on Facebook, LinkedIn or Instagram @YouthWithFaces.





SPONSORSHIP OPPORTUNITIES

PRESENTING (1 opportunity available)

As the lead sponsor of this exclusive dinner, you support the stars of the event, Youth With Faces students. Your sponsorship helps provide 10-weeks of culinary training, as well as the customized reentry support they need to achieve their goals. In addition to hands-on training, students receive lessons on decorum and career foundations, including resume development and mock interviews, so they are ready to secure a job and begin a positive new path in life.

This opportunity includes:

- Exclusive title sponsor
- Invitation for 10 guests to VIP cocktail hour & priority seating for 10 guests
- Premier logo recognition on all pre-event promotional materials
- Recognition as presenting sponsor in pre- and post-event publicity
- Premier logo recognition on event website, including a link to your website
- Promotion on all social media channels, including quote from company representative
- Feature mention in multiple email promotions to over 2,000 contacts
- Premier name and logo recognition on event signage and in presentation
- Introduced as Presenting Sponsor at event by emcee

Total investment: \$10,000

FOOD & BEVERAGE (2 opportunities available)

This sponsorship ensures that every Youth With Faces culinary student receives a Food Handler or Food Manager certification, which provides them critical knowledge to manage food safety in a professional kitchen. In addition to studying for the exam and receiving this important certification, Youth With Faces students practice food safety in our culinary classroom located on site at the juvenile justice facility.

This opportunity includes:

- Invitation for 8 guests to VIP cocktail hour & reserved seating for 8
- Logo on event signage, marketing collateral, email outreach and web page
- Listed as an event sponsor in pre- and post-event publicity
- Name and logo recognition + link to your website on event signage
- Introduced as an event sponsor by the emcee

Total investment: \$5,000

SPONSORSHIP OPPORTUNITIES

HOSPITALITY (8 opportunities available)

Your investment supports the Youth With Faces Earn & Learn program, which gives the culinary students a paid work opportunity while they are in juvenile placement. These opportunities allow students to put their their classroom lessons to work at a catering event, typically serving 100 juvenile staff and residents. They also gain real-world experience and a paycheck to set them up for success when returning to the community.

This opportunity includes:

- Invitation for 4 guests to the VIP cocktail hour & reserved seating for four
- Logo on event signage, materials and web page
- Included in pre- and post-event publicity
- Recognized as event sponsor by the emcee

Total investment: \$2,000

SPONSORSHIP FORM

Please complete the following information and mail* with payment to:

Youth With Faces Encina Chefs' Dinner 6333 E. Mockingbird Lane, Ste. 147-872 Dallas, TX 75214

Name:

Company Name (if applicable):

Phone:

Email:

Sponsorship Level:

*Check or EFT payments are preferred so we can avoid credit card transaction fees. Please visit youthwithfaces.org/events if you prefer to pay by credit card. Thank you!