

PRESS RELEASE

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Whitsons School Nutrition Announces Partnership with Chef Emily Peterson



Islandia, NY, November 3rd, 2016 – Whitsons School Nutrition is pleased to announce a new partnership with celebrity chef Emily Peterson. Chef Emily is a food writer, media personality and professor of food studies at NYU. Her work has been featured on Edible, Modern Farmer, Martha Stewart, Robb Report, The New York Times, The Village Voice, Time Out NY, Huffington Post, CBS, NBC, FOX, Food Network and Vegetarian Times. Chef Emily hosts the podcast Sharp & Hot. She also manages a 5-acre farm where she raises honey bees and free-range chickens.

Chef Emily will be speaking with students and presenting her meals at select K12 schools where Whitsons provides the foodservices. She will be highlighting recipes that she has created exclusively for Whitsons' school locations, which include: Chef Emily's Quinoa Bowl, Apple Cider,

Chicken Sammies, Spinach Basil Pasta, and Egg Tortilla Pie.

"I am very excited to be presenting and serving meals to students at schools", said Chef Emily. "It is so important to teach students about clean eating and the sources of our foods so that they are empowered to make good eating choices and practice living healthy lifestyles."

Chef Emily is set to start her culinary tour at the following school districts:

- Hampton Bays Middle School
 70 Ponguogue Ave., Hampton Bays, NY 11946
- South Country Bellport High School
 205 Beaver Dam Road, Brookhaven, NY 11719
- Mount Sinai High School
 110 North Country Road, Mount Sinai, NY 11766
- Commack High School
 1 Scholar Lane, Commack, NY 11725
- Hauppauge High School
 500 Lincoln Blvd, Hauppauge, NY 11788
- East Hampton High School
 2 Long Lane, East Hampton, NY 11937

- Manhasset High School
 199 Memorial Place, Manhasset, NY 11030
- Mineola High School
 10 Armstrong Road, Garden City Park, NY 11040

Whitsons supports organic, local, and sustainable agriculture and encourages students to live healthier lifestyles and contribute to a cleaner environment.

"We are pleased to be partnering with Chef Emily", said Kelly Friend, Chief Operating Officer-Contract Management at Whitsons. "She is a passionate culinarian and farmer who will be able to share her knowledge of food with the students that we serve."

About Whitsons: Whitsons Culinary Group provides a wide range of highly customized dining services to public schools, corporations and institutions, with a strong focus on nutritious, high quality menus made from fresh, wholesome ingredients. Whitsons has a long and proud history of excellence and growth since 1979 and currently ranks the 19th largest dining company in the United States (Food Management magazine, March 2015). Whitsons' scope of expertise and services extends to: emergency dining, residential and healthcare dining, prepared meals, and school dining and services. Visit: www.whitsons.com to learn more.