



Feast or Famine

Screening Toolkit



About The Film

Runtime: Five 10-20 min episodes

Producers: Chris Cosentino, Blake Smith, Tatiana Graf

Production Company: Offalgood LLC

Director: Blake Smith

Editors: Blake Smith, Anna Reid

In collaboration with: Protector Winters, 11th Hour Racing, and Athletic Brewing

Cinematography: Lu Arnold, Christopher Keiser

Sound Recording: Dennis Jensen

Social Media

- @chefchriscosentino @feastorfaminedocumentary

Synopsis:

In a world grappling with the devastating impacts of climate change, Chris Cosentino, a celebrity chef/adventure cyclist, confronts the contradictions of his advocacy as he travels and seeks culinary inspiration while witnessing firsthand the destruction wrought on farms, wineries, and ecosystems.

Through intimate conversations with food producers, scientists, and specialists, Cosentino explores the urgent challenges facing the food industry and our planet, revealing the human toll of climate change and the imperative for action before it's too late. Soil expert and professional mountain biker Dillon Osleger, and a Hydrologist will reflect on these conversations and offer additional insight.

Film Resources

Official Trailer: <https://protectourwinters.canto.com/b/UCAQ1>

Series Posters: <https://protectourwinters.canto.com/b/JDM4H>

All 5 Episodes:

- [Episode 1 \(Seafood\)](#)
- [Episode 2 \(Meat\)](#)
- [Episode 3 \(Produce\)](#)
- [Episode 4 \(Wine\)](#)
- [Episode 5 \(Restaurants\)](#)

YouTube Landing Page:

<https://www.youtube.com/playlist?list=PLTgUBgLpxTGqkX5ag3G131bcFRwl7orx4>

Website: <https://www.chefchriscosentino.com/feast-or-famine>

POW Landing Page: <https://protectourwinters.org/grant-project/feast-or-famine/>

Questions: contact clara@protectourwinters.org



About The Alliance Member

Chris Cosentino is a passionate chef, author, cyclist and philanthropist who channels his passion for cooking and cycling into creating a positive impact.

A graduate of the culinary program at Johnson & Wales University in his home state of Rhode Island, Cosentino got his professional start at some of the country's most beloved restaurants in Washington, D.C. and then San Francisco's Bay Area. He's since opened several of his own restaurants, including Cockscomb in San Francisco, Jackrabbit in Portland, Oregon, Acacia House in Napa Valley, and Rosalie Italian Soul, in Houston, Texas.

Additionally, Cosentino has written several cooking books, including contributing recipes and articles to Peloton magazine, celebrating the intersection of food and cycling. He is a member of Chefs Cycle, an annual bicycle event that raises funds and awareness for No Kid Hungry. An avid cyclist, Cosentino founded CampoVelo, an annual weekend-long culinary and cycling event that raises funds for Chefs Cycle and World Bicycle Relief. Cosentino lives in San Francisco with his wife, son, and dog, and spends his free time cycling and telemark skiing.

[Visit Chris's POW Alliance Profile](#)

[@chrismshane](#)

