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## **BIOGRAPHY OF RICHARD GRAUSMAN** **Founder and Chairman of The Careers through Culinary Arts Program (C-CAP)**

**Richard Grausman**, one of America's most respected culinary educators, credits the late James Beard with inspiring him to turn what had been a hobby into a career. After graduating from the University of North Carolina in 1959 with a degree in economics, Grausman spent six years in the import business. During his evenings Grausman found creative release in the kitchen. Classes with Beard made it clear that his future lay in cooking.

In 1967, Grausman enrolled at Le Cordon Bleu in Paris, where he decided on a career in teaching. There he earned the coveted Grand Diplôme and so impressed the school's owner, Madame Elizabeth Brassart, that she made him Le Cordon Bleu's first exclusive representative. As ambassador for Le Cordon Bleu, Grausman taught in major cities across the United States. He also appeared on television and conducted travel seminars in Paris and the French Riviera. His recipes and articles appeared in *Food & Wine*, *New York Magazine*, *Good Food*, *House Beautiful*, *Cosmopolitan* and *House and Garden*. Grausman acted in this capacity until the school changed ownership in 1985.

Grausman spent the next few years teaching and writing independently. His first book, *At Home With the French Classics* (Workman Publishing, 1988), received rave reviews and is currently in its sixth printing. This spring, *French Classics Made Easy* (Workman Publishing, 2010) will be published. *French Classics Made Easy* makes Grausman's remarkable innovations and techniques more accessible than ever. Here, Grausman delivers 250 foolproof French recipes using ingredients readily available at the local supermarket and illustrated step-by-step techniques. For ease of recognition, the recipe titles are in English (followed by their complete French translations). The instructions in this book are so clear and the measurements so fail-safe that the recipes are used in culinary classrooms across the country.

Over the past thirty-five years, Richard Grausman has established himself as one of the country's premier culinary teachers. Joyce Rosencrans, Food Editor of *The Cincinnati Post*, writes: "A great cooking teacher is one part scientist, one part artist, and one part teacher/communicator. It's rare to encounter a cooking teacher talented in all three areas, but Richard Grausman is one of this country's best." Florence Fabricant of *The New York Times* concurs: "Richard Grausman is one of the best teachers in the business."

In 1990, in what began as an effort to teach American youth about the satisfaction and value of home cooking, Grausman piloted a program in twelve New York City high schools to teach French cooking in Home Economics classes. But he soon realized that what most of his inner-city students really needed were jobs with a future. To fulfill this need, Grausman created Careers through Culinary Arts Program (C-CAP).

Careers through Culinary Arts Program (C-CAP) works with public schools across the country to prepare students for college and career opportunities in the restaurant and hospitality industry. The national nonprofit, C-CAP offers 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.

In the 2010-2011 academic year, C-CAP served 235 high school teachers in 176 public schools to enhance the education and employment opportunities of 18,640 students enrolled in their classes. C-CAP donated \$136,580 worth of supplies and equipment to the participating schools, offered college and career advising to 1,250 students, and awarded over \$3 million in scholarships.

C-CAP manages the largest independent culinary scholarship program in the United States and has awarded over 3,000 scholarships, valued at over \$34 million, to students to attend culinary schools and universities. C-CAP has delivered more than \$2.7 million worth of equipment and supplies to under-stocked and under-equipped

classrooms in seven locations including New York; Los Angeles; Chicago; Philadelphia; Hampton Roads, VA; Prince George's County, Maryland; and statewide in Arizona.

As an active member of numerous industry associations, including the International Association of Culinary Professionals (IACP), the American Institute of Wine & Food (AIWF), the American Culinary Federation (ACF), and Women Chefs and Restaurateurs (WCR), Grausman acts as an advocate for the training and nurturing of the next generation of culinary professionals.

In 1998, the French government promoted Grausman from "Chevalier" to "Officier" of the prestigious l'Ordre de Mérite Agricole for his "outstanding contributions to the advancement and demystification of French cooking for Americans." With this award, Grausman joins such culinary greats as Julia Child, Paul Bocuse, Michel Guerard, Jacques Pépin, Joel Robuchon, and Patricia Wells.

In April 1997, Richard Grausman received the President's Service Award, the highest recognition given by The White House for volunteer service.

Richard Grausman lives in New York City with his wife, Susan and their two daughters, Jennifer and Deborah.

### **Awards & Honors**

2008	Manhattan Institute Social Entrepreneur Award
2008	New Yorker of the Week, New York 1
2006	New York City College of Technology Department of Hospitality Management's Outstanding Industry Professional Award
2006	Honored at Ebony Magazine's "The Taste of Ebony"
2005	New York Association of Culinary Professionals Honors Award
2003	IACP Humanitarian Award
2001	James Beard Humanitarian of the Year Award
2000	<i>Bon Appétit</i> magazine's Humanitarian of the Year Award
1999	Doctor of Humanities, Honoris Causa/Johnson & Wales University
1998	<i>Officier de l'Ordre de Mérite Agricole</i> Award
1997	President's Service Award
1997	Presidential Medallion, American Culinary Federation
1997	Silver Spoon Award, <i>Food Arts</i> magazine
1993	<i>Chevalier de l'Ordre de Mérite Agricole</i> Award
1992	<i>Corning Award for Outstanding Contribution to Home Economics Education</i> by the New York State Home Economics Teachers' Association

### **Professional Memberships**

American Institute of Wine and Food (AIWF)  
American Culinary Federation (ACF)  
International Association of Culinary Professionals (IACP)  
James Beard Foundation – *Professional Resident*  
National Restaurant Association (NRA)  
Women Chefs & Restaurateurs (WCR)