

## "Oleina" brand is launching "Oleina for children. Cooking with love" project

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TM "Oleina" announced the start of a new social project "Oleina for children. Cooking with love". The initiative is implemented in cooperation with the Children of Heroes Charity Fund. The project lasts from May 1, 2024 to December 31, 2024 (inclusive) and involves several directions at once: a monthly transfer of the Charitable Aid Fund to meet the urgent needs of its wards and a series of master classes with professional chefs. First master class took place on June 1, 2024.

"Oleina" is a brand that has been helping Ukrainians to cook with love for over 25 years. Taking care of children, we build the future today. I truly believe that being able to cook is not only a basic skill that will help you take care of yourself and your loved ones, but also an opportunity to cope with stress through creativity, because cooking can be a healing and inspiring process. In addition, friendly communication with peers and professional chefs during master classes can help you find yourself, switch and gain valuable experience," **comments Yevgenia Roik, marketing manager of TM "Oleina".** 

"We are sincerely grateful to our partner TM "Oleina" for the initiative in conducting a series of master classes for our children under the framework of the project "Oleina – for children. Cooking with love". We hope that this program will be an important support for young Ukrainians in today's realities. For children who have lost one or both parents, it is extremely important to feel care and support," **says Tetyana Novytska, CEO of the Children of Heroes Foundation.** 

The basis of each master class is the relevance and seasonality of the dishes. In particular, in summer, master classes are devoted to dishes using greens, fresh vegetables, berries and fruits. So, on June 1, the first master class was held by the star chef, Olga Ryabenko, in the Miele kitchen (Kyiv) space, during which they prepared pizza-galette, salad with apple and cheese balls, and ice cream-sorbet with strawberries and bananas. "Only a chef can add soul to every recipe. Every dish will turn out to be delicious if you cook it with love, and young chefs – participants of the master class – were convinced of this today," **said Olga.** 





