



# Foodshed Pizza & Pasta seeks to create internship program

July 22, 2013 6:45 pm • [For the Register](#)

[\(0\) Comments](#)

A foodshed is a geographic location that produces food for a particular population — including the land where it's grown, the markets and kitchens it passes through and the tables it ends up on. Like the flow of water defined by a watershed, a foodshed outlines the flow of food from production to consumption.

It was also the inspiration for Foodshed Pizza & Pasta, which has opened near the Napa airport serving Roman-style pizza by the slice, hot sandwiches, fresh pasta and salads.

Besides its menu emphasizing freshly made dishes from scratch, Foodshed Pizza & Pasta differs from most other restaurants in its work to establish an internship program that offers job training to underserved community members.

The restaurant offers a quick and healthy breakfast, homemade Italian staples for lunch; an extensive takeout menu; prepared take-home dinners, and beer and wine.

Breakfast options include freshly baked scones and muffins, Italian-style coffee drinks from the espresso bar, and fruit and vegetable combinations from the juice bar.

The lunch menu features pizzas topped with house-cured meats, house-made pastas and salads and weekly specials inspired by seasonal ingredients.

Patrons can dine inside or on the ample patio.

Foodshed also offers both on- and off-site catering and is planning special events in the near future, such as "pop up" dinners on Fridays and cooking classes on weekends.

"The idea is to teach healthy cooking while fostering leadership skills and economic self-reliance among those with barriers," says Giovanni Guerrera, principal owner and head chef. This is made made possible by Foodshed's collaboration with On The Move, a local nonprofit service agency.

Foodshed Pizza & Pasta will donate all profits to On The Move to oversee and manage the internship program, including identifying and screening candidates among at-risk and low-income youth and immigrants desiring entrepreneurial experience. Foodshed interns will work with culinary professionals for three months, learn the skills needed to be paid in the industry and receive job coaching.

Upon successful completion of the internship, On The Move will provide graduates with stipends

and job placement assistance. The first group of interns is expected to begin this September, and all donations to the Foodshed Internship Program are tax-deductible.

"It's an ideal initiative for us to endorse because it has the potential to make such a big difference in so many lives," says Leslie Medine, co-founder of On The Move. "Together, we're creating a mentorship program to help young people learn life skills and gain economic independence."

A Napa native and experienced restaurateur, Guerrero was first inspired by the idea of establishing a teaching kitchen while working as a chef at the American Academy in Rome where he lived with his family from 2010 to 2012. The Rome Sustainable Food Project was established by chef Alice Waters of Chez Panisse restaurant in Berkeley, to nourish the Academy community while promoting more sustainable culinary practices and inspiring interdisciplinary exchange among resident scholars and artists. The Rome program relies primarily on the work of guest chefs and culinary interns and seasonal ingredients from the Lazio region — and Guerrero's experience as sous chef and instructor there provided him with the impetus to begin thinking about a new kind of business model upon his return home.

"It was truly life-changing for those who came through the kitchen — for cooks, interns and volunteers," said Guerrero. Two of Guerrero's former RSFP trainees were so inspired by his concept that they relocated to Napa to help him make Foodshed a reality.

Guerrera has again teamed up with Sean Pramuk, Foodshed's co-director and a food service industry veteran, following their successful management of Uva Trattoria in downtown Napa from 2002 to 2009.

Foodshed Pizza & Pasta is at 630 Airpark Road near the Napa airport, formerly the site of Francis Ford Coppola's restaurant, Mammarella's. Hours are Monday-Friday, 7:30 am to 5:30 p.m. For more information, or to make a tax-deductible donation to the Foodshed Internship Program call 707-265-7760 or visit FoodShedPizza.

Copyright 2014 Napa Valley Register. All rights reserved. This material may not be published, broadcast, rewritten or redistributed.

## Trending Articles and Offers

ADVERTISEMENT



[14 Benefits Most Seniors Didn't Know They Had](#)



[Top 10 Child Stars Who Became Broken Adults](#)



[20 Celebrities With the Industry's Prettiest Faces](#)



[Who knew these 20 male mega stars were so small?](#)

## This Week's Ads

[Sporting Goods](#) | [Groceries](#) | [Fashion](#) | [Electronics](#) | [Home & Garden](#) | [Featured](#)



[Big 5 Sporting Goods: Fall Super Sale!](#)



[Rite Aid: With Us, It's Personal](#)



[Dollar General: Low Prices Every Day!](#)



[Target USA: Red Hot Buys](#)