



CAREERS THROUGH
CULINARY ARTS PROGRAM

2015 C-CAP ANNUAL REPORT

Having worked with many young employees, I find C-CAP students to be above the rest. They always exhibit a great work ethic, positive attitude and strong foundational skills.

Peter Scarola
Pastry Chef, R2L





There is a reputation that goes along with the name C-CAP, so I know it's going to help me down the road. They really want you to get out there, and it's very much a hands-on experience to get kids ready to go out into the workforce.

Mia (Maddy) M. Piña
C-CAP Arizona

The International Culinary Center Scholarship Recipient





It's been a privilege to have many C-CAP graduates work with us in our hotels. Their talents, positive attitudes and eagerness for success align with the culture at Loews Hotels. On behalf of the team at Loews, we look forward to continuing to support C-CAP's mission and working together for years to come.

Jonathan M. Tisch

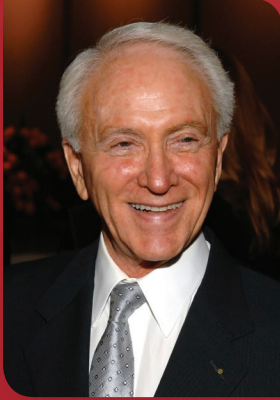
*Co-Chairman of the Board, Loews Corporation
Chairman, Loews Hotels*

C-CAP's investment in my education is something I honor. It has been key in helping me navigate my way through different career options that were best fitted to my situation and long-term goals. I owe much of my career success to the support that C-CAP has given me over the years.

Nicholas Gonzalez

*C-CAP Hampton Roads, VA
Culinary Institute of America Scholarship Recipient*

RICHARD GRAUSMAN FOUNDER & CHAIRMAN



C-CAP has come a long way over the past 25 years. When I founded Careers through Culinary Arts Program in 1990, I never could have imagined the scale on which C-CAP would change lives.

After having taught French cooking to Americans for Le Cordon Bleu de Paris (1969-1985), I saw a need to change the palate of America. I started working with high school culinary arts programs and found them failing. High school seniors were simply not ready for college or the workforce. I started working with and supporting teachers, many of whom were the first in their schools to send students to college with full-tuition scholarships, and success quickly followed.

As C-CAP grew, we found ways for the industry to help. Now manufacturers and suppliers donate food items and equipment; chefs come into the classrooms, hire and mentor our graduates and support our Annual Benefit; while culinary schools from around the country provide highly sought-after scholarships.

Many of our students, once considered underserved, are now thriving executive chefs, executive pastry chefs, sommeliers and food and beverage managers. Some are even restaurant owners. We are thrilled by their accomplishments. Graduates often say that their successes came “because C-CAP believed in me.” We have learned over the years never to underestimate the potential of our students. The program I created in 1990 was a model for success, and C-CAP continues to make a dramatic difference in the lives of many young people. I am proud that we have helped thousands of young people to develop careers in the foodservice and hospitality industry, while awarding over \$46 million in scholarships for postsecondary education. Under the leadership of our President, Susan Robbins, I see a strong future for C-CAP as we successfully expand the services we provide and the number of students and alumni we help.

I wish to extend my sincerest thanks to our generous donors, sponsors, teachers, culinary school supporters and chef mentors for supporting our mission to transform lives. We could not do it without you!

A handwritten signature in black ink that reads "Richard Grausman". The signature is fluid and cursive.

Richard Grausman, Founder and Chairman
Careers through Culinary Arts Program (C-CAP)

SUSAN ROBBINS PRESIDENT

As we celebrate our 25th Anniversary, we take pride in all of the lives we have transformed through C-CAP. Our programs continue to expand across the country reaching more students, alumni and teachers. We are making a greater social impact than ever before through our job training to work, classroom enrichment, college advising and scholarship programs.

Students and their families continue to struggle to pay for a post-secondary/college education, and in 2015 we are proud to have been able to distribute over \$3.1 million in scholarships. We are so grateful to the institutional and individual supporters who helped make this possible.

Our Annual Benefit, honoring Richard Parsons and Alexander Smalls and chaired by Vincent Mai and Alberto Cribiore, raised over \$1 million to support our programs. Special thanks to Richard, Alexander, Vincent and Alberto for their commitment to C-CAP. Additionally, we greatly appreciate the overwhelming generosity of our industry supporters who provided an unforgettable feast of delicacies for our Benefit guests and donated their time. Thank you!

Looking back over the past quarter century, we are so proud of our students and graduates who are leading successful lives as a result of our efforts, and in the process providing great opportunities for their own children. These achievements would not be possible without the solid foundation provided by our donors, mentoring chefs, restaurant owners and food industry members.

Because of your support, underserved students of today become successful culinarians of tomorrow. From all of us at C-CAP, including our students, teachers, alumni and Board, I extend a heartfelt thank you!

A handwritten signature in black ink that reads "Susan Robbins". The signature is fluid and cursive.

Susan Robbins, President
Careers through Culinary Arts Program (C-CAP)



Mrs CAMINOS
Ivy Stark

1

OUR MISSION

The mission of Careers through Culinary Arts Program is to promote and provide career opportunities in the foodservice industry for underserved youth through culinary arts education and employment.

WHO WE ARE

Careers through Culinary Arts Program (C-CAP) works to break the cycle of poverty for at-risk high school students through college and career opportunities in the food and hospitality industry. Each year, C-CAP serves more than 17,000 students and 200 teachers and is the only culinary specific program that focuses on serving disadvantaged youth. As a result, our graduates bring diversity and creativity to the food industry.

C-CAP is the spark that ignites our students with an epicurean passion, and equips them with marketable skills necessary to succeed in a dynamic industry.

Our multi-pronged programmatic approach includes culinary skill-building activities, college and career advising, robust scholarship opportunities and alumni counseling. C-CAP also partners with high school culinary teachers and provides them with professional development.

C-CAP was founded in 1990 by Richard Grausman, renowned cookbook author, culinary educator, and recipient of numerous awards, including the President's Service Award and the James Beard Humanitarian Award. C-CAP operates throughout New York City; the Philadelphia region; the Greater Washington D.C. region; Hampton Roads, VA; Los Angeles; Chicago; and the state of Arizona.

I've never seen a program that empowers young people in our industry as much as C-CAP does. It's my pleasure to support an organization that makes a life-changing impact every day.

Richard Parsons

*Parsons Family Foundation
and Harlem Jazz Enterprises, LLC*



Marleny Flores
Curie
#2



C-CAP has an incredible system in place that works at getting inner-city kids hired in the professional culinary world. The program is also a huge benefit to the growing market and chefs looking for skilled and motivated talent.

Marcus Samuelsson

*Chef/Author/Chairman, Marcus Samuelsson Group
C-CAP Board Co-Chair Elect*

WHAT WE DO

C-CAP prepares students for careers in quality restaurants, hotels, schools, hospitals, corporate dining facilities, food manufacturing and other major venues in the food industry. We expose our students and alumni to new opportunities, valuable experiences and provide lifelong guidance.



**JOB TRAINING
& INTERNSHIPS**



**TEACHER
TRAINING**



**CAREER
EXPLORATION
& ADVISING**



**SCHOLARSHIPS
& COOKING
COMPETITIONS**



**COLLEGE
ADVISING**



**PRODUCT
DONATIONS**

SINCE INCEPTION

OVER \$46M

**GIVEN IN
SCHOLARSHIPS**

2014-15 RESULTS

17,000+

**STUDENTS SERVED
BY C-CAP**

\$3,133,364

**GIVEN IN
SCHOLARSHIPS**



25 YEARS

OF TRANSFORMING LIVES
THROUGH THE CULINARY ARTS



1990

Richard Grausman starts C-CAP with 12 New York City high schools and 12 teachers participating, plus \$10,000 in product donations.



1997

President Bill Clinton and First Lady Hillary Clinton honor C-CAP Founder Richard Grausman with the President's Service Award.

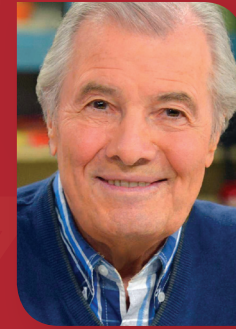
1992 C-CAP begins to expand to locations around the country.



1999

First annual C-CAP benefit featuring tastings from New York's top restaurants. Honorees are longtime C-CAP supporters Saul Zabar and Stanley Zabar.

As I said in 1991 at my first C-CAP awards breakfast, if you're a cook, you'll be welcomed around the world. It gives me great pleasure to see C-CAP graduates now making it to the top of their careers as executive chefs and owners.



Jacques Pépin
President, Jacques Pépin, Inc.

2003 C-CAP increases focus on workplace skills to improve job opportunities from food-service industries.

The documentary film *Pressure Cooker*, featuring C-CAP, premieres.



2008

2013

Charity Navigator rates C-CAP a Four Star Non-Profit Organization.



2007 Improved student preparation for job internships:

99% earn positive ratings from supervising chefs compared with 50% in 2003.

2011



Susan Robbins becomes C-CAP's new president.

2015

Cumulative Numbers:

600+
Teachers

250,000
Students

OVER \$46 MILLION
in scholarships given

OVER \$3.8 MILLION
worth of product donations

BETHANIA PEÑA ALUMNA

Betty Peña's family moved five times before she started high school and settled in the Bronx. Her grandmother ran a fonda, a stop-and-go food court on the side of the road, in the Dominican Republic, and her mother ran a Dominican restaurant when she came to the U.S. When Betty was young, her favorite thing to do was watch her mother cook.

Having finally settled in the Bronx, Betty was ready to start her career as a chef, but she didn't know where to start. She was roaming the halls of her high school and smelled cookies baking. Following her nose turned out to be a life changing decision.

Through C-CAP, Betty participated in our culinary enrichment program at her high school, completed our Summer Job Training Program with an internship at Cafe Grey and received a C-CAP scholarship to The Restaurant School at Walnut Hill College. Betty has gone on to a wonderful career and through C-CAP's guidance has worked at impressive spots such as Dos Caminos in Soho, A Voce Columbus, and Lexington Brass under C-CAP alum Chef Cesar Gutierrez. C-CAP is so proud of Betty, who is now dominating the pasta scene at the prestigious Restaurant Daniel!



C-CAP has taught me that everyone deserves a chance. No matter where you come from or how much your family makes, you should be able to reach your goals.

Moving from Venezuela at the age of 12, Yvan came to Brooklyn with two dreams. “I was between being an actor and a chef. Running between the auditorium and the cooking classroom, I was always late for one or the other,” Yvan remembers. One day in High School, his C-CAP teacher encouraged him to make up his mind. When he chose cooking, he could never have known what the next years would bring.

Mentorship is an important word for Yvan. He is quick to remind you that it is not only important where he’s worked, but rather with whom. Yvan’s first big break came when Chef Cyril Renaud gave him an internship at La Caravelle. Le Cirque with

Jacques Torres and Sottha Khun came next, followed by Union Pacific with Rocco Dispirito. He then found himself back with his first mentor Chef Renaud at Fleur de Sel. From there, he has climbed the ranks to become Chef de Cuisine at the Dream Hotel in NYC.

Yvan recently competed for and won the C-CAP Daniel Boulud Scholarship to Institute Paul Bocuse in Lyon, France, funded by Ment’Or. “Going to the Institute Bocuse was a long lost dream come true. School is way more fun when you’re an adult and actually love what you do,” Yvan reflected. Yvan is the Executive Chef behind the new and highly acclaimed Union Fare Restaurant!



Mentors played a crucial role in my professional and personal life; so it is such a pleasure to now give back and guide young cooks the way my mentors helped me.

YVAN LEMOINE  ALUMNUS

As C-CAP alum Brother Luck once said, “Luck is what happens when opportunity meets hard work.” Natasha is the living proof of this.

While cooking is often a casual hobby for a kid, Natasha Waller has always approached the culinary world with a studious passion. Growing up in Hyattsville, Maryland, Natasha would race home from school to watch her idol Rachel Ray, pen and paper in hand to write down each recipe so she could reproduce it. When her grandmother cooked, she would watch her every move and write it all down.

It’s no surprise that when Natasha started high school, she immediately enrolled in a nutrition class. As a junior, she was thrilled when she was accepted into the C-CAP program at her school, learning from C-CAP coordinators Yvette Williams

and Chef Troy Williams. “Ms. Yvette was constantly busy but she always had time to make sure I had what I needed. If she could be very busy and still get things done, then I knew I could too.” Natasha reflected.

As a senior, Natasha won second place at the C-CAP cooking competition, a win that changed her life. She was awarded a full-tuition scholarship to Monroe College, where she has already completed her associate’s degree in Culinary Arts and is now working on her bachelor’s degree in Hospitality Management.

But Natasha being Natasha, she decided to squeeze a semester abroad in Italy between her two degrees in three years, funding it herself through a crowd-funded campaign. She is a motivated young woman who uses every tool in her arsenal to take full advantage of the opportunities presented to her. If her life thus far is any indicator, we know that her future will be extremely successful.



“C-CAP has taught me to be determined and never to give up.”

NATASHA WALLER  ALUMNA

RAYMOND ALVAREZ ALUMNUS

Raymond Alvarez has become a household name in Los Angeles and is a role model for C-CAP LA high school students. As a C-CAP graduate and working chef, Raymond participates as a judge at the annual Cooking Competition for Scholarships and in the Summer Internship program. Raymond's career path was set in motion at Granada Hills High School, where, through C-CAP, he received a scholarship to The International Culinary School at The Art Institute of California - LA. While there he often competed on the school's culinary competition team and even got a chance to compete at the American Culinary Federation's National Convention and the World Culinary Olympics.

Raymond has worked in restaurants around the area, including Odyssey Restaurant in the San Fernando Valley, the Catalina Country Club, where he held his first Executive Chef job and specialized in creating menus using organic ingredients and free-range poultry, and the Jonathan Club in Santa Monica. After gaining recognition as a leader from celebrity chefs Mary Sue Milliken and Susan Feniger, Raymond was named Executive Sous Chef at the Border Grill Santa Monica. Raymond's sky-rocket career path shows that he never stops reaching higher and always steps up to meet the challenges ahead of him. He currently holds the title of Executive Chef/Partner of the highly regarded Toca Madera in West Hollywood.



“If it weren't for C-CAP, I'm not sure what I would be doing right now.”

TAI SELLERS C-CAP TEACHER, CHICAGO

Born and raised in Chicago, I started cooking at the age of five. My mother noticed my growing love for cooking throughout my childhood and convinced me to pursue it. In 2004 I graduated from Johnson & Wales University with a Bachelor of Science degree in Culinary Arts and a minor in Food Writing.

I've been blessed to work in restaurants across the country, each having their own unique culinary niche. These experiences allow me to teach diverse cuisines, which I hope create more well-rounded students with more educated palates. I believe food is a catalyst that brings people together. I want to expose my students to as much food and as many cultures as possible. The larger their worldview is, the bigger their dreams. I am here to help make those dreams a reality.



“C-CAP is a bridge that connects secondary to post-secondary and the industry. This partnership has enabled me to smooth the transition for my students through opportunities that our schools can’t afford to provide alone.”

THANK YOU, TEACHERS!

In 1990, C-CAP began with 12 teachers in 12 different New York City high schools. Since inception, we are grateful to have worked with over 600 teachers working everyday with our students in locations across the country. Although C-CAP has grown tremendously over the years, the individual relationship between teachers and their students has not been compromised. This is in large part due to the dedication of our teachers who understand that providing day-to-day support is critical to their students' success. We cannot say thank you enough to our teachers who do the fundamental work that allows C-CAP to transform more and more lives each year.



I strongly believe in vocational programs in public schools. It's one of my top priorities. C-CAP has been a great partner of the DOE for many years. We rely on C-CAP for their expertise, guidance and their industry connections.

Carmen Fariña

Chancellor, New York City Department of Education



SHERRY YARD CHEF-OWNER

You may know of Sherry for one of her three James Beard Awards or through her appearances on *Iron Chef America*, *Duff Till Dawn*, or *Food Network Star*. Maybe you know her as Wolfgang Puck's brilliant pastry sidekick, or for her current role as Vice President of Culinary Direction for iPic Entertainment. What keeps America loving Sherry is not only her unrelenting talent, but also her undying passion for teaching the next generation. We are thrilled and so grateful that Sherry has been such a strong, long-time supporter of C-CAP.

C-CAP not only gives students the tools they need to start a career in the culinary arts, but the most amazing thing is that C-CAP sticks by their side throughout their entire lives. C-CAP gives talented and motivated young cooks the tools and resources they need to take on an integral role in the

culinary industry, strengthening the industry as a whole. I have watched the C-CAP students grow up to be incredibly intelligent, creative and successful chefs who are so eager to pass on their knowledge to the younger C-CAP students.



“I am so proud to have been a part of this organization for almost 14 years, and I will continue to do everything I can to brighten the future of the next generation of chefs.”

Silvana Esparza is a nationally acclaimed Mexican chef/owner of Barrio Café, Barrio Urbano and Barrio Avion. Chef Esparza has been a judge at the C-CAP Arizona competitions and has played a crucial role in training and hiring many C-CAP students.

It means so much to me to be a part of C-CAP. Personally, through C-CAP, I hope to reach future Mexican chefs and remind them of their own cuisine. We cannot go back to thinking yellow cheese and fried ice cream are Mexican food. It's so important to teach students how to cook so that they can have an outlet to express who they are and where they come from.

Having been a judge at the competition has allowed me to see the effects of C-CAP first hand. Watching the students' faces melt to tears when they're handed a full-tuition scholarship is something I will never forget. Scholarships for the next generation of chefs... that is where it's at for me. But C-CAP does much more than scholarships.

Each student is taught to both absorb as much as they can from their mentors but also to have the confidence to figure things out for themselves. In my experience, all of the kids I have gotten to know have been eager for every morsel of culinary knowledge they can get their hands on, and extremely skilled in taking full advantage of the opportunities offered to them. But they don't just know how to help themselves, they know how to pass it on to those around them. C-CAP places a lot of emphasis on mentorship, and that is very clear when you watch the kids interact with each other, with those they want to learn from and with those to whom they have something to teach.

Food is a critical component of my life; baking has been in my family for over 800 years. Being able to pass on that knowledge to an eager generation of young, talented chefs through C-CAP makes me truly believe that despite many critics, we have a very bright future in store as a society.



C-CAP not only gives them a gateway into the culinary world, but gives them the tools, knowledge and skills to succeed.

SILVANA ESPARZA  CHEF-OWNER

HOW TO HELP

Your support helps at-risk students succeed and develop thriving careers in the food industry.

YOUR DONATION ENABLES C-CAP TO:

- ③ Transform the lives of underserved high school students through our programs
- ③ Grow our scholarship fund
- ③ Create diversity in our kitchens and provide students with successful careers in the food and hospitality industry

TO MAKE YOUR DONATION:

Please visit www.ccapinc.org
and click *Donate*.

—OR—

Send a check payable to:

Careers through Culinary Arts Program, Inc.
505 Eighth Avenue, Suite 1400
New York, NY 10018

OTHER WAYS TO HELP:

- ③ Donate products and/or equipment for our culinary classrooms and students
- ③ Make a contribution via donated securities
- ③ Encourage your company to get involved
- ③ Provide space for student and alumni activities or fundraising events
- ③ Matching Gifts: See if your company has a matching gift program, which can double your contribution to C-CAP
- ③ Host a fundraiser to benefit C-CAP
- ③ Follow us on Twitter [twitter.com/ccapinc] and Instagram [instagram.com/ccapinc]
- ③ “Like” us on Facebook: [facebook.com/CCAPinc]

FOR MORE INFORMATION, PLEASE CONTACT:

Jill Turner Lloyd
Director of Development
646-790-4513
jlloyd@ccapinc.org



I am a proud supporter of C-CAP. It offers opportunities that underserved students could only dream about. Seeing the confidence and pride that C-CAP students gain from their work is truly uplifting.

Yoko Newburg
Ronald Newburg Foundation

ASSETS**CASH AND CASH EQUIVALENTS**

| | |
|--------------------------------------|--------------|
| Unrestricted | \$ 2,523,398 |
| Temporarily Restricted | 85,038 |
| Unconditional Promises to Give | 89,005 |
| Investments | 12,773 |
| Accounts Receivable | 196,081 |
| Prepaid Expenses & Security Deposits | 35,911 |
| PP&E | 113,888 |
| Security Deposits | 42,091 |

| | |
|---------------------|---------------------|
| Total Assets | \$ 3,098,185 |
|---------------------|---------------------|

LIABILITIES AND NET ASSETS

| | |
|-------------------|-----------|
| Total Liabilities | 953,975 |
| Total Net Assets | 2,144,210 |

| | |
|---|---------------------|
| Total Liabilities & Net Assets | \$ 3,098,185 |
|---|---------------------|

**CHANGES IN
UNRESTRICTED
NET ASSETS**

| | |
|--|---------------------|
| Revenue and Other Support | \$ 3,849,873 |
| Additional Contributions | 2,687,497 |
| Satisfaction of Program Restrictions | 63,950 |
| Total Revenue & Other Support | \$ 6,601,320 |

EXPENSES**PROGRAM SERVICES**

| | |
|-------------------------------|---------------------|
| Total Program Services | \$ 5,987,657 |
|-------------------------------|---------------------|

SUPPORTING SERVICES

| | |
|------------------------|------------|
| Management and General | \$ 223,775 |
| Fundraising | 417,491 |

| | |
|----------------------------------|-------------------|
| Total Supporting Services | \$ 641,226 |
|----------------------------------|-------------------|

| | |
|-----------------------|---------------------|
| TOTAL EXPENSES | \$ 6,628,923 |
|-----------------------|---------------------|

| | |
|--|------------------|
| INCREASE IN UNRESTRICTED NET ASSETS | \$ 27,603 |
|--|------------------|

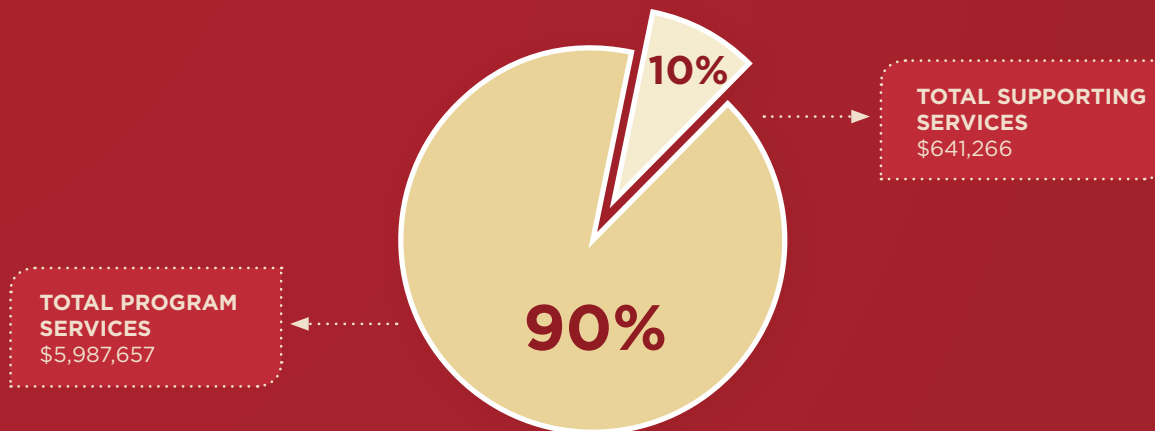
FINANCIAL OVERVIEW

*I've seen tremendous growth in this organization through the years and the wonderful effect it's had on so many students. I'm proud to say that **more than 90%** of C-CAP's funding directly supports its programs.*



Mark Weiss
Chief Investment Officer, RFR Holding LLC
C-CAP Board Co-Chair Elect

2015 DISTRIBUTION OF FUNDS USED





Without the connections and support of C-CAP, our programs would be much less effective. We can only do so much as teachers, but together we are opening doors for students that may not have been able to get their foot in the door or been encouraged to try.

Laura Molite
C-CAP Teacher
Long Island City High School, Queens, NY



Without the training that C-CAP provided, I may not have had the chance to begin my career, begin to travel or even branch out beyond my neighborhood.

Peggy Banks
Alumna
C-CAP Chicago



C-CAP SUPPORTERS

C-CAP'S WORK IS MADE POSSIBLE BY THE GENEROUS SUPPORT OF THE FOLLOWING DONORS:

\$50,000+

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Richard Chapman
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Betsy Hutman
Joel S. Isaacson
The Institute of Culinary Education
Karen & John Jacob
Lee Ann and Melvin H. Jacobs
Foundation
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Joel Jankowski
Barry Johnson
Amy & Jon Kalikow
Carol & N. Richard Kalikow
Jill & Myron Kaplan
Ellen & Ike Kier
Jodi & Rick Kirkbride
Craig Koenigsberg
Diane Connal Koepfel
& Gerard Koepfel
Constance E. Komarck
Amy & Louis Kreisberg
Aerin Lauder
Evelyn & Leonard Lauder
Helene & James Lawrence
Leap Foundation DC
Marni & Darren Leiderman
Les Dames D'Escoffier -
Philadelphia Chapter
Les Gourmettes

Pamela & Peter Levenson
Nadine Levy
Edward Lewis
Margaret & Oscar Lewisohn
Limoneira
Frank Lively
Sandra M. MacDonald
Nichol MacManus
Barbara & Robert Mann
Diane & Michael Marcus
Helena & Roman Martinez
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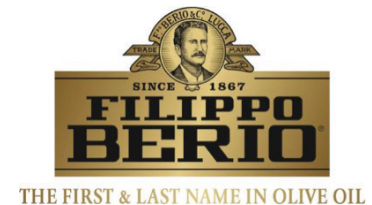
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Every year, C-CAP is able to provide underfunded public schools with over \$100,000 dollars worth of supplies for their culinary classrooms. We could not do this without our incredible partner organizations that donate products and equipment so that C-CAP students can get the training they need to succeed.



WORDS OF THANKS FROM C-CAP STUDENTS AND TEACHERS

Being able to provide students with ingredients they will use on the job makes the classroom experience more authentic and provides real life work simulations.

Your support is helping me accomplish my dreams of becoming a chef by letting me cook with quality ingredients and furthering my culinary knowledge. I am very grateful for your contributions to my class.

Thank you for remembering us year after year and for giving us the resources to cook in our class. Without your generous donations we would be reading about cooking from a textbook instead of practicing our skills with real equipment and great ingredients.

Hands-on experience is the best teaching method for students to gain authentic knowledge and develop working skills. Your donations are always appreciated by all of my students.

My classmates and I know that ingredients and tools aren't cheap, so for you to help us out in a way we can't pay back just yet...it means the world to us. Generosity breeds generosity, you can be sure we'll pay it forward in the future!

I've never forgotten the lessons C-CAP taught me about work ethic, ambition and having confidence in myself. I know that I'm capable of great things in my career, and C-CAP has made it all possible.

Elizabeth (Ellie) Ubinas

C-CAP New York
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“C-CAP prepares students for the realities of the restaurant and hospitality world by giving them an opportunity to work with top chefs before they even graduate high school. Students not only learn valuable lessons, but also become more passionate and driven to succeed in this industry.”

Tom Gauthier

*Director of Educator Partnerships and Scholarship Programs
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C-CAP is grateful to the talented photographers who capture our events, including:

**Kathryn Cooper, Estela D'Agati-Duce,
Diana DeLucia, Ozivell Ecford, Ed Krieger,
Jerry Ruotolo and Tori Soper.**



“Each teacher has a passion and desire to help their students. We each have our own way of training, but we come together and unite through C-CAP.”

Angela Stutz
C-CAP Teacher
Perry High School, Gilbert, AZ



It's refreshing to see how dedicated C-CAP students are to their education and how passionate they are about their craft. C-CAP has a profound impact on these young people's lives, and they are sure to become the food service industry's next great leaders.

Richard Sandoval
Chef, Restaurateur, Author, Television Personality



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