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**Top New York Chefs Rally to Support “STREETS INTERNATIONAL” On
March 11, 2009
Fundraising Event to Support the Transformation of Street Kids Into
Culinary Professionals**

NEW YORK, January 26, 2009—STREETS INTERNATIONAL is hosting its annual benefit event on March 11, 2009, from 6:30 p.m. to 8:30 p.m. at the Astor Center in New York City. STREETS is a non-profit organization that helps disadvantaged youth in Southeast Asia by providing them with the opportunity to achieve independent, productive lives through culinary education, training and employment. The event will feature street foods prepared by some of the city’s most celebrated chefs. Tickets are \$150 per person and are available for purchase at www.streetsinternational.org. All proceeds will benefit the program.

Guests will enjoy tastings of authentic and iconic street food from around the world, including Vietnam, Thailand, Singapore, the Philippines, India, Italy, Mexico and the U.S. The participating chefs and restaurants include:

- Chef Floyd Cardoz of Tabla
- Chef Michael “Bao” Huynh of BarBao (formerly Rain) and Baquette
- Chef Romy Dorotan and Amy Besa of Cendrillon
- Chef Kenny Callaghan of Blue Smoke
- Chef Pichet Ong of P*ONG and Batch
- Chef Gabe Thompson and Joe Campanale of dell’anima and L’Artusi
- Chef Susana Trilling of Rosa Mexicano

“We are touched by the generosity and support that we’ve received from New York’s culinary community, especially the chefs who have donated their time, energy and passion to this event,” said Neal Bermas, Ph.D., STREETS INTERNATIONAL’s founder and president. “This will allow us to further our efforts to help disadvantaged youth get off the streets.”

Entertainment will be provided by The Jazz Standard Youth Orchestra featuring accomplished local student musicians featured weekly at Danny Meyer’s Jazz Standard. They will perform New Orleans street music throughout the evening.

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A silent auction will be held to raise additional funds, with items up for bid that include NYC Wine & Dine Weekends, Celebrity Personal Chefs, specialty cooking classes and other culinary delights.

STREETS was envisioned by Neal Bermas, who in his travels throughout Southeast Asia was moved by the plight of children living on the streets. There are an estimated 250 million kids living on the streets around the world.

The program provides training certified by the renowned Institute of Culinary Education in New York City. It offers an intensive 18-month curriculum that prepares students for a successful career in the hospitality industry. The curriculum includes training in professional cooking, as well as hospitality service and management, English language classes and life skills courses. Trainees complete their internship at a Streets restaurant that provides hands-on experience. They gain skills, knowledge and self-respect, that result in employment, self-reliance, and most importantly, the prospect for a dignified future.

STREETS will open its first culinary training centers and restaurants in Vietnam and the Philippines in 2009. Subsequent locations are planned for Laos, Cambodia and Thailand. Tourists, residents and local dignitaries will enjoy the outstanding food, beverages and hospitality, while at the same time support this innovative social enterprise for disadvantaged youth.

STREETS INTERNATIONAL is a global, not-for-profit, sustainable, social enterprise initiative for street kids and other disadvantaged youth. STREETS works in developing countries operating training restaurants to provide participants with certification in hospitality and culinary arts, housing, medical care, community support and English language skills. It was founded in 2007 by Neal Bermas along with other hospitality and food industry educators and businesspersons, and international development experts, as a United States-based 501(c)(3) non-profit organization. For more information, please visit www.streetsinternational.org

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