



**Second Harvest Food Bank
of Northwest North Carolina**
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For Immediate Release

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Providence Kitchen at BB&T Opens Sept. 19 ***Second Harvest Invites Public to “Dine and Do Good”***

Winston-Salem, N.C. – September 7, 2018— Providence Kitchen at BB&T, Second Harvest Food Bank of Northwest NC’s second “Dine and Do Good” eatery, opens Sept. 19 in its modern, casual home on the first floor of BB&T’s corporate headquarters at 200 West 2nd Street in Winston-Salem. Providence Kitchen will bring farm-to-fork fare to the table with a morning menu that includes hearty breakfast bowls, “bodacious” biscuits, and Triple Fs – Fantastic Fast Frittatas, and fresh and flavorful lunch options that include hearty all-in-one lunch bowls, fresh made soups and salads, Panini sandwiches, wraps and more. The café-style eatery will be open Monday through Friday from 7 a.m to 4 p.m., with a Barista Bar and grab-and-go service available all day, breakfast from 7 a.m. to 10:30 a.m. and lunch from 11 a.m. to 2 p.m.

“We appreciate BB&T’s significant investment in Providence Kitchen and their shared commitment to collaborating with Second Harvest on efforts like this one that support individuals who are working to make their lives better and make our community a better place to live,” said Eric Aft, CEO of Second Harvest Food Bank. “While Second Harvest’s restaurants are all about serving up great food, they are also enterprises with a purpose – helping graduates of our culinary and life skills training program to gain solid work experience that will enhance their earning opportunities in the foodservice industry.”

Chef Jeff Bacon, well-known in the local restaurant scene for his culinary talent, generosity, and passionate leadership of Second Harvest’s Providence programs, is thrilled to see this second, more casual restaurant come to fruition.

“We’re proud and super excited to be opening Providence Kitchen at BB&T on Second Street and deeply appreciate all that BB&T has done to make it possible,” said Chef Jeff Bacon. “We know that our guests are going to love what we’ve got cooking, and I hope that knowing that their patronage is helping people to move ahead in the foodservice industry sweetens the experience for them.”

Ten of the 11 people who will be working full-time at Providence Kitchen are graduates of Second Harvest’s Providence Culinary Training. With the opening of Providence Kitchen, they embark on the next phase of their journey as participants in a North Carolina Community Colleges-approved apprenticeship for 24-months.

All proceeds from Providence Kitchen will support the continuation of Providence Culinary Training which, to date, has graduated 675 students, many of which are now working at many of Winston-Salem's most beloved eateries.

"We are excited that Providence Kitchen has become a reality," said Cantey Alexander, BB&T Triad Regional President. "This new restaurant will not only be a welcome addition to the downtown Winston-Salem community, but underscores our support of Second Harvest Food Bank and their mission to make certain no one goes hungry."

"BB&T saw the need for a dining outlet in their headquarters that would be accessible to their associates and the greater Winston-Salem Community and saw in Providence a partner that doubles the return, serving great food and an important mission," said Bacon.