

# The Spotlight

HIGHLIGHTING PEOPLE, PROGRAMS, AND SERVICES



## A Message from our Executive Director, Beth Stokes

Dear Friends,

The beginning of Spring is marked by a strong sense of hope and resolution at ECS this year. We are hopeful because the plans underway to develop the 7th and Mission Street site will give ECS's workforce and social enterprise programs the space they have long needed to properly serve San Francisco's most vulnerable residents. Yet we are also resolute, because we know that truly improving the odds of success for each individual served will require seamless integration of these impactful workforce supports into the coordinated entry work we are pioneering in San Francisco. ECS is at the leading edge of our field with this holistic approach, and while we are working hand-in-hand with SF city leadership, public dollars do not fund the innovation we are bringing to address homelessness in San Francisco. In this critical moment, where a groundbreaking solution to San Francisco's seemingly intractable housing problem is within reach, we are counting on our generous Bay Area network to once again rally and support our shared vision.

On May 2nd, ECS will host the fifteenth annual **CHEFS Gala**, our signature event highlighting our impact on the community, including our marquee program, CHEFS (Conquering Homelessness through Employment in Food Services). Last year, with your help, the CHEF's gala raised nearly \$300,000 for ECS programming. This year, the Gala is not only an amazing opportunity to meet other like-minded members of our community, sample food and cocktails from some of the Bay Area's best restaurants, and participate in lively auctions, it's also a rare chance to invest in the implementation of a strategy that will transform our city.

We hope to see you all on May 2nd. Your presence and support will help us ensure that throughout all of our touch points, every door opens with an opportunity to earn income.

Cheers,



Beth Stokes Executive  
Director



## 15th Annual CHEFS Gala is May 2nd!

Join us in celebrating ECS's 15th Annual CHEFS Gala, a food-centric event featuring tastings and cocktails from 20+ of the Bay Area's best restaurants. Participate in live and silent auctions to raise awareness and funds to provide paths from homelessness through housing, shelter, services, and job training.

CHEFS Gala highlights ECS's impact in the community, including our marquee program, CHEFS (Conquering Homelessness through Employment in Food Services).

We'd be honored and delighted if you could attend!

Visit [www.chefsgalasf.org](http://www.chefsgalasf.org) to purchase tickets and learn more.

Gala  
Spotlight



## Staff Spotlight



### Welcome, Jason Pruett

Jason Pruett, ECS' new Workforce Development and Social Enterprise Director, first fell in love with cooking while a young child watching his grandmother in the kitchen. After spending six years working in broadcast production, Jason pursued his passion for cooking and received his culinary degree from Kendall College in Chicago. Before arriving at ECS, Jason worked on the west side of Chicago in varying roles including Employment Specialist and Head Chef Trainer at Inspiration Corporation, an organization dedicated to helping those experiencing homelessness and poverty. When the director position opened up at ECS, Jason jumped at the opportunity to work at ECS and utilize his expertise to benefit a greater number of people. **Jason noted "The personal fulfillment of helping someone experience a victory in one's life is hard to measure."** Some of Jason's current projects with CHEFS include enhancing and expanding training opportunities, and in Workforce Development, pairing employment services as a component of housing. Jason is hoping to see everyone at the CHEFS gala on May 2nd, where the culinary efforts of CHEFS students will be featured alongside the cuisine of some of San Francisco's top restaurants.



Jason Pruett, ECS Director of Workforce Development & Social Enterprise



## Making The Best of Each Day

When EJ Dalton began the C E S program, he was living in a one room supportive housing unit with his partner and their daughter. He was selling drugs and didn't see a future for himself. Now, he says, as long as I wake up in the morning and open my eyes, I'm going to make the best of that day.

When asked what changed, EJ said he's more driven and focused. He learned to set up for success before beginning any task, minute or major and if you're on time, you're late. He learned to accept constructive criticism, how to follow someone else's lead and teamwork through C E S by learning alongside different personalities, ethnicities, and backgrounds.

Specifically, EJ said getting help with his knife skills and measurement conversions have helped him to succeed. EJ works at DOLBY Labs through the Epicurean Group, a job he landed through an Employment Audition. He's earning enough to support his family without assistance. He bought a car, and he lives in a larger apartment where his daughter has her own room and where there will be enough space and stability to raise a new member of their family, who is coming soon.

## Program Spotlight



EJ Dalton

# Program Spotlight



## Workforce Development Programs

The ECS Workforce Development & Social Enterprise program provides job counseling, adult education, GED, culinary training, and other vocational programs. Our goal is to offer those with lived experience of homelessness or very low income the ability to move into stable employment and better jobs. If you are a community partner, agency or organization, please share our orientation hours with your clients.

### ORIENTATION HOURS:

- CHEFS: Wed, 10-11 AM
- Hospitality For All & Adult Education Center: Mon-Thu, 1 PM
- All orientations held at 165 8th St, San Francisco, CA

For more information, email: [workforce@ecs-sf.org](mailto:workforce@ecs-sf.org) or call: (415) 487-3300 ext. 4127 or visit <https://ecs-sf.org/workforce-development/>



*Workforce Development Staff*

## CHEFS Kitchen Sneak Peek

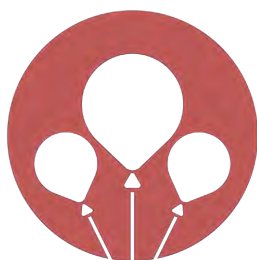
CHEFS Kitchen is launching a dedicated webpage as part of the relaunch of the ECS website ([www.ecs-sf.org](http://www.ecs-sf.org)). After years of growth without an online presence, CHEFS Kitchen is taking a significant step forward in making ordering from our catering business more accessible to all customers. **The new CHEFS Kitchen website will launch in conjunction with the 2019 CHEFS Gala on May 2nd.**

Customers have access to complete menu options, pricing, and order placement. This new online presence was made possible by a generous grant from AHEAD, which will also allow CHEFS Kitchen to accept mobile payments in the future and improve overall marketing for the business. This new site represents a significant step forward in growing not only the catering business but increasing opportunities for more people to learn culinary skills. Check out our new CHEFS Kitchen website on May 2nd.....and get your orders ready!

## Website Spotlight



# Sponsorship Spotlight



## Thank You to our 2019 CHEFS Gala Sponsors and Food & Bev Participants



Sponsorship's are still available for our 2019 Gala. Go to [www.chefsgalasf.org](http://www.chefsgalasf.org) for more information.



## CHEFS Recipe Spotlight: Chickpea Spring Salad Sandwich

### Ingredients:

#### **Chickpea Salad**

1 can chickpeas, rinsed and drained  
1/4 cup chopped Italian parsley  
1/4 cup chopped dill (or sub 1/8 cup fresh tarragon)  
2 tablespoons whole grain mustard  
1–2 tablespoons Mayo  
Generous pinch salt and pepper

#### **4 slices whole-grain bread or bagels**

#### **1 tablespoon Maille Mustard**

2 large lettuce leaves (red leaf, green leaf or romaine)  
1 Turkish cucumber, thinly sliced  
1 carrot, thinly sliced (use a vegetable peeler)  
4 radishes, thinly sliced  
1 avocado sliced  
Handful sprouts- alfalfa

### Instructions

Make the chickpea salad, placing all ingredients in a medium bowl, mix and smash with a fork until well combined. Assemble the sandwiches. Spread a little whole grain mustard on the bread. Top with lettuce and a generous amount of the chickpea salad. Layer sliced cucumber, carrots, radishes and avocado. Top with a mound of sprouts and bread. Cut in half and enjoy!

**P.S.** If you must have meat you can add ham or grilled chicken to your sandwich.

**Makes 2 sandwiches**



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**Directly engage and become a part of the solution.**



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Episcopal Community Services | 165 8th Street | 415.487.3300 | [ecs-sf.org](http://ecs-sf.org)

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