



## DEAR FRIENDS AND SUPPORTERS,

It's C-CAP's 17th year and we're busy at work on our top priorities: developing C-CAP APPROVED, our student certification initiative, working with teachers and students to increase their skills, lining up scholarships for our competition participants and helping C-CAP alumni find jobs and advance their careers in the industry. We are also exploring the relationship between healthy cooking, eating and culinary arts curricula in an effort to address this increasingly relevant topic.

We'd love for you to come and see C-CAP in action. If you'd like to visit a school, check out a job shadow, join students on a campus tour or sit-in on a college readiness workshop – contact C-CAP headquarters and we'll make the arrangements. We'd also love to see you at one of the very special fundraising events we have in the works. C-CAP Arizona is launching *Memorable Menus*, a series of dinners designed to increase awareness of and support for C-CAP's work. Folks in the windy city can indulge in an unforgettable Valentine's celebration at the decadent *For the Love of Chocolate* event on February 10th, at Chicago's South Shore Cultural Center, and our 9th annual benefit in New York – set for February 27th – is sure to be spectacular.


We hope to see you soon and as always, we thank you for your continued interest and support.

Richard Grausman, Founder & President

Allison Burns-Ferro, Managing Director



## 2006 SCHOLARSHIPS AWARDED

At the annual spring C-CAP Cooking Competitions, students from eight sites across the country competed for more than 200 scholarships. Awards ranged from a partial scholarship to a local community college, to a full scholarship to one of the country's top post-secondary culinary schools, including The Art Institutes, the Culinary Institute of America, and Johnson & Wales University. We are especially pleased to report that at the May 2006 New York Awards Breakfast, C-CAP granted over \$457,000 in scholarships to 30 New York students – an increase of 20% over the previous year. Nationally, C-CAP awarded an unprecedented \$2.8 million to almost 200 students. 



Daniel Boulud (left) and Franz Corrales (right), recipient of the first *Daniel Boulud Scholarship*, awarded annually to a C-CAP alum

## LOS ANGELES: C-CAP STUDENTS COMPLETE THEIR UCLA EXTERNSHIP



(l. to r.) Mitzie Cutler, Denise Hoffman, Mayra Martinez, Chef Roger Pigozzi, Arturo Nuno

Our first group of seven students completed a nine-week work externship program at UCLA. We are proud to report that the program was a great success for both UCLA and the C-CAP LA students.

Chef **Roger Pigozzi**, Assistant Director and Executive Chef of Dining Services for UCLA, headed up the student training. The students were rotated through a new department each week and covered different food preparation areas such as Granary, Bakery, Exhibition Kitchen, and Commissary. UCLA's dining services feed over 19,000 students each day and provide an ideal environment for C-CAP

students to gain invaluable work experience. All seven students received certificates upon completion of their externship, and six of the seven students are now working with UCLA's dining services department.

The students planned and prepared a luncheon for their graduation. The menu included salad, Chicken Chasseur and pound cake with fresh berries and whipped cream.

Congratulations to our graduate/externs **Chris Higa, Nancy Vargas, Francisca Rivas, Mayra Martinez, Lisa Torres, Rosanna Rodriguez** and **Sherima Smith**. 

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**DOUBLE DELIGHT**

We have the special pleasure of welcoming two extraordinary chefs to C-CAP's Advisory Board. **Scott Uehlein** is Corporate Chef at Canyon Ranch Resort and Spa in Tucson, Arizona and a staunch supporter of C-CAP's teacher training efforts. Chef Uehlein is well recognized for his expertise in developing and preparing healthy cuisine and has made guest appearances on a variety of television shows, including the Food Network and E! Entertainment Television. **Cary Neff** is president of his own consulting firm, Culinary Innovations, and the author of The New York Times bestseller *Conscious Cuisine*. He is devoted to cuisine that is both satisfying and healthful. Chef Neff has worked as executive chef at numerous prestigious establishments such as La Costa Resort and Spa in Carlsbad, CA and at Miraval Life in Balance Resort and Spa, in Catalina, AZ. We look forward to benefitting from their knowledgeable counsel as we roll out C-CAP APPROVED certification and explore opportunities to address nutrition, healthy cooking and eating in high school culinary classrooms. ☺

**CELEBRATE VALENTINE'S DAY EARLY AND SUPPORT C-CAP CHICAGO!**

The French Pastry School at City Colleges of Chicago is proud to present the second annual *For the Love of Chocolate* benefit on Saturday, February 10th, 2007. Look forward to intricate chocolate clothing, dazzling chocolate body art, amazing chocolate sculptures, and a sensual and luxurious "Cocoa Sutra" room during the extravaganza. All proceeds go to C-CAP. For more information and to purchase tickets visit: [www.fortheloveofchocolate.org](http://www.fortheloveofchocolate.org). ☺

**SUMMER JOB TRAINING AND PLACEMENT PROGRAM IN NEW YORK CITY**

This past summer, as part of C-CAP's Summer Job Training and Placement Program, thirty-five students interned at twenty-four restaurants and corporate dining facilities around New York City. After receiving both job readiness and technical training from C-CAP, students undertook paid internships as prep cooks, runners, bussers, and hosts. Thanks to incredible industry support and an improved training program, 94% of the interns successfully completed their internships. We are especially pleased to report that 40% were offered permanent positions. Participating restaurants included Union Square Cafe, Tribeca Grill, Country, Compass, Riingo, BLT Prime, and numerous BR Guest restaurants and Compass Group accounts. ☺



Jennifer Edwards, back waiter/food runner, at Union Square Cafe

photo by Elisabeth Robert

**SAVE THE DATE**

**Don't miss C-CAP New York's Ninth Annual Benefit Tuesday, February 27th, 2007**

We are thrilled to honor **Lidia Bastianich** for her extraordinary contribution to the culinary industry as a restaurateur, chef, teacher, and cookbook author. By tirelessly imparting her passion for Italian and Italian American cooking, Ms. Bastianich shares with C-CAP a true commitment to nurturing the next generation of American chefs. Thirty-five top New York chefs will participate in the tasting event, offering guests their seasonal culinary creations. Expect your invitation in early January. For more information, visit [www.ccapinc.org](http://www.ccapinc.org) or call Marni Corbett at 212-974-7111.



## COOKING UP MORE THAN CAREERS!

Congratulations to **Rachel Lansang** and **Angel Hidalgo Jr.** who exchanged wedding vows in August. Rachel and Angel were both C-CAP scholarship winners in 1999 and attended the Culinary Institute of America where they met, became friends, and discovered more than their passion for cooking! Rachel was recently promoted to Executive Pastry Chef at Aureole; Angel is Sous Chef at BLT Prime – both in Manhattan. We are thrilled they are doing so well and all of us at C-CAP send our best wishes! ☺

## C-CAP HONORED AT TASTE OF EBONY EVENT

On Monday, October 23rd, EBONY Magazine honored C-CAP and Richard Grausman at the Taste of EBONY, a culinary extravaganza celebrating leading black chefs in America. New York's finest black-owned restaurants and California wineries participated. Chef **Marcus Samuelsson**, owner of Aquavit and Riingo restaurants, and a C-CAP Board member, served as chairperson and culinary advisor of the premier event. C-CAP alumni working in the industry were among the guests and C-CAP alum, **Alfred Stephens**, Executive Pastry Chef of Olives NY, was among the featured chefs. Taste of EBONY celebrated the unheralded contributions African-Americans have made to the world of culinary arts, and served as a catalyst for young people of color to see the many facets of the food industry as a viable, prosperous and inspiring career path. ☺



Richard Grausman (center) with CBS anchor Maurice DuBois (left) and C-CAP alum Alfred Stephens (right)

## C-CAP ALUMNI NEWS

### Arizona

**Brian Archibald** - Chef de Cuisine, JW Marriott Desert Ridge Resort and Spa

### Boston

**Neil Scanlon** - Kitchen Manager, Craigie Street Bistrot

### Chicago

**Diamond McNulty** - intern at The Peninsula Hotel

**Michelle Garcia** - intern at the Union League Club

### Philadelphia

**Barbie Baez** - Garde Manger, Four Seasons Hotel

**Christina Lewis** - Pastry Prep Cook, The Union League

**Jeffrey Joyner** - Prep Cook, The Rittenhouse Hotel

### Los Angeles

**Raymond Alvarez** - Sous Chef, Ciudad

**Emily Rosenberg** - Pastry Chef de Partie, Four Seasons Hotel, Beverly Hills

**Rigo Salas** - Line Cook, Four Seasons Hotel, Beverly Hills

### New York

**Ana Vasquez** - Line Cook, Union Square Cafe

**Jennifer Edwards** - Coat Check, Union Square Cafe

**Amanda Leddy** - Busser, Tribeca Grill

### Virginia

**Doug Ausderau** - Chef, Lucky Oyster Seafood Company

### Washington, D.C.

**Melinda Cook** - Lead Line Cook, Four Seasons Hotel

**Samuel Moiltrie** - Lead Line Cook, Clyde's of Gallery Place

## ALUMNI HIGHLIGHT

Boston alumni **Lanita Ford** and **Juelle Cummins** are currently working the line at Ashmont Grill, under Chef **Sam Putnam** and Owner **Chris Douglass**, who first met the young women while judging the 2006 Boston competition. Juelle will be working with Chris and Sam until she leaves for the CIA in January and Lanita will remain at the Grill and attend classes at Bunker Hill Community College. Chris and Sam were so impressed with these Madison Park High grads that they are doing a monthly residency at the school, cooking special meals for the school's café with a group of students who demonstrate a passion for the field. ☺

## NEW STAFF AT C-CAP

Welcome to our newest staff members.

In New York: Marni Corbett, Director of Development (left); Susan Albarran, Administrative Assistant (center).

In Chicago: Nicola Copeland, Program Coordinator (right);

In Los Angeles: Denise Hoffman, Culinary Coordinator (not pictured).



Marni Corbett, Susan Albarran, and Nicola Copeland

**“HAVE KNIVES, WILL TRAVEL” VIRGINIA C-CAP STUDENT SPREADS THE WORD ABOUT JOHNSON & WALES UNIVERSITY**

“Have knives, will travel,” has become **Matthew Mundell’s** motto. Mundell, a 2005 Hampton Roads, VA scholarship recipient is a “Roadrunner” for Johnson & Wales University. Roadrunners are an elite group of students who take a term off from their studies to represent their college to high school seniors across the country. Mundell, a Charlotte Campus student, not only has the excitement of traveling the southeastern part of the U.S. with all expenses paid, but also receives a salary and a \$2,000 scholarship. In October, Mundell visited his alma mater, Ocean Lakes High School in Virginia Beach where C-CAP educator, Deb Sawyer, said the students were really interested in what

he had to say. Tammy Jaxtheimer, C-CAP Hampton Roads Director, said Mundell had the 12th graders “eating out of his hand.” The banana wonton demonstration and tasting helped, but Mundell’s enthusiasm and ability to engage the students were the real winning ingredients. No matter what college the high school seniors select, they are now acquainted with one of the most important first steps – applying for financial aid. The FAFSA, the federal government’s free application for federal aid, was a key component to Mundell’s presentation, which also featured tips for looking for private funding, including C-CAP – as well as other national organizations and opportunities. ☺



Matthew Mundell preparing his banana wontons



Scott Uehlein, Corporate Chef at Canyon Ranch, Tucson at the round table discussions

**ARIZONA INTRODUCES NEW ALL-DAY TEACHER WORKSHOP**

Arizona’s C-CAP program offered something new this year – an all-day workshop for Arizona C-CAP teachers across the state. Sixty teachers attended the workshop which featured: updates on C-CAP APPROVED, new fundraising ideas, end-of-year assessment mandates, networking tables for information sharing, and a lovely lunch served by the chef/instructors and students at East Valley Institute of Technology. **Walter Leible**, of The Art Institute of Phoenix; **Scott Uehlein**, Corporate Chef, Canyon Ranch; **Elizabeth Mikesell**, Pima Community College; and **Glenn Humphrey**, of the Arizona Culinary Institute, attended to help with the hands-on activities and other facets of the workshop agenda. C-CAP alumni **Nicole DeKruyter** from Arizona Culinary Institute volunteered and helped in the kitchen. Nicole also talked to the teachers about her experience in the competitions, her scholarship, and “going to college.” The teachers who participated were very positive about the experience and really enjoyed sharing best practices and the hands-on trainings. ☺

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