



CHEW ON THIS!

Greetings Good People! When our students are in training, in addition to the basic techniques like knife skills, mother sauces, and deglazing, we also take time to appreciate the beauty of the food: the deep burgundy of a juicy cut of beef, the silky sheen of the cake batter as it goes into the oven, and the puffy, crunchy crusts of a just-baked tray of muffins as it comes out of the oven. The presentation of food is as critical to the customer's dining experience as the ingredients and the preparation. So, during our [14-week training program](#), among the skills we teach students is how to add color and texture to a dish and how to display food to its best potential. Creating a dramatic effect through presentation techniques impacts diners psychologically and enables students to incorporate creativity into their dishes. At the end of the training, our graduates are not only ready to go to work in any kitchen in Charlotte, but they're expressing themselves with a newfound confidence and pizzazz. Your support and donations are the inspiration for their creativity! – Chef Ron

NATIONAL BANANA BREAD DAY



We went bananas for National Banana Bread Day on February 23rd!



CCSC partnered with wellness-focused [Dole Food Company](#) to host a banana bread bake-off in order to crown Charlotte's best banana bread! The competition was a part of our local partnership to help Charlotteans gain produce preparation training and access to the culinary industry.

We had so much fun and can't wait for next year's bake-off!



Community Culinary School of Charlotte
9315-D Monroe Rd Charlotte, NC 28270
704.375.4500

CommunityCulinary.org



CLASS 73 STUDENT SPOTLIGHT



Kao is 35 years old and has lived in the United States since he was three months old. He and his parents moved here from Thailand in 1987 so they could have a better life, and so Kao would be able to fulfill all of his dreams.

His dad was the cook of the family, and always told Kao that he had better pay attention and learn how to cook because Dad wouldn't be there to take care of him forever. While Kao didn't always enjoy cooking, he knew enough about it to know his way around the kitchen. One of his favorite dishes to make is a Spicy Asian Alfredo.

A few years ago, Kao got into some trouble and ended up in prison. He has been out for six months now. He found CCSC through the resources provided to him when he got out. "I was lucky enough to be accepted into Class 73, and here I am," he says. He says he thought he knew a thing or two about cooking, but when he got here, "I realized the world is a much bigger place than I thought. I thought I knew how to cook, but I was wrong."

He is looking forward to learning and being a sponge in the kitchen. After graduation, he wants to continue education in the culinary industry so that one day he can open a food truck.

THANK YOU HMSHOST FOUNDATION!

CCSC is excited to share the news about our new partner - HMSHost Foundation! They recently made a \$25,000 grant to support CCSC's training program.

HMSHost is a world leader in creating dining for travel venues, so if you've eaten at a restaurant in an airport, you're familiar with this company. HMSHost Foundation, a 501(c)(3) charitable organization, was created with a mission to fight poverty with food, shelter, education and workforce development opportunities, specifically through hospitality industry training and placement. So, a partnership between HMSHost Foundation and CCSC is a perfect fit!

Learn more about HMSHost Foundation [here!](#)



DID YOU KNOW?

Did you know we provide the baked goods at a few local coffee shops? It's true!

- [Brakeman's Coffee & Supply](#): Since 2018, we have been delivering about 500 baked goods per week to their coffee shop for their wonderful customers.
- [Summit Coffee](#): Since 2021, we have been providing about 100 baked goods per week to their NoDa location.

Are you interested in having a regular supply of baked goods - such as croissants, danishes or muffins - at your business? Contact Chef Ron at chefron@communityculinary.org!



Thank you to Brakeman's and Summit for supporting CCSC's workforce training program!

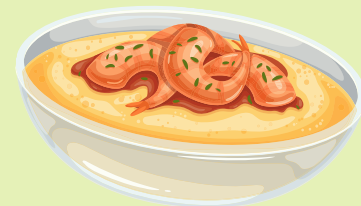


Community Culinary School of Charlotte
9315-D Monroe Rd Charlotte, NC 28270
704.375.4500

CommunityCulinary.org



CCSC PHOTO GALLERY



Congratulations to Class 73 on their Graduation in 2023!



CCSC's Shrimp and Grits

Did you catch Chef Alvin cooking CCSC's Shrimp and Grits on the QC Morning Show in February? [Watch now!](#)



Shoutout to [Technocom](#) for many years of efficient, attentive, and supportive service to CCSC!



Welcome to Class 74!
May 9, 2023



Class 73 Alumni Teddi assisted Food Network's Chef Alex Guarnaschelli on stage at the Charlotte StrEATs Festival in April!

CHECK OUT CCSC'S FACEBOOK FOR DAILY UPDATES AND MORE PHOTOS & VIDEOS!
[@COMMUNITYCULINARYCLT](#)



Community Culinary School of Charlotte
9315-D Monroe Rd Charlotte, NC 28270
704.375.4500

CommunityCulinary.org



Thank you for everything you do to support CCSC. We are grateful for your patronage and donations.



Candice, Class 68



How do you want to be remembered?

Plan now to leave a legacy that will change lives for years to come!

Please consider making a planned gift or leaving a gift to CCSC in your will. With your planned gift, you can help ensure that we will continue to provide training and job placement assistance in the food service industry for adults who face barriers to successful employment. Your legacy helps us to recruit and support students while they train and after they graduate, now and for years to come.

CCSC is a 501c3 nonprofit organization registered as tax-exempt with the IRS (EIN# 56-2051086). Contact us with your questions or if you need more information at 704-375-4500.

Catering Van Sought!

It's spring, and CCSC's catering business is picking up! If you have a van you'd like to donate, or a connection to a vehicle that might fit our budget, please reach out to [Chef Ron](#) at CCSC!



Alumni Spotlight Candice, Class 68

"Since graduating from CCSC, I've continued my hot dog cart during the warm days. In addition, I've catered a few events. My next goal is to purchase either a food truck or a bigger hot dog cart with more compartments. I want to offer more than hot dogs and burgers. It's taking some time to build my business as I am paying for things out of my own pocket. I am looking to get a small business loan or grant to help get much needed items. I receive a lot of positive feedback! I know I have what it takes to be successful!"

You can find Candice at Northern Technology Blvd in Charlotte on Saturdays!

SEE A MISTAKE IN THIS NEWSLETTER? WE SINCERELY REGRET THE ERROR. PLEASE CONTACT DIRECTOR OF DEVELOPMENT ANNE LAMBERT AT (704) 375-4500 X 107 OR VIA EMAIL AT ANNE@COMMUNITYCULINARY.ORG TO CORRECT.

