



Corporate Member
Benefits & Requirements

CORPORATE MEMBERSHIP BENEFITS

Join the Teaching Kitchen Collaborative (TKC) and be part of a national movement transforming healthcare through food. As a Corporate Member, you will join a dynamic network of thought leaders, [pioneering institutions](#), and [expert advisors](#) committed to advancing the use of teaching kitchens and to demonstrating their scientific, clinical, and financial value.

ELIGIBILITY & REQUIREMENTS

Corporate Membership is open to for-profit entities, including companies, corporations, startups, and other commercial organizations that align with the mission of the TKC. To qualify, organizations must meet the following criteria:

- Operate, or have plans to develop, one or more teaching kitchen(s) that are supported by leadership and provide hands-on culinary, nutrition, and lifestyle education tailored to individuals across various backgrounds, communities, and life stages.
- Demonstrate a commitment to participate meaningfully in the TKC community for a suggested minimum of two years. This includes paying annual membership dues (based on selected membership tier), completing an annual member survey, and ensuring at least one representative participates in the in-person Annual Members Meeting and engages in virtual member events throughout the year.
- Share in the TKC's missions and values. All prospective members must complete an application that is reviewed by TKC leadership and the Membership Committee to ensure alignment and uphold the TKC's high standards.

TIERS & ANNUAL DUES

We welcome organizations of varying sizes and capacities to support the TKC's mission through the following contribution levels. All members receive core benefits, with opportunities for enhanced visibility and engagement scaled to the level of investment.

TIER	ANNUAL DUES	IDEAL FOR
Tier 1	\$25,000	Companies seeking the highest level of engagement, visibility, and co-creation with the TKC
Tier 2	\$15,000	Companies seeking to actively engage with the TKC offerings and community, while receiving spotlight and collaboration opportunities
Tier 3	\$7,500	Companies wanting to support and participate in the TKC while receiving foundational benefits; Ideal for smaller or mission-aligned companies with more limited capacity
Introductory Rate (Year 1 Only)	\$5,000	Companies exploring the value of TKC engagement; available only in the first year, then transitions to one of the tiers above



APPLICATION PROCESS

We welcome new Corporate Members through a flexible, mission-aligned process. While we aim to align our Corporate Membership cycle with our Organization Membership—offering two formal cohort start dates per year (July 1 and January 1)—we also recognize the need to accommodate individual timelines. As such, we accept applications on a rolling basis and are happy to prorate membership fees based on your fiscal year or preferred start date.

Check our website for upcoming prospective member info sessions that are offered throughout the year. To apply:

- Complete the [Corporate Membership Application Form](#).
- Submit a brief cover letter or email to membership@teachingkitchens.org outlining:
 - Your organization's teaching kitchen initiatives (existing or planned)
 - How your mission aligns with the TKC's vision
 - Why you are interested in joining the TKC

ADDITIONAL OPPORTUNITIES FOR CORPORATE ENGAGEMENT

We welcome educational grants and other forms of support from corporations interested in advancing the mission of the TKC. For companies that do not operate a teaching kitchen program but wish to engage with our network, we also offer sponsorship opportunities to highlight your products, services, or innovations to our community of healthcare, culinary, and education leaders. To explore customized engagement or sponsorship options, please contact us.

We look forward to exploring how your organization can contribute to and benefit from the TKC community!

SUMMARY OF BENEFITS

	Tier 1 \$25,000	Tier 2 \$15,000	Tier 3 \$7,500	Intro Tier \$5,000
Cross-Sector Networking & Collaboration				
Invitation to Annual Members Meeting (in-person)	Up to 5 individuals	Up to 3 individuals	Up to 2 individuals	1 individual
Teaching Kitchen Symposium	2 complimentary + up to 3 discounted tickets	1 complimentary + up to 2 discounted tickets	\$100 off registration for up to 2 individuals	\$100 off registration for up to 2 individuals
Annual travel stipend (for primary contact to attend Annual Meeting and/or Symposium)	\$2,000	\$1,000	-	-
Access to virtual offerings & online resources	Up to 15 individuals	Up to 10 individuals	Up to 5 individuals	1-2 individuals
Virtual speed networking events	✓	✓	✓	✓
Participation in member committee & interest groups	✓	✓	✓	✓
Access to members-only email listserv	✓	✓	✓	✓
Research & Strategic Engagement				
Consulting with Harvard's Culinary Nutrition Group (customized to your TK and program goals)	2 hrs/year	1 hr/year	-	-
Strategic advising with TKC leadership (to address challenges, explore opportunities, and make introductions)	3 hrs/year	2 hrs/year	-	-
Priority access to TKC Consulting Services (additional fees apply)	✓	✓	✓	-
Professional Development & Resources				
Access to TKC live and recorded webinars (8-10 new annually)	✓	✓	✓	✓
Access to members-only portal (includes toolkits, recipe library, video library, research resources, and more)	✓	✓	✓	✓
Monthly members-only digest (email)	✓	✓	✓	✓
Visibility & Promotion				
Featured webinar presentation (showcasing your program or thought leadership)	✓	-	-	-
Spotlight in TKC public newsletter (highlighting your program, innovation, or story)	✓	✓	-	-
Recognition on TKC website and materials (name and logo with hyperlink)	✓	✓	✓	✓

ABOUT THE TEACHING KITCHEN COLLABORATIVE (TKC)

The TKC is a 501c3 non-profit organization whose mission is to build and support a global network dedicated to improving lives through transformative culinary and lifestyle education. Unlike other components of the Food Is Medicine movement, teaching kitchens educate, inspire, and help to foundationally change the way people eat, cook, think, and move their bodies. **Our vision is a world in which people are equipped and inspired to pursue lifelong health and wellness.**

The TKC's network of **67 Organization and Corporate Members around the world** is committed to robust programming, academic and operational research, matchmaking for inspiration, professional development opportunities, and the establishment of best practices. Member kitchens are housed at major universities, medical schools, corporations, K-12 schools, health systems, libraries, YMCAs, the Veterans Administration, and more. We also engage with a community of over 350 Professional Members who are individuals working in this field.

OUR REACH

The TKC reaches healthcare professionals, community leaders, and decision makers, and is a trusted resource for the dissemination of best practices, behavior change interventions, and cutting-edge research relating to teaching kitchens. Our leadership helps to inform new food policies created in Washington DC, and we convene the top thinkers, scientists, and policy makers for national conversations around teaching kitchens as the essential educational component of the Food Is Medicine movement.

AUDIENCE REACH
6,500+
INDIVIDUALS



 **NEWSLETTER**
SENT 12X / YEAR,
47% OPEN RATE

 **+16.0%** 
 **+21.6%** 
 **+89.3%** 
SINCE JUNE 2024



1ST TEACHING KITCHEN SYMPOSIUM
NOVEMBER 2024

95% PLAN TO ATTEND IN 2025

NEXT: DEC 9-11, 2025, 1440 MULTIVERSITY

ORGANIZATION MEMBERS OF THE TEACHING KITCHEN COLLABORATIVE

1440 Multiversity
Alberta Health Services, University of Calgary
Apples to Zucchini Cooking School
Barilla and Barilla Center for Food & Nutrition
(BCFN) Foundation
Bon Secours Richmond
Boston Medical Center
Buffalo Go Green
CancerScan
Case Western Reserve University,
Department of Nutrition
Children's Healthcare of Atlanta Center for
Advanced Pediatrics
Cincinnati Hills Christian Academy
Cincinnati Museum Center
Cleveland Clinic
Common Threads
Compass Group, North America
Culinary Medicine Germany
The Culinary Institute of America
The Culinary Medicine Program
Cummins LiveWell Center
Dartmouth-Hitchcock Culinary Medical Program
Emory University Lifestyle Medicine & Wellness
FamilyCook Productions
Free Library of Philadelphia
Google, Inc.
Griffin Health
Groundwork Center for Resilient Communities
Hackensack Meridian Health Network
Idaho College of Osteopathic Medicine
Indiana University School of Health & Human Sciences
Johnson & Wales University
Kaiser Permanente Bernard J. Tyson
School of Medicine
Kaiser Permanente San Francisco Medical Center
MaineGeneral Health, Peter Alford Prevention
and Healthy Living Center
Marshall Health Network Foundations
Mayo Clinic
MedStar Health
National University of Natural Medicine
Near North Health
Negev FoodLab
Northwell Health
Northwestern University
Olivewood Gardens & Learning Center
Osaka University
Pace University
Phipps Conservatory and Botanical Gardens
Presbyterian Healthcare Services
Providence Milwaukie Hospital
Providence Swedish
Spartanburg Regional Healthcare System
Spaulding Rehabilitation Network
Turner Farm, Inc., in collaboration with
the Osher Center for Integrative Health
at the University of Cincinnati
University of Arizona's Culinary Medicine Initiative
University of Arkansas for Medical Sciences
University of British Columbia:
BC Brain Wellness Program
University of California, Berkeley
University of California, Irvine:
Susan Samueli Integrative Health Institute
University of California, Los Angeles:
Semel Healthy Campus Initiative
University of Minnesota
University of South Alabama
University of Southern California
Keck School of Medicine
University of Texas Southwestern
University of Utah Center for Community
Nutrition and Osher Center
University of Vermont Medical Center
UTHealth Houston School of Public Health,
Nourish Program
Veterans Health Administration
Yale New Haven Health
YMCA of Greater Pittsburgh - Sampson Family Branch



www.teachingkitchens.org

LOOKING FOR MORE INFORMATION?

Contact Allison Righter
Director of Membership & Programs
Allison.Righter@TeachingKitchens.org

We look forward to partnering
with you in 2025 and beyond!