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CAREERS THROUGH CULINARY ARTS PROGRAM (C-CAP)

A NATIONAL ORGANIZATION WORKS WITH PUBLIC SCHOOLS ACROSS THE COUNTRY TO PREPARE STUDENTS FOR COLLEGE AND CAREER OPPORTUNITIES IN THE RESTAURANT AND HOSPITALITY INDUSTRY

***“It’s easy to take a left turn and go the wrong way.
But if you get involved in something positive, which being in a kitchen and being part of
a team is really about, it can escalate into something great.”***

MARCUS SAMUELSSON, C-CAP Board Member & Executive Chef/Owner, Aquavit and Riingo Restaurants

Since 1990, Careers through Culinary Arts Program (C-CAP) has been motivating underserved students across the country to achieve personal and career success through the culinary arts. By exposing students to the creative discipline of culinary techniques, C-CAP inspires students to improve their skills and plan for their future education and career.

Working with over 173 schools nationwide each year, C-CAP makes a critical difference in culinary arts education in public high schools by providing teachers and students with guidance, support and opportunities through a variety of enrichment programs including teacher training, scholarships and cooking competitions, job shadowing, job training and internships, college advising and college 101, career advising, and product and equipment donations.

C-CAP works with schools and teachers focusing them on the basic culinary skills needed to enter the food service industry. The organization’s innovative professional development sessions build teachers’ knowledge and skills to enhance student outcomes. The program has had such a positive impact on Family & Consumer Science and Career & Technical Education Programs (CTE) nationwide that the foodservice industry now looks more seriously to these classes for their future workforce. C-CAP’s programs prepare students for entry-level jobs in restaurants, hotels, schools, hospitals, corporate dining, and other major foodservice venues. Continued counseling alerts the students to job opportunities and helps our alumni advance their careers. C-CAP graduates are teaching culinary, catering, and private chefing. Other alumni have gone on to work in top restaurants and hotels, from *Spago, Border Grill, and Four Seasons Hotel Los Angeles at Beverly Hills* in California to *The Modern, Aquavit, BLT Prime* in New York, and hundreds of others across the country.

The organization owes much of its success to the pioneering efforts of founder Richard Grausman, one of America’s most respected culinary educators, author of *At Home With The French Classics*, and former U.S. representative for *Le Cordon Bleu*. Mr. Grausman has inspired individuals, businesses, culinary schools and public school systems to rise and meet the complex challenges facing high school culinary arts education. Through his vision and leadership, C-CAP emerged as a national model for enriching career and technical education programs in public schools. In 1997, Mr. Grausman was awarded The President’s Service Award, the highest recognition given by the White House for volunteer service.

C-CAP operates programs in seven locations: New York; Los Angeles; Chicago; Philadelphia; Hampton Roads, VA; Prince George’s County, Maryland/Washington, D.C.; and statewide in Arizona. Every spring each location hosts a C-CAP Cooking Competition for Scholarships. Through these annual events, C-CAP provides scholarships that nurture and reward the highest performing culinary arts students in each location.

A leader in public school culinary education for the past 19 years, C-CAP has awarded scholarships valued at over \$28 million, delivered \$2.3 million worth of equipment and supplies to under-stocked and under-equipped classrooms and involved more than 600 chefs and other food service professionals in the program.

C-CAP SUPPORTERS HELP LEAD THE WAY

CULINARY SCHOOLS	PRODUCT SPONSORS	PRIVATE FOUNDATIONS AND CORPORATIONS	PROFESSIONAL ASSOCIATIONS
<p>This spring, C-CAP awarded nearly \$3 million in scholarships. More than 200 different scholarships were offered to culinary schools, colleges and universities that represent a wide range of culinary and hospitality training experiences. Schools offering scholarships in all seven locales this year include:</p> <ul style="list-style-type: none"> • The Art Institutes • Culinary Institute of America • Johnson & Wales University • Monroe College • New England Culinary Institute <p>Schools offering local scholarships include:</p> <ul style="list-style-type: none"> • Arizona Community College • Arizona Culinary Institute • Central Arizona College • Chef Eric's Classroom (LA) • Classic Cooking Academy • Culinary Institute of Virginia • French Culinary Institute • Glendale (CA) Community College • Harold Washington College • Indiana University of Pennsylvania • Institute of Culinary Education • JNA Institute of Culinary Arts • Joliet (IL) Junior College • Kingsborough (NY) Community College • Le Cordon Bleu Schools North America (Chicago, IL; Pittsburgh, PA; Scottsdale, AZ) • Lexington College (Chicago) • Los Angeles Harbor College • Los Angeles Mission College • Los Angeles Trade Technical College • Professional Culinary Institute • Robert Morris College (Chicago) • St. Augustine College (Chicago) • Sullivan County (NY) Community College • Tidewater (VA) Community College • Triton College • Washburne Culinary Institute • Westlake Culinary Institute 	<p>Industry sponsors who continue to stock high school pantries with equipment and supplies include:</p> <ul style="list-style-type: none"> • Best Manufacturers • Blue Diamond Growers • Filippo Berio • Guittard Chocolate Company • Harold Import Co., Inc. • Nielsen-Massey Vanillas • OXO International • Uhlmann Co. • Victorinox Swiss Army / R.H. Forschner • Workman Publishing Co. <p>Industry sponsors providing scholarships and general program support include:</p> <ul style="list-style-type: none"> • Bacardi • James Beard Foundation • Blantyre • BNY Mellon Wealth Management • The Charmer Sunbelt Group • Chocolates á la Carte • Colonial Williamsburg Foundation • Compass Group • Compass Restaurant • Darby Litho • B.R. Guest, Inc. • FLIK International Corp. • The Four Seasons Hotels & Resorts • Institute of Culinary Education • illy caffè • The Kobrand Foundation Primehouse New York. • The Charlie Trotter Culinary Education Foundation • Union Square Hospitality Group • Zabar's & Co., Inc. • Zagat Survey 	<p>C-CAP is supported by grants from private foundations and corporations, including:</p> <ul style="list-style-type: none"> • ...a chance...fund, inc • Angell Foundation • Bear Charitable Trust • Carnegie Corporation of New York • Chesapeake Bay Wine Classic Foundation • Julia Child Foundation for Gastronomy and the Culinary Arts • Darden Restaurants Foundation • Double E Foundation • Jean & Louis Dreyfus Foundation • Durst Foundation • Farm Fresh Charitable Foundation • Russell Ferber Foundation • Fourth Wall Restaurants • Gourmet Catalog • Charles Hayden Foundation • Hearst Foundation • Hyde and Watson Foundation • K. E. D. S. Foundation • JP Morgan Chase • Henry E. Niles Foundation • Carl and Lily Pforzheimer Foundation • Pinkerton Foundation • Helena Rubinstein Foundation • Scottsdale League for the Arts • Peter Jay Sharp Foundation • Joseph and Sylvia Slifka Foundation • Vital Projects Fund 	<p>Professional associations provide support to C-CAP by enlisting industry professionals to mentor students, coordinating special events and cooking competition activities, and offering scholarships and funding for internships and apprenticeship opportunities. Organizations supporting the national program include:</p> <ul style="list-style-type: none"> • American Institute of Wine & Food Association (AIWF) • International Association of Cooking Professionals • Les Amis d' Escoffier • Les Dames d' Escoffier • Multi-Cultural Foodservice & Hospitality Association • Society for Foodservice Management • Women Chefs and Restaurateurs