

Our Greener Kitchen

From farm to table; good food, great company

Greener Village
Community Food Centre



Contact

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Greener Village
Community Food Centre
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Interested in volunteering?
Contact our volunteer
coordinator for more information:
volunteer@greenvillage.org



Why Cooking?

Food connects us all. Food is one of our most basic needs, and yet families in our own community are unable to meet their nutritional requirements. Good food reduces stress, can combat long-term illness, and aids in successful rehabilitation from drugs, abuse, and mental illness.

Teaching food skills gives our clients the ability to make their meals lasting, nutritious, and cost effective while building a community around the importance of good food.



Client Cooking Classes

Client classes are our educational priority. Teaching basic kitchen skills has an immediate impact on food budgets and the nutritional density of meals. Class attendees also have the opportunity to earn incentives!

Public Workshops

Our public workshops provide a unique chef experience where people can learn tricky techniques and gourmet skills. Profits from our workshops are used to cover the costs of our client classes.



Private Classes

Our chef Lisa is always interested in sharing knowledge. Private cooking classes allow your group to have a custom learning experience in our kitchen. Is there a specific meal you'd like to make? Lisa can teach you and all proceeds go right back into programming for the food centre.



Space Rental

Need a meeting space? Our kitchen is fully wired and boasts a large projector with seating for up to 25 people. If you're interested, our chef can provide snacks and coffee, or a full catered meal. Rent our space for meetings, work parties, or training sessions (to name a few options!).

