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BIOGRAPHY OF RICHARD GRAUSMAN **Founder and President of 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.

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. A 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, career advising, and product and equipment donations.

In the 2008-09 academic year, C-CAP served 241 high school teachers in 173 public schools to enhance the education and employment opportunities of 12,050 students enrolled in their classes. C-CAP donated \$131,242 worth of supplies and equipment to the participating schools, offered college and career advising to 1,250 students, and awarded nearly \$3 million in scholarships.

C-CAP manages the largest independent culinary scholarship program in the United States and has awarded over 3,059, scholarships, valued at over \$28 million, to students to attend culinary schools and universities. C-CAP has delivered more than \$2.3 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/ Washington, D.C.; 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 *Bon Appétit* magazine's Humanitarian of the Year Award
- 1999 Doctor of Humanities, Honoris Causa/Johnson & Wales University
- 1998 *Officier de l'Ordre de Mérite Agricole* Award
- 1997 President's Service Award
- 1997 Presidential Medallion, American Culinary Federation
- 1997 Silver Spoon Award, *Food Arts* magazine
- 1993 *Chevalier de l'Ordre de Mérite Agricole* Award
- 1992 *Corning Award for Outstanding Contribution to Home Economics Education* 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)