

PRESS CONTACT:
Joyce Appelman
PH: 516-482-1016
greatappel@aol.com

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, Chef, and Restaurant Owner

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 176 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 workshop, 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 *Asiate, Michael's, and Union Square Cafe* 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, French Classics Made Easy* 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; 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 21 years, C-CAP has awarded scholarships valued at \$34 million, delivered \$2.7 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

In spring 2011, C-CAP awarded over \$3 million in scholarships. More than 205 different scholarships were offered to culinary schools, colleges and universities representing a wide range of culinary and hospitality training experiences. Schools offering scholarships in all seven locales this year include:

- The Culinary Institute of America
- The International Culinary Schools at the Art Institutes of Atlanta, Charlotte, Las Vegas and Colorado
- Johnson & Wales University
- Le Cordon Bleu Schools North America
- Monroe College

Schools offering local scholarships:

- Academy of Culinary Education
- Arizona Culinary Institute
- Central Arizona College
- Chefs Inc. (CA)
- Classic Cooking Academy (AZ)
- Culinary Institute of Virginia
- French Culinary Institute (NY,CA)
- Glendale (CA) Community College
- Indiana University of Pennsylvania
- Institute of Culinary Education
- The International Culinary Schools at The Art Institutes of Chicago, Hollywood, Orange County, Los Angeles, Philadelphia, Phoenix, Santa Monica, Tucson and Washington
- JNA Institute of Culinary Arts
- Joliet (IL) Junior College
- Kingsborough (NY) Community College
- L'Academie de Cuisine
- Lexington College (Chicago)
- Los Angeles Harbor College
- New England Culinary Institute
- New York City College of Technology
- Robert Morris College (Chicago)
- St. Augustine College (Chicago)
- Tidewater (VA) Community College
- Washburne Culinary Institute
- Westlake Culinary Institute (CA)

PRODUCT SPONSORS

Industry sponsors who continue to stock high school pantries with equipment and supplies include:

- Best Manufacturers
- Blue Diamond Growers
- Filippo Berio
- Guittard Chocolate Company
- Harold Import Co., Inc.
- MOZO Shoes
- Nielsen-Massey Vanillas
- OXO International
- Uhlmann Co.
- Victorinox Swiss Army
- Workman Publishing Co.

IN-KIND INDUSTRY SUPPORTERS

Industry providing In-kind support includes:

- Abigail Kirsch
- Almond Restaurant
- ARAMARK
- Arizona Restaurant Supply
- Aretsky's Patroon
- Arizona Culinary Institute
- Asiate
- Bar Basque
- Barbuto
- Benoit
- Blue Hill
- Blue Water Grill
- B.R. Guest, Inc.
- Bristol-Myers Squibb
- Buddakan NYC
- Burton's Grill
- Canyon Ranch
- Capital Restaurant Concepts
- The Charmer Sunbelt Group
- Chef Eric's Culinary Classroom
- Chef's Inc.
- Colonial Williamsburg Foundation
- Compass Group International
- Compass Restaurant
- craft nyc
- Culinary Institute of Virginia
- Dairy Council of Arizona
- Daniel
- Darby Litho
- Dawn Food Products
- DePaul University
- Dos Caminos
- Dovetail
- Drexel University
- East Valley Institute of Technology
- Extra Virgin
- Felidia
- FishTail by David Burke
- FLIK International Corp.
- Foresight Sales and Marketing
- Founders Inn
- The Four Seasons Hotels & Resorts
- The French Culinary Institute
- Glendale Community College
- Gotham Bar and Grill
- Harbor Community College

- Hickman's Family Farms
- Hilton Phoenix East/Mesa
- Hormel Foodservice
- The Institute of Culinary Education
- James Beard Foundation
- Kingsborough Community College
- Korres Natural Products
- Landmarc
- Le Marigot Hotel
- Lincoln
- Los Angeles Trade Technical College
- Lyon Bouchon Moderne
- Marea
- Marriott Hotel Woodland Hills
- McCormick Place
- The Meatball Shop
- Metro Tech
- Michael's Restaurant
- Mission Community College
- The Modern
- Monroe College
- National Restaurant Supply Co. Inc.
- New York City College of Technology
- Nobu Fifty Seven
- Oceana
- Olives NY
- Osteria Morini
- Pappardella
- Park Avenue Winter
- Pen & Fork
- Porter House New York
- Primehouse New York
- Rational USA
- Red Bird Farms
- Red Rooster
- Rockview Farms
- Rogers Poultry
- Ruby Foo's Times Square
- San Vincente Winery
- Sarabeth's
- SHO Shaun Hergatt
- Shun Lee Palace
- So-yah Asian Products
- South Gate
- Stove
- Surfes Restaurant Supply
- Sysco Foodservices of Hampton Roads
- Telepan
- UCLA Dining Services
- Union Square Hospitality Group
- University of Chicago
- The Westin Virginia Beach Town Center
- True Uniform
- William Bounds
- Yum Yum Catering
- Zabar's & Co., Inc.
- Zagat Survey

PROFESSIONAL ASSOCIATIONS

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:

- ACF Chefs Association of Southern Arizona
- American Institute of Wine & Food Association
- Les Amis d' Escoffier
- Les Dames d' Escoffier
- NY Association of Cooking Professionals
- Society for Foodservice Management
- Tidewater International Foodservice Executives Association
- Virginia Beach Chapter of School Nutrition

FOUNDATIONS AND CORPORATIONS

Foundations and corporations providing funding include:

- The Achelis Foundation
- The Angell Foundation
- Beatrix Finston Padway Charitable Trust for Arts and Education
- Carl and Lily Pforzheimer Foundation
- Charles Hayden Foundation
- Chaya Restaurant Group
- Chesapeake Bay Wine Classic Foundation
- Double E Foundation
- Goldman Sachs
- Gourmet Catalog
- Helena Rubinstein Foundation
- Henry E. Niles Foundation
- Herb Alpert Foundation
- Hess-Levy Family Foundation
- Hochberg Family Foundation
- Joseph and Sylvia Slifka Foundation
- Julia Child Foundation for Gastronomy and the Culinary Arts
- K. E. D. S. Foundation
- The Lacewing Foundation
- Lily Auchincloss Foundation
- Los Angeles Trade Technical College Foundation
- Peter Jay Sharp Foundation
- Pink Taco
- Ronald Newburg Foundation
- Russell Ferber Foundation
- Scottsdale League for the Arts
- Wells Fargo
- Wolfgang Puck Fine Dining Group