



## Meet the Team at Allie's Place Center for Culinary Education & Employment

**Evan Dobie** is the Lead Culinary Instructor at **Allie's Place Center for Culinary Education & Employment** where he teaches the skills and knowledge necessary for success in the professional kitchen. Evan's extensive culinary industry experience includes work in restaurants and catering companies in and around New York City, Washington D.C., New England, and Los Angeles, along with experience in selling and studying wine. Evan first fell in love with cooking when he was tall enough to stand on a kitchen stool and be his mom's sous chef. While Evan's favorite type of food is Mexican, he enjoys whipping up new recipes from around the world as a way to increase his knowledge on the history, economics, and culture of food. He studied Culinary Arts at Johnson & Wales University.

**Amanda Santiago** is the Culinary Outreach Coordinator at **Allie's Place Center for Culinary Education & Employment**. She oversees the inflow of prospective culinary students and establishes relationships with industry employers to assist in securing positions for graduates of the culinary program. Prior to her role at Homes for the Homeless (HFH), Amanda worked as a Case Worker at a senior center and an Enrollment Specialist on a medical mobile unit that spanned NYC's five boroughs. When it comes to food, her favorites are Italian and Mexican cuisine. Amanda received a B.A. in Political Science from John Jay College of Criminal Justice.

**Christina Skirchak** assists in research, preparation, and planning for culinary classes and curriculum as Assistant Chef Instructor at **Allie's Place Center for Culinary Education & Employment**. Prior to her role at Homes for the Homeless (HFH), Christina worked at several restaurants including BLT Steak and Bedford Post before moving to The Cake Box where she helped in opening Swoon, an allergen-friendly bakery. Christina first fell in love with cooking when she immersed herself in the math and science behind recipe creation. Her favorite things to create in the kitchen are ice cream and sorbets with exciting flavor combination—from smoked vanilla to brown sugar with candied bacon. She completed the Classic Pastry Arts program at the French Culinary Institute and hails from the Bronx.

**Jasmin Jimenez** is the Gardener at **Allie's Place Center for Culinary Education & Employment** where she cultivates the garden, implements a crop rotation system, and teaches students about the herbs, fruits, and vegetables in the garden and how to propagate them. Prior to her role at Homes for the Homeless (HFH), Jasmin managed a chive farm and received farmer training with Square Roots and held hydroponic labs in K-12 schools through New York Sun Works. Jasmin's extensive training also includes courses on herbalism and experience in aquaponics. Her favorite item to cultivate in the garden at Allie's Place is the eggplant, and as far as cooking goes, her top option is Japanese Curry as she can infuse the dish with vegetables and herbs from her home garden. Jasmin received a B.A. in Environmental Studies from NYU.