

The Faces Behind Your Food Project Presents: The Kern Kafé



Where is the Kern’s food made?

The food for the Kern is made daily in the Prescott Kitchen, located in the Prescott Tavern.

“We are providing all of the food for the Kern here [in Prescott]. I think there is a huge disconnect... The food just shows up, and no one realizes we make the food from scratch every day.” - Eli

ELI HOROWITZ: BAKERY MANAGER

“About a year and a half ago this opportunity arose and I thought it was a really cool situation; utilizing the farm on campus and making food that was fresh and as good as possible were all great ideas for me.

There are many dietary needs, such as gluten-free and vegan items, but I felt like I could give it a try and make those things taste good. A lot of people who feel like they have to make that stuff don’t put a lot of desire into it, but I still want it to taste good.”



Tori Bonazoli is the Baker for the Kern. She starts baking at 6 a.m. every day. Tori is currently building a canoe in her free time.



Sheena Pee is the Catering and Baking Assistant. She is an herbalist who owns her own business, called Branch & Beak.



Elise Khanijao is the Kern Kafé Manager. She is a Hampshire alum who lives in South Hadley and loves her cat. She also spends free time FaceTiming her family in France and Thailand.

How can students get more involved with the Kern?

“I just want to hear what people want, even if it’s just a different flavor, like orange pop tarts instead of raspberry. It can be easily done.” - Tori

“Also we have to get paid. Hampshire pays us; this is what we need to live. That money also goes to our lives too.” - Tori

“I try to work with the farm as much as possible. Whatever is available I will use. We are supporting each other, and the quality is great.” - Eli

“It’s a good team – [like] family.” - Sheena



“Even though I am not at the Kern very often, when I am, you can always tap me on the shoulder.... When I am not cooking I am always available by email.” - Eli

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“I write down requests that people give me and communicate them with the kitchen. If you have a complaint just come talk to me and we can figure it out. My baristas are also open to talking, as they are also students.” - Elise

“I am always open to suggestions or requests, within what is feasible. If you want to visit the kitchen, contact us!” - Tori

“People don’t always get to see what we are doing behind the scenes. Our chai is ground to order and delivered each day. We make all the syrups from scratch. It’s about sustainability and quality.” - Eli

