



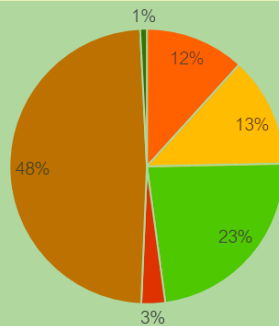
CHEW ON THIS!

Greetings Good People, We are looking forward with excitement to 2023, as we welcome students in Class 73 on January 10! With 27 enrolled, this is our largest class ever! CCSC was founded in 1997 to help adults with barriers to employment – including history of incarceration and addiction, lack of skills, homelessness, and veterans’ reintegration issues – by training them so they can get and keep good-paying jobs (\$15+/hour) in the hospitality industry. During training, Chef Instructors Alvin Howard, George DiPaolo, Sharon Watkins, and I supervise students as they make food, participate in daily group counseling sessions, and meet individually with RPS Counselor Pam Worley. CCSC makes a great product, which happens to be a skilled culinary worker. Your support and donations are the fuel that makes this happen! Thank you for all you do to help our students follow their paths to success! – Chef Ron

2022: OUR YEAR IN REVIEW

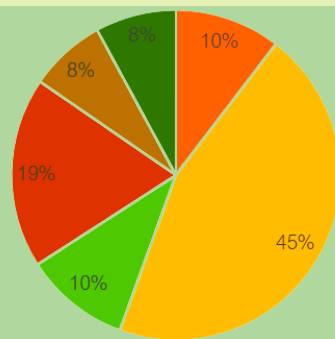
WHERE CCSC DOLLARS CAME FROM

- Café Sales
- Catering Sales
- Contributions
- Fundraising
- Grants
- Other



HOW WE SPENT CCSC DOLLARS

- Student Supplies
- Culinary Instruction
- Rent, Insurance & Utilities
- General Operating Expenses
- On the Job Training
- Counseling



Class 70: Jan 12 - April 13

Total Students: 12
Total Graduates: 10

Class 71: May 11 - Aug 17

Total Students: 17
Total Graduates: 11

Class 72: Sept 14 - Dec 14

Total Students: 23
Total Graduates: 21

In 2022, CCSC paid 31 students and alumni \$58,443 for 3,833 hours of catering and kitchen work. The average wage was \$15.24/hour.



**YOUR SUPPORT OF CCSC
TRANSFORMS LIVES
PLEASE DONATE TODAY**

To make a donation, please use the enclosed envelope or visit communityculinary.networkforgood.com

CLASS 72 STUDENT SPOTLIGHT



"I was a mess, but God took me and made me a message."

Bobby was born in southern Georgia in 1975 and was raised by a family that loved to cook. While he learned to cook from his parents at an early age, he also learned how to make bad choices and bad decisions.

After enduring a rough life and 27 years of drug abuse and addiction, Bobby says that God has given him a second chance and a second life, which he is very thankful for. He is a graduate of the Anuvia Prevention and Recovery Center program in Charlotte, NC and is putting God and cooking at the center of his recovery.

He is looking forward to taking what he is learning at CCSC and applying it to what he already knows to make him successful. After graduation, Bobby plans to attend Central Piedmont Community College to obtain a degree in business management, followed by getting all the necessary credentials and permits needed to start a food truck. He says his food truck will focus on soul food and desserts.

Bobby likes to make people smile with his food and puts his heart and soul into the creativity and appearance of everything he makes. We can't wait to see what he cooks up after graduating in December. Congratulations!

OUR 1ST EVER ALUMNI MIXER

We hosted our first ever alumni mixer on October 14th and it was a huge success!



Pictured Left: Class 70 Alumni Catching Up

Pictured Below: 2007 Graduate and Wife



Over 20 alumni came and brought their friends and family for a night of fun, food and socializing!

At the end of the event, an anonymous alumnus donated \$1,000 to the School! We are so thankful for this donation and for all of the support we received from the alumni and CCSC family during the event.

If you missed this mixer and want to be at the next one, make sure to stay in touch via email (pam@communityculinary.org) and our social media pages!

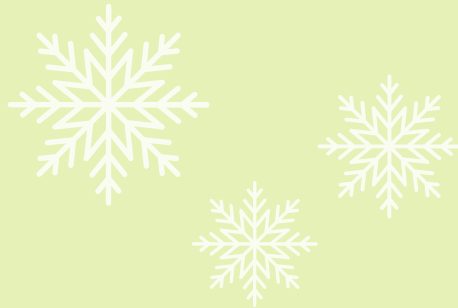
MIRACLE ON MONROE 2022 RECAP

Miracle on Monroe 2022 was a success! More than 130 guests attended and ate a delicious array of foods prepared and served by students from Class 72 and CCSC chefs. Our online auction was a hit, selling 66 of the items we had available. We can't wait for next year!

In total, we were able to raise

\$18,249

for CCSC's Workforce Development Program due to your continued and generous support. We couldn't do it without you!



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

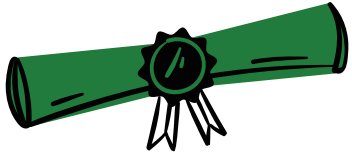
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CCSC PHOTO GALLERY



Congratulations to Class 72 on their Graduation in 2022!



Recently, Chef Ron has been sharing culinary skills with teens and young adults at The Relatives, a local organization that keeps kids safe and families together!



John Le from Queen City News followed Class 72 through their culinary journeys. Look for the story coming in 2023!



Special visitors in December from one of our favorite corporate sponsors, Dole Foods!



Welcome to Class 73!
January 10, 2023



CHECK OUT CCSC'S FACEBOOK FOR DAILY UPDATES AND MORE PHOTOS & VIDEOS!
@COMMUNITYCULINARYCLT



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

COMMUNITY CULINARY SCHOOL OF CHARLOTTE

Bring this in for a free dessert or beverage from the Café!

Use by June 30, 2023

Did you know? **amazon**smile

You shop, **AmazonSmile** donates!

Visit www.smile.amazon.com. Sign in with your Amazon account credentials, select CCSC from the dropdown list, and start shopping!

A portion of your eligible purchases will be donated to CCSC! Every bit helps.

In 2022, 80% of our students were Black or multi-racial, 10% were Latinx, 7% were White, and 3% were Asian. 50% of our students were women, 45% were men, and 5% were non-binary. Students range from 18 - 64 years old (majority 25 - 55).

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.



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