

## **SCOTT COHEN: COOK**

Scott Cohen has been working in and around kitchens for almost fifty years. He knows how to make stone soup!

In August 2022, Scott traveled to Ukraine through Poland, finding work in a church sanctuary housing refugees in Western Ukraine outside Lviv. He served as chief cook and bottle washer for fifty families fleeing the war zones. Provisioning at local markets, Scott prepared and served from 75-200+ meals at a time, including full breakfast and dinners, seven days a week for a month. In a nearby village, Scott manned a food truck, offering a full plate of roast lamb for hundreds of festival attendees celebrating Ukrainian Independence Day; funds raised were dedicated toward protective gear for their soldiers at the front lines. Featured on Ukrainian national TV newscasts, his experience provided nourishment and hope for those who needed it most, and social media exposure helping others better understand their plight.

<https://www.youtube.com/watch?v=bVspNhKY2U&feature=youtu.be>

### **Background**

In the 1970's, Scott began preparing meals for his family, refined his skills in Boy Scouts (he's an Eagle Scout), and then manned various kitchen stations from prep to grill in pancake restaurants, steak houses, and catering companies. Scott has been hired to cook for private parties on both the east and west coasts of America and has provisioned and run the galley on boats in the British Virgin Islands, Costa Rica, and Australia. His travels have taken him to countries around the world; he's a dedicated and multi-ethnic market shopper, knows how to stretch resources and work within a budget.

### **Culinary Resume**

Scott has cooked at the following restaurants and non-profit organizations benefiting those who need a hot meal and a leg up (1974-2022):

- Medium Rare/Feed the Fridge (CoVid inspired, restaurant-based non-profit preparing hundreds of meals at a time for the needy public in Washington DC, at Thanksgiving and throughout the year)
- Neighborhood Coalition for Shelter (Shopped, prepared, cooked and served over 100 shelter residents holiday meals for lunch and dinner over twenty years, New York, NY)
- Burning Man Art Installations (Provisioned and prepared meals for crews of up to 150 people in the Black Rock desert, and in conjunction with community art installations across the country)
- FeedingNYC (Key staff since 2001, organizing and managing 100s of volunteers. Responsibilities included from off-load to pack to delivery logistics and execution)
- Contestant on The Food Network game show 'Ready, Set, Cook!' (Winner)
- Salvation Army (Prepared and served Christmas dinner for homeless, NYC/Bowery)
- Rogers House (Cooked and taught chef skills for a non-profit organization tasked with training those recently released from prison for food-service jobs, while serving meals they prepared to the public in a restaurant format, Rochester, NY)
- Golden West Pancake House (Redwood City, CA)
- Leo's Whistle Stop (Diner in San Mateo, CA)
- Valley Echo Catering (Catering Service in Irondequoit, NY)
- Royal Scot Steak Restaurant (Restaurant in Rochester, NY)
- Perkins Pancake House (Restaurant in Rochester, NY)

In addition to his experiences in the kitchen, Scott is the artist/founder of the Life Cube Project, an interactive public art installation infused with social action themes and methods. He has successfully managed teams of well over 200 people in both his business career and public art installations.