



Healthcare Forward Food culinary trainings and plant-based initiatives

Interested in offering more plant-based options to your menu? Our Forward Food program has you covered. We can help you successfully add more plant-based foods to your menus that your patients and staff will enjoy. From toolkits and recipes to marketing materials and even virtual events and trainings--we have everything you need.



Marketing and resources



Culinary workshops



Recipe and menu development

What we can provide your team with:

- A personalized development plan specific to your dining operations goals.
- A virtual, guided team learning experience for chefs and dietitians cooking new plant-based recipes with food demos and education throughout the training.
- Consulting for menu development, recipe selection, and marketing ideas to engage your patients and staff.
- A partnership with our greenhouse gas metrics team to help you measure the environmental impact from your menu changes.
- Continued assistance post event to help you reach your plant-forward goals.

For more information please contact
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And visit our website at ForwardFood.org

