



DEAR FRIENDS AND SUPPORTERS,

I am writing this from 30,000 feet as I wing my way down to Hampton Roads, VA for another exciting Final Competition and Awards Ceremony. Teachers, students, mentors and chef judges all play a role in determining our scholarship winners. This year culinary school sponsors, corporations, and individuals are enabling us to offer more scholarships than ever before and from what I have seen so far this year, more of our students are prepared to go on to college.

Competition seasons rings in the end of the school year and now our summer programs are ready to begin. COLLEGE 101 workshops are beginning nationwide and will get our scholarship winners acquainted with what to expect when they arrive on campus in the fall. Our job readiness and placement programs give many of our students their first experience in the food service industry. College sponsors provide important professional development opportunities for our teachers.

I am especially happy to welcome Allison Burns-Ferro as our new Managing Director. Allison comes to C-CAP with over 20 years of experience in program design, implementation and management. Most recently, she was the Director of Corporate Responsibility for Time Warner Inc. where her responsibilities included directing a nationwide, award-winning volunteer literacy mentoring program, Time To Read.

On behalf of all of C-CAP, I want to take this opportunity to thank our supporters, sponsors, and funders for making the 2005-2006 year our best ever.

With best regards,

Richard Grausman
Founder & President



photo by Jerry Ruotolo

NATIONAL EDUCATORS CONFERENCE



Chef Author, Barbara Pool Fenzl demonstrates a dish at the C-CAP National Educators Conference

More than 90 C-CAP educators and coordinators traveled from all eight C-CAP locations to attend the National Educators Conference held at Treasure Island Hotel, Las Vegas Nevada, from March 12-15, 2006. Educators participated in four days of professional development focusing on industry education and culinary tastings.

Author and television host Barbara Pool Fenzl presented recipes from her new cookbook *Seasonal Southwest Cooking* at the Southern Nevada Vocational Technical Center (Vo-Tech), where culinary students under Chef Instructor Emily Herrin prepared and served Fenzl's menu. The conference also offered visits to culinary departments at different institutions including Chef Jean Hertzman at UNLV, Chef

CHILI COOK-OFF HEATS UP

C-CAP students from four Philadelphia area high schools participated in a "Chili Cook-off" of monumental proportions on Sunday, March 19, 2006. The event was sponsored by Bloomingdale's Department Store in King of Prussia, PA. Students from Saul High School, Dobbins Area Vocational Technical School and Frankford High School proudly worked to perfect their secret chili recipes. Store shoppers judged the four-hour tasting.

After the votes were tallied, the winning team was announced: Frankford High School. Immediately afterwards, the other teams began to think about refinements they could make in their recipes to win the contest next year. The winning team received a small frying pan, which declared their dish the

John Metcalfe at Community College of Southern Nevada, and Chef Raimund Hofmeister at the Culinary Institute of Las Vegas Art Institute.

Star chefs shared their expertise with our teachers. Executive Chef Craig Taylor from Treasure Island and the Executive Chef of Wynn Buffet, Sterling Burpee, spoke about new trends and ideas, while Eric Klein, the Executive Chef at SW Steakhouse at the Wynn, presented a pear salad. "Attitude" was the common theme of the advice shared by all the chefs with those teaching our next generation of star chefs.

C-CAP coordinators Barbara Colleary of Arizona and Mitzie Cutler of Los Angeles first saw the need for the conference and piloted a smaller version in 2004. After the success of that conference, they coordinated the 2006 conference. They hope to continue the conference in future years, as it is extremely valuable to both new and veteran C-CAP teachers. The conference enables professionals to network and share classroom practices and recipes. ☺



Teachers from all eight locations attended the C-CAP National Educators Conference

"Best Chili in the 2006 Chili Cook-off." Each participating school received a two-piece set of All Clad Cookware. ☺



Philadelphia Chili Cook-off winners

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SPOTLIGHT ON TIDEWATER/HAMPTON ROADS, VA

Tidewater/Hampton Roads, Virginia and Colonial Williamsburg Foundation Partnership

Tidewater/Hampton Roads, Virginia students can secure an American Culinary Foundation (ACF) apprenticeship with The Colonial Williamsburg Foundation (CW) through this year's scholarship competition. CW includes over ten different foodservice operations, among them the venerable Williamsburg Inn, a AAA four-diamond property regularly recognized by travel magazines as a "must visit."

When an apprentice completes CW's three-year, 6000-hour program, he or she will have had the opportunity to work with some of the most talented chefs in the world. The award covers tuition for their culinary-related courses at Tidewater Community College and includes a C-CAP \$1,000 stipend to assist with travel expenses. ☺

(above right) Virginia student, Sierra Curtis, participates in the Tidewater/Hampton Roads C-CAP Summer Chefs program



Sizzling Summer Scholarship

Tidewater Tech Prep Consortium (Tech Prep) has given C-CAP Tidewater/Hampton Roads \$5,955 for the Summer Chefs Program, a week of hands-on culinary arts training awarded to junior competitors in C-CAP's Cooking Competition for Scholarships.

Field trips, lectures and classes on job readiness, college preparedness and summer job assistance are the central topics of the week. In addition, students spend a great deal of time in the kitchen preparing and tasting dishes.

Tech Prep is a collaborative effort involving Chesapeake, Norfolk, Portsmouth and Virginia Beach public schools, Tidewater Community College and the community at large to ensure students access to academic and technical education in preparation for a successful career. C-CAP Tidewater/Hampton Roads looks forward to continuing this mutually beneficial relationship with Tech Prep as it assists youth in pursuing career pathways. ☺



Virginia student, Whitney Martin, participates in the Tidewater/Hampton Roads C-CAP Summer Chefs program

C-CAP ALUMNI NEWS

Cornell Lee, a 2002 C-CAP scholarship award winner from Chesapeake Virginia, was named a Nina and Tim Zagat Scholar at the Culinary Institute of America (CIA) Gala in October 2005. Cornell graduates this year from the CIA with a B.P.S. in Baking and Pastry Arts. He is the first member of his family to receive his bachelor's degree.

Lilli Hernandez, a 2004 C-CAP scholarship winner represented the Greater Phoenix American Culinary Federation (ACF) on their competition team. The team traveled to Hawaii in February for the Western Regional Conference of the ACF team competition where they won a Gold Medal. Lilli is the

second C-CAP student to make the team. She graduated from the Art Institute in Phoenix this spring.

Mame Sow, a 2005 C-CAP scholarship winner, and Yvan Lemoine, a 1998 C-CAP alum, participated in "The Food Network Challenge" at the Mall of America in Bloomington, Minnesota April 18-21, 2006.

Quintin Brown, a new scholarship winner in Philadelphia, received the prestigious Gates Millennium scholarship. This scholarship, established in 1999 by Bill and Melinda Gates, provides scholarships for outstanding minority students whose significant financial need make it virtually impossible to attend post-secondary school. ☺



photo by Jerry Runolo

Richard Grausman (left) presents the C-CAP Honors Award to Chef Thomas Keller (right)

BENEFIT RAISES RECORD \$590,000

Al Roker, veteran C-CAP Benefit emcee, once again kept the crowd's attention during our March 1, 2006 C-CAP Preview of Spring Dining Benefit. The event was chaired by Ken Himmel of Related Urban Development with Susan and Richard Grausman and Debbie and Rick Smilow serving as Vice Chairs.

C-CAP Founder Richard Grausman gave honoree, Thomas Keller of per se, The French Laundry, Bouchon, and Bouchon Bakery, the C-CAP Honors Award for standards of excellence and for sharing C-CAP's mission to nurture and train the next generation of culinary professionals. per se was among the 37 New York City top-rated restaurants offering savory and sweet previews of their new spring menus to 700 guests at PIER SIXTY.

Tim Zagat and Deborah Grausman tempted the crowd with a fabulous live-auction prize of two nights exclusive use of New England's premiere Relais & Chateaux Resort, BLANTYRE. The live and silent auctions together raised an outstanding \$96,000. The eighth annual event raised \$590,000 total, an all-time high.

A special thanks to the event's Platinum Sponsors – The Grausman Family, Related Urban Development, and Zabar's & Co. – and to all of the event's sponsors, donors, and volunteers who made it such an overwhelming success. ☺

C-CAP COOKING COMPETITION FOR SCHOLARSHIPS

Spring Competition and Award season is well underway at the eight C-CAP sites across the nation. High school juniors and seniors are competing to win one of more than 200 scholarships donated from renowned culinary institutions, programs, and individuals. The scholarships range in total from \$2,000 to \$80,000 and allow students to attend schools such as The Culinary Institute of America, Johnson & Wales, the New England Culinary Institute, The Art Institutes and excellent local programs nationwide.

Altogether, C-CAP will grant over \$2.5 million dollars in scholarships with the goal that each scholarship awarded be the best match for the winner's individual needs. C-CAP's scholarship program is the largest independent culinary scholarship program in country. This achievement would not be possible without the support of our culinary school partners, which donate in-kind scholarships and entrust us to award them to our students.

Student Carlos Cinto (left) presents smoked salmon with mango with Executive Chef Cyril Renaud of Fleur de Sel



photo by Jerry Runolo

A BIG THANKS TO OUR PRODUCT SPONSORS

C-CAP's national and local industry sponsors provide equipment and essential supplies needed to prepare students for culinary careers. This year's generous sponsors include:

- Best Manufacturers*
- Blue Diamond Growers*
- Filippo Berio*
- Guittard Chocolate, Inc.*
- Harold Import Co., Inc.*
- KitchenAid*
- Northern Canola Growers Association*
- OXO International*
- R.H. Forschner*
- Uhlmann Co.*

FROM ALLISON BURNS-FERRO, MANAGING DIRECTOR

I am delighted to be C-CAP's new Managing Director. Throughout my career, I have worked to help young people succeed. I have taught struggling students to read, I have worked to improve teachers' skills and I have run a large national literacy mentoring program. And now I have the opportunity to use my skills and expertise to advance C-CAP's mission of providing at-risk youth with quality culinary education and employment opportunities. It's icing on the cake. I am eager to be starting and look forward to meeting or hearing from you.

NEW STAFF AT C-CAP

We're excited to announce our three newest staff members. Ms. Allison Burns-Ferro takes on the role of Managing Director. Cathleen Mitchell joins the New York staff as the After School and Career Development Coordinator. In Los Angeles, Sharon Harvey steps in as Development Director (not pictured).



Allison Burns-Ferro



Cathleen Mitchell

NATIONAL COLLEGE 101 INITIATIVE

This summer C-CAP launches our first national college retention initiative. The program, a one-day seminar called COLLEGE 101, seeks to introduce C-CAP's scholarship winners to life on a college campus. COLLEGE 101 was piloted in New York City in August of 2005 and proved to be a huge success. One student who attended wrote that COLLEGE 101, "showed me what I should do and how to prepare myself for college and for life."

Each C-CAP location will offer this opportunity in a modified form and incorporate their unique regional flavor. The COLLEGE 101 seminars around the country will address financial management and navigating campus and social issues at post-secondary institutions. Current C-CAP college students will sit on alumni panels and share their experiences with new scholarship winners.

C-CAP TEACHERS RECOGNIZED

Nancy Hushek, a C-CAP culinary arts teacher at North Canyon in Arizona was presented with "The Chef of the Year" from the Greater Phoenix Chapter of the American Culinary Federation (ACF). Nancy earned her chef's accreditation through the ACF Apprenticeship program and worked in the industry for a number of years before she decided to teach.

Arizona Mesquite High School C-CAP culinary arts teacher, Becky Magee, was named "High School Educator of the Year" by Foodservice Educators Network International (FENI) at their Annual Summit held in Orlando, FL in February 2006.

WINDY CITY APPRENTICE DEMO

Beginning in November 2005, culinary students have been cooking up a storm all over the Windy City thanks to a partnership between C-CAP Chicago and Bloomingdale's. By the end of the 2005-2006 school year, approximately 50 hand-picked apprentices and 10 teachers will have participated in this program designed to give students a taste of what it is like to perform in a professional setting. Apprentices are selected from those participating in Chicago after-school programs and in-school culinary arts programs.

Two Bloomingdale's locations currently sponsor the events. Ruth Law, Culinary Director at the Oak Brook Center location gave students the opportunity to assist culinary celebrities including Chef Tony Mantuano, Executive Chef/Owner, Spiaggia and Art Smith, personal chef to Oprah Winfrey. Paddy Meehan, Culinary Studio Director at the downtown home store arranged for students to lead their own culinary demos giving them the experience of preparing food as well as presenting to a live audience.



Chicago students enjoy Bloomingdale's events under the instruction of Chef David Kulasik from Prosser Career Academy

SUMMER PROGRAMS TIMELINE

June 3-7 & June 10-14
C-CAP Arizona Job Training, open to 8 students per session.

July 3-7
C-CAP NY Back of House Job Training, open to 25 students.

July 3-14
C-CAP NY Front of House Job Training, open to 30 students. In its second year, the Front of House program is expanding under the direction of Meg Harrison, Career Advisor, with the hard skills curriculum provided by Bernard Martinage of the Federation of Dining Room Professionals (FDRP). It will again be held at the French Culinary Institute and is funded by a generous grant from American Express and supported by local restaurants.

Other locations' schedules TBA.

For more information call Lisa Mann at (212) 974-7111

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