



LOS ANGELES
LGBT
CENTER®

CULINARY ARTS TRAINING PROGRAM



INTERGENERATIONAL INNOVATION: Job Training and Food Production Program Model

Culinary training, meal production, and job placement are the hallmarks of the Los Angeles LGBT Center's Culinary Arts program. Enrolling up to 100 students a year, the program provides the foundation of required culinary skills for students to secure jobs and pursue meaningful careers throughout the Los Angeles restaurant and hospitality sectors.

The 300-hour culinary curriculum, based on classic French techniques, provides a solid framework for students. Lessons include basic knife skills, food safety training, and essential baking techniques. Daily class progression works to build on previously learned skills and increase the speed and productivity of students. This foundation is necessary as students prepare up to 600 fresh and nutritious meals a day for the Center's youth and senior members, many who struggle with homelessness and food insecurity.

To complete the program and gain industry experience, students are placed in a myriad of local businesses. Diverse community internship partners range from fine dining establishments, to amusement parks, bakeries, and cafés. The program assists in launching new culinary careers while providing much needed nourishment for members of the community.



Provide culinary job training to youth and seniors:

- 12-week / 300-hour training program
- 3 modules / 4 weeks each
 - M1: Basic culinary skills development
 - M2: Campus meal production
 - M3: Externship and job placement assistance
- Annual Program enrollment - 100 students





OUR SOCIAL ENTERPRISE, A COMMUNITY SERVICE PROVIDER

The Culinary Arts Program generates income that can be reinvested back into Center programming. Liberation Coffee House, the Center's cafe on Santa Monica boulevard, will provide a daily stop for both Center employees and members of the local community to purchase delicious food items and beverages. In addition, our commercial kitchen prepares meals for our members 365-days per year. Our

in-house meal production keeps our food spending within the Center by eliminating the need for outside caterers. This not only lowers the overall cost to the Center, but also improves the quality and freshness of the food. Finally, the programs' catering arm provides gourmet menu options for events at both the Anita May Rosenstein Campus and the Village at Ed Gould Plaza.

Key components of our social enterprise:

- Prepares nutritious meals for the Center community
- Serves as an employment site for youth and seniors
- Operates a coffee shop and retail outlet showcasing the Center's programming, events, and community presence
- Caters both in-house and external events
- Provides income for the Center to help offset program costs



SOCIAL ENTERPRISE COMPONENTS



LIBERATION COFFEE HOUSE

- Espresso bar featuring locally roasted, artisan coffee
- Pastries, pre-made sandwiches, and salads
- Center branded swag for sale
- A transitional cafe floorplan to allow for small meetings and performances



ANITA MAY ROSENSTEIN CAMPUS MEALS

- Supply nutritious meals for all on-site programming
 - Youth Center
 - Transitional Living Program
 - Harry & Jeanette Weinberg Senior Center programming
 - Senior Housing
- Preparing approximately 450 meals per day or 12,000 meals per month; estimated to increase to 600 daily meals as programs reach capacity



EVENT CATERING

- Catering for both Center-sponsored events and outside clients for functions booked on Campus, as well as exciting new venues such as our rooftop event space
- Increased employment opportunities for Center clients, including kitchen and serving positions
- Expansion to include off-site, private catered events



PROGRAM BENEFITS

Intergenerational Programming

The enjoyment of food is universal and allows for generations to interact around a shared experience. Recruiting from both clients of the Center’s senior and youth services, the program’s culinary training classes will launch the first intergenerational job training programming at the Center’s Anita May Rosenstein Campus. Special community meals will further act as a catalyst to unite the Center’s clients.



Creating a Built-In Mentoring Network

Culinary Arts students take an active part in both the setup and service of meals. These interactions create a built-in mentoring network for at-risk youth and seniors engaged in Center services.



Service Recipients Become Service Providers

Culinary Arts students are service recipients, who, through their participation in the program and work producing meals, become service providers.



Reducing Food Insecurity and Food Waste

The on-site kitchen allows for greater receipt and storage of donated food. These items are used in Center meals as well as other food distribution programs at the Center. Many of these produce donations would have otherwise ended up in landfills. This utilization combined with our active compost program works to reduce the Center’s environmental impact.

SPONSORSHIP OPPORTUNITIES!

Contact our team for details at sponsorship@lglbtcenter.org or 323-860-7364

Supporting Partners:



Chef Susan Feniger, a Center board member and accomplished celebrity chef, provides visionary leadership for this innovative solution. Under her leadership, this commercial-grade kitchen provides healthy meals to our youth and seniors while creating a nurturing learning environment.

Susan is an American chef, restaurateur, cookbook author, and radio and TV personality. She is known for starring in the cooking show *Too Hot Tamales* on the Food Network and opening several influential restaurants in Los Angeles. She has been awarded a Lifetime Achievement Award by the California Restaurant Association and received the 2018 Julia Child Award.