City Tech to Host Panel Discussion on ‘Justice & Sustainability in Restaurants’ on April 28 at 6 p.m., as Part of New York City High Road Restaurant Week

Brooklyn, NY—April 21, 2014—City Tech will host a panel discussion, “Justice & Sustainability in Restaurants,” on April 28 at 6:00 p.m., in Namm Hall 119, 300 Jay Street, Downtown Brooklyn. A part of NYC High Road Restaurant Week, the event is free and open to the public.

While awareness of the sustainable food movement around issues of animal welfare, organic and green foods is growing among restaurants and consumers, sustainable employment practices in the restaurant industry are still an invisible aspect of the conversation.

As part of events of the first-ever High Road Restaurant Week, restaurateurs, restaurant workers and food activists who are part of the NYC Restaurant Industry Roundtable--a coalition that promotes high road labor practices--will share their experiences and challenges implementing sustainable employment practices and growing the high road movement in New York City.

Panelists at the City Tech event include Catherine May Saillard, owner of Ici farm-to-table restaurant; Colt Taylor, chef of One if by Land, Two if by Sea; George Constantinou, chef and co-owner of Bogota Latin Bistro; Amy Chung, executive director of the Restaurant Opportunities Center of New York; with opening remarks by Letitia James, NYC Public Advocate.

The New York City High Road Restaurant Week, which runs from April 23-30, is a celebration of culinary mastery and good labor practices in the restaurant industry. For more information visit www.highroadny.org

City Tech (New York City College of Technology), of The City University of New York, is the largest four-year public college of technology in New York State and a national model for technological education. City Tech has an enrollment of nearly 17,000 students in 65 baccalaureate, associate, and specialized certificate programs.

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