



Tania Ganassini of Cafe Boulud and Kids Cook to Care are Bringing Families Together to Cook and Share a Heartwarming Italian Meal with Those in Need

October 25, 2014 (Toronto, ON) –In its quest to bring children volunteers into low-income community centers to make and serve a culturally inspired meal to those-in-need, Kids Cook to Care will partner with Tania Ganassini, a chef with Cafe Boulud at the Four Seasons Hotel on the night of November 18.

Under Chef Ganassini's tutelage, kids age 6-16 will create and serve dinner to over 100 people at a Toronto Community Centre. Patrons will be treated to a traditional Northwestern Italian meal featuring Risotto alla Zucca with Kale and Pumpkin Seed Pesto, Chicken Braised with Rosemary and Garlic. "Dolce" or Dessert will be an Italian Bread Pudding called Budino di Pane with Maple Zabaglione.

"As a chef who spent a lot of time in the kitchen while growing up I understand the awe children have in with cooking. Kids Cook to Care enables me to cook with curious children while serving a community in need," stated Tania Ganassini, a chef at Cafe Boulud.

"Connecting child volunteers with communities in need, through a nutritious meal and creative learning experience, is a recipe for success," stated Jill Lewis, Co-Founder. She explains, "The program is a unique way to help others and facilitate volunteer learning opportunities for young children. At a Kid Cook to Care Community Meal children of all backgrounds come together to share, cook, and help others – it's a beautiful thing to witness and is very inspiring for all involved."

Kids Cook to Care was born through a passion to inspire children to learn about new cultures, basic cooking skills, and the power of empathy, while feeding those in need. The Community Meals program invites children ages 6-16 to come together with the aid of a top community chef, to prepare a menu of fun ethnic dishes for those in need. With an emphasis on culinary freshness, basic ingredients, and simple preparation techniques, the program teaches young volunteers valuable cooking skills, while fostering a sense of

community service. Each Community Meal is focused on foods with a unique ethnic origin, also providing participants the opportunity to learn about different international cultures and backgrounds.

About Kids Cook to Care:

Kids Cook To Care is the brainchild of two mothers, Julie Levin, a caterer from Tokyo, and Jill Lewis, a publicist, who with her children prepared meals at a Homeless Shelter in New York City. While musing over the lack of hands-on volunteer opportunities for children during an apple-picking school field trip, Kids Cook To Care was created. This charitable organization creates innovative programs for children volunteers to show them through the creation of serving of ethnic foods to those in need they can make a difference. By bringing together the best chefs, resources and children, Kids Cook To Care provides no-fuss opportunities for child volunteers to make a difference in high-need communities. Learn more about KCTC at www.kidscooktocare.com.

About Chef Tania Ganassini

Tania grew up in Oakville, Ontario in a food-centric household. Her mother, who worked from home, was always in the kitchen experimenting with new recipes. Food was always a topic of discussion, and new cookbooks could be found all around the house. After one year of University, and a life-changing trip to Europe, Tania applied on a whim to a busy Mediterranean restaurant in Oakville. With no culinary experience, this is where she began her culinary journey. Shortly thereafter, she attended George Brown College's renowned Chef School, receiving a diploma in Culinary Management. Longing to further her culinary education, she studied Italian Culinary Arts at George Brown, which involved a three month internship in a Michelin Star restaurant on the Ligurian Coast in Italy. She learned both modern and traditional Italian cuisine, working closely with the Chef's mother (Nonna Maria) on fresh pasta and breads. Upon returning to Canada, Tania worked at one of Canada's top restaurants, Canoe. After two years at Canoe, she began working at Daniel Boulud's eponymous Cafe Boulud in the Four Season's Hotel in Yorkville. While it pains her to leave Cafe Boulud, she and her fiancé (who is also a Chef) have purchased a home in Niagara-on-the-Lake. They are opening their own business together in Niagara-on-the-Lake, specializing in custom dinner parties and private events held in secret locations. They hope to expand their business to Europe within a year.

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