



OFFTHETABLE.LUSKIN.UCLA.EDU

A moderated discussion on the sustainability of social enterprises within the food industry. These panelists who strive to improve our community through for-profit businesses Attendees will learn about food cost and distribution through an interactive cooking class led by Kleiman.



Anar Joshi



Anar Joshi is the VP of Marketing at Everytable. She joined the founding team with a desire to creating lasting community impact and help build a model where everyone has a seat at the table. Her background is in marketing and tech, building online consumer experiences at mobile app start-ups, PayPal, and the ad agency, BBDO. Anar is a graduate of University of California, Berkeley's School of Engineering.

@foreverytable
@anarjoshi



Evan Kleiman



www.evankleiman.com
Twitter: @Evenkleiman
Instagram: @Kcrwevan
Facebook: @Kerwgoodfood

Native Los Angelena Evan Kleiman knew she was a culinarian by the age of nine, and a geeky food scholar by twenty. Evan's insatiable lust for food information led her down a road of wide-ranging personal study and involvement with the subject. IN 1984, she opened her own restaurant, Angeli Caffe, where she created a restaurant archetype and by the time it closed in 2012 was known for the warmth of the welcome and the food. She co-authored her first cookbook Cucina Fresca and several others followed. As part of KCRW radio show and podcast Good Food, she explores aspects of food and how it intersects with human life. Evan's interest in food also embraces issues of food policy and the "Good Food Agenda". As the founder of LA's Slow Food Chapter she served on the Stewardship Council of Roots of Change, a California focus organization. She is a member of the LA Food Policy Council. Evan is an active speaker on culinary subjects as well as issues of food culture and sustainability.



Kaitlin Mogentale



Kaitlin Mogentale was a senior in college when she saw a friend juice a carrot. She was appalled to realize that as much as 75% of the vegetable was wasted, leaving behind vibrant heaps of carrot pulp. Calling up juiceries across Los Angeles, she found that most were sending their pulp to the landfill (as much as 3.5 pounds are wasted per pound of juice produced!). After that fateful moment, Kaitlin's traditional career trajectory was turned upside down as she began to build Pulp Pantry, a social enterprise turning neglected resources such as juice pulp into delicious snacks that make eating fruits and vegetables easy and fun.

www.pulppantry.com

@Pulppantry



Nick Panepinto



After graduating from the Culinary Institute of America, Nick spent a decade working in various leadership roles within The Four Seasons and The Ritz-Carlton Hotel groups. He then had the opportunity to expand his expertise in large scale production in the airline catering space, handling operations and menu design management. Completing his graduate degree from North Park University, in the School of Business and Nonprofit Management, Nick began to search for a new way to exercise his passion for food. After witnessing the tremendous amount of food waste in both the airline and luxury hotel industry, Nick was excited to see the groundbreaking work at L.A. Kitchen. Over the past year, he has worked within Strong Food, L.A. Kitchen's social enterprise, relaunching the business as a licensed wholesale food manufacturer.

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Off the Table

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Karla T. Vasquez



@Karla_tv

@SalviSoul

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Karla T. Vasquez is the creator of SalviSoul, a cookbook project documenting the stories of Salvadoran women, their recipes and Salvadoran food ways. Karla is a food justice advocate, a food historian and a proponent for healthy food accessibility in low-income communities. She specializes in community building, nutrition education, food history and health coaching. Karla has worked with Hunger Action Los Angeles, Los Angeles Food Policy Council, VELA, The Edible Apartment, Champions for Change and other social justice organizations where she has used her skills to organize outreach efforts, manage projects and lead community health initiatives. Most recently she was the Director of Community Programs at With Love Market & Cafe, a social enterprise addressing food justice issues in South LA. Karla holds a degree in Journalism and completed her culinary training at The New School of Cooking.

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