







2022 ANNUAL REPORT

Louisiana Restaurant Association Education Foundation

Mission Statement

Established in 1995, the Louisiana Restaurant Association Education Foundation is a 501c3 non-profit organization that exists to serve the public and restaurant industry – raising its image, enlightening individuals on career opportunities, and encouraging growth of the workforce are the cornerstone of the LRAEF's focus.

The LRA Education Foundation is governed by its Board of Directors comprised of volunteer industry leaders who provide guidance, oversight and strategic vision.



ISCOVER

Craig Dennison, Chair *Fair Grounds Race Course & Slots*

2022 LRAEF Board of Directors

Jason Jones, Vice Chair *Sysco*

Tammy Smitherman, Secretary/Treasurer Heartland Payment Systems

Alan Guilbeau, Immediate Past Chair *PJ's Coffee*

Bruce Attinger, Walk-On's Sports Bistreaux

Forrest Bethay III, Triple B's Cajun Corner

Michael Carmouche, Ecolab

Scot Craig, Katie's Restaurant & Bar / Francesca

Derrick Dunne, Raising Cane's Chicken Fingers

Michael Eastman, Auto-Chlor Services

Octavio Mantilla, BRG Hospitality

Greg Reggio, Taste Buds Management

Emery Whalen, QED Hospitality

Dr. Yvette Green, Academic Advisor, *UNO Kabacoff School of HRT*

2022 Revenue \$589,830

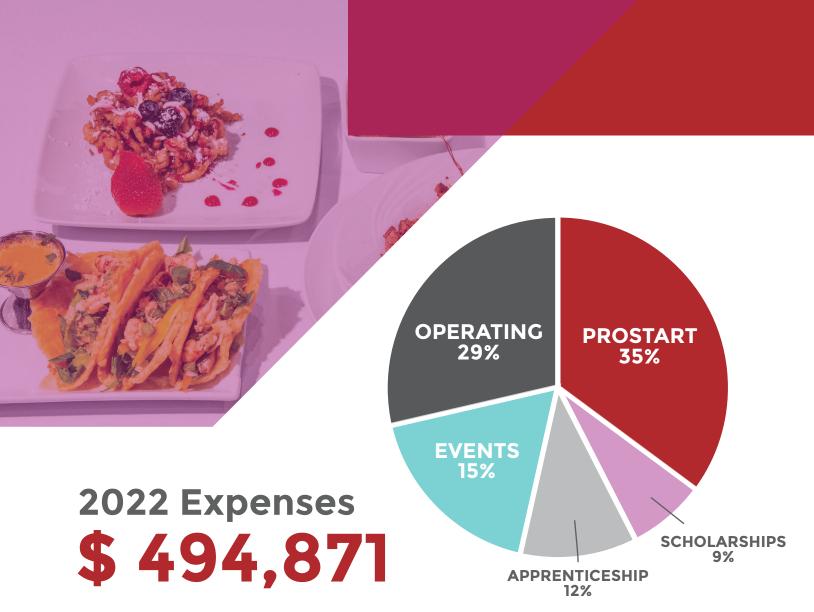
In 2022, we increased our impact by 28.5% from 2021. Thank you to all of our supporters who made this happen!



Thank you the LRA Chapters!

Thank you the LRA Staff!

Through the Denim for Dollars program, LRA staff raised \$2,902 in 2022. Denim for Dollars is a fundraising campaign for our staff members to donate \$1 a week to the Louisiana Restaurant Association Education Foundation. In return, the LRA hosts Blue Jean Fridays.



- \$174,694 of our budget was used for Prostart (program support, school support fund and teacher professional development)
- LRAEF Scholars program provided \$43,500 in post secondary scholarships to qualified students
- We invested \$60,870 to operate multiple industry apprenticeship programs
- General mission support (staff, benefits, supplies, travel) was 29% of annual expense

2021–2022 Louisiana ProStart Programs

49 Programs Statewide with More Than 1,700 Students

ProStart is a high school culinary and restaurant management training curriculum, where students learn math, chemistry, leadership, and presentation and communications skills – all vital tools for future success.

Abbeville High School Academy of Our Lady Albany High School Alfred Bonnabel High School Ascension Parish ProStart Caddo Career and Technology Center **Castor High School Central High School Chalmette High School** College Street T & I Vocational Center **Covington High School Denham Springs High School** Donaldsonville High School East St. John High School Eunice Career and Technical **Education Center** Fontainebleau High School Hammond High Magnet School Istrouma High School

Jefferson Davis Parish/ SOWELA Morgan Smith Jennings Campus Kenner Discovery Health Sciences Academy Lafourche Parish Career Magnet Center Lakeshore High School Leesville High School Live Oak High School Louisiana School for the Deaf Mandeville High School Mansfield High School Natchitoches High School Northeast High School Northshore High School Pearl River High School **Plaguemine High School**

Rayne High School **Red River High School** Salmen High School Slidell High School Springfield High School St. Charles Satellite Center Sulphur High School Tara High School **Terrebonne Career and Technical High School** W. D. and Mary Baker Smith Career Center Walker High School Washington Career and Technical **Education Center** West Feliciana High School West Monroe High School West St. John High School Woodlawn High School Young Audiences Charter High School







Teacher Professional Development

2022 allowed us to hold in-person teacher professional development in the winter and in the summer. Our teachers were excited to participate and were able to share many great ideas with one another. These were the most wellattended professional development events that the LRAEF has held in recent years.

Our winter training was held in February at the Chef John Folse Culinary Institute at Nicholls State University. The focus of the training was on rules and processes for Louisiana ProStart Student Invitational. After presenting the rules and changes, teachers were given a sample management packet and worked in groups to critique and improve it. In the afternoon, two Nicholls State students competed in a mock competition judged by a professor and two senior ProStart teachers, to illustrate what competition feels like for students.

In July, we held our more in depth summer training. On the first day, new teachers were welcomed and trained on the ins and outs of all things Louisiana ProStart. On day two, we welcomed both new and returning teachers, and our partners from EatFit NOLA did a presentation on healthier food substitutions. We also introduced teachers to our updated Louisiana ProStart Teacher Handbook. We then visited to the Dickie Brennan & Company Commissary, where teachers were shown ways to butcher, prepare and utilize beef, pork, and poultry in cooking and were treated to lunch. In the afternoon, the session focused on designing an elevated LPSI menu. In the evening, we went to Restaurant August, where teachers were treated to a six-course, innovative tasting menu to inspire their competition menus. On the final day, we examined our placement at the National ProStart Invitational, worked on knife skills, and reviewed sanitation presentation. Each educator received a large package of culinary supplies and tools to support their classroom work.

Special thanks to Octavio Mantilla of BRG Hospitality and the UNO Kabacoff School of HRT for making this event a success.



Louisiana ProStart Handbook

During our Summer training, we unveiled our updated Louisiana ProStart Educator Handbook. Thanks to a grant from the Lester E. Kabacoff School of Hotel, Restaurant, and Tourism Administration at the University of New Orleans, we were able to produce a printed copy for every school. The handbook outlines Louisiana ProStart requirements, LRAEF-provided services, and the ProStart curriculum. It also has a resources section, which includes a directory of every ProStart teacher in the state of Louisiana.

Course and the second s



HE UNIVERSITY OF JEW ORLEANS

> LOUISIAN Pros National Restaur

Educator of Excellence

Our 2022 Louisiana ProStart Educator of Excellence was Allison Armand of Pearl River High School. Ms. Armand has been an integral part of ProStart in Louisiana and is one of our longest-teaching educators. She began teaching ProStart at Salmen High School in Slidell in the 2005-2006 school year and built it into a very active and respected program. She moved to Pearl River High School in 2015, establishing it as a thriving program. In 2022, her class participated in the Louisiana ProStart Invitational for the first time, placing second in the Culinary competition. A champion for her students and her program, she isn't afraid to ask difficult questions. She advocates for her program and is a great representation of the quality educators we have in Louisiana.

Louisiana ProStart Invitational Returns for the First Time in Two Years



For the first time since 2019, we hosted the Louisiana ProStart Invitational (LPSI) on March 29th and 30th in New Orleans at the Ernest N. Morial Convention Center. Though the event was smaller due to school COVID restrictions, LPSI 2022 was a tremendous success!

Raising Cane's Chicken Fingers returned as the title sponsor, with BRG Hospitality serving as our Management Competition sponsor, Blue Runner serving as our Culinary Competition sponsor, and Tabasco serving as our National Team sponsor. Judges for the event included professors from culinary programs across the state as well as acclaimed chefs.

Student teams placing in the top three in both competitions were awarded scholarships, with over half a million dollars total given out. Scholarships were provided by the Culinary Institute of America; Auguste Escoffier School of Culinary Arts; Sullivan University; the University of Holy Cross Food Science Program; the University of New Orleans School of Hotel, Restaurant and Tourism Administration; New Orleans Culinary and Hospitality Institute; Delgado Community College, and the Louisiana Culinary Institute. The first-place Culinary team was awarded a combined total of \$147,500 in scholarship funds, and the first-place Management team was awarded \$127,500. The second-place teams in both competitions were awarded \$40,000 each.





For the first time since the Louisiana ProStart Invitational's inception, one school, Chalmette High School, won first place in both the Culinary and Management competitions. Pearl River High School won second place in Culinary, and Sulphur High School came in third place. Hammond High Magnet School won second place in Management, and Plaquemine High School won third place. Chalmette High School also won the Safety and Sanitation award. Plaquemine High School won the Culinary Judges' award for Teamwork, Sulphur High School won the Culinary Judges' award for Best Starter, Istrouma High School won the Culinary Judges' award for Best Entrée, and Hammond High Magnet School won the Culinary Judges' award for Best Dessert. Chalmette High School also won multiple Management Judges' awards, including Restaurant Concept, Critical Thinking, Marketing, Presentations, and Operations.

The following schools competed in the 2022 Louisiana ProStart Competition:

Culinary	Management
Chalmette High School	Chalmette High School
Hammond High Magnet School	Hammond High Magnet School
Istrouma High School	Istrouma High School
Kenner Discovery Health Sciences Academy	Plaquemine High School
Pearl River High School	Young Audiences Charter High School
Plaquemine High School	
Salmen High School	
Slidell High School	
Sulphur High School	
West Feliciana High School	
West Monroe High School	

2022 School Support Fund Investment

\$29,914 \$33,150 \$59,064 Spring Fall Total

The School Support Fund, which is provided through grants, donations, and LRA Chapter philanthropy provides financial awards for ProStart programs. The School Support Fund is open to all approved ProStart programs. Funds were used for field trips, industry interactions, supplies, and preparing for the Louisiana ProStart Invitational. Schools that received grants in the Spring are listed below.

Abbeville High School Ascension Parish ProStart Belaire High School Caddo Career & Technology Center Castor High School Chalmette High School Denham Springs High School East St. John High School East Iberville High School Eunice Career & Technical Education Center Fontainebleau High School French Settlement High School Hammond High Magnet School Istrouma High School Jefferson Davis Parish/ SOWELA Morgan Smith Jennings Campus Kenner Discovery Health Sciences Academy Lafourche Parish Career Magnet Center Leesville High School Lakeshore High School North Caddo High School Pearl River High School Plaquemine High School Rayne High School Salmen High School South Beauregard High School Springfield High School Sulphur High School Tara High School W.D. & Mary Baker Smith Career Center Walker High School Washington Career and Technical Education Center West Monroe High School West Feliciana High School West St. John High School Woodlawn High School Young Audiences Charter High School

LRAEF Scholars

In 2022, the LRAEF provided a total of **\$43,500** in scholarships to **17** post secondary students.

Jim Funk Scholar

Carmella Bosco Lakeshore High School Nicholls State University

LRAEF Scholars

Morgan Boquet Lakeshore High School Nicholls State University

Rachel Cannata Benjamin Franklin High School Cornell University

Christina Chauffe Lafayette High School University of Louisiana at Lafayette

Julian Faust-McKinney Caddo Parish Magnet High School Auguste Escoffier School of Culinary Arts

Zoe Foster Franklin Parish High School Nicholls State University

Sarah Gassenberger Academy of Our Lady University of Holy Cross

Isabelle Giangrosso Ursuline Academy University of Holy Cross

Rebecca Gilson Fontainebleau High School Nicholls State University

Louisiana Seafood Scholar

Pierce Ziebarth Albany High School Louisiana Culinary Institute

> Kayla Gremillion Northshore High School Nicholls State University

Jeremy McElveen Stevenson High School University of Holy Cross

Alayna Moore Buckeye High School University of Louisiana at Lafayette

Emery Prokasy Mandeville High School University of Louisiana at Lafayette

Nishanth Sathyanarayan East West Public School Delgado Community College

Emma Sedgebeer Fontainebleau High School Nicholls State University

De'Ante Skidmore East St. John High School Louisiana Culinary Institute





In 2022, we doubled the number of apprentices from 3 to 6, thanks to two new employers. Thus far, all but one of our apprentices have stayed on track. 2022 also saw the addition of the Kitchen Manager Apprenticeship track.

During the Winter Teacher Training Session, we began to incorporate our ProStart students into the Pre-Apprenticeship program. During in-person and virtual trainings, ProStart teachers were shown how to introduce their students to the program, educating them on lessons, data management, and expectations.

2022 By the Numbers

Category	Number	Partners
Apprentices enrolled	6	Windsor Court Hotel, JW Marriot, Saba, Wakin' Bakin', Link Restaurant Group
Pre-apprentices enrolled/served	221	Café Reconcile (110), Liberty's Kitchen (44), Wakin' Bakin' (4) Chalmette HS (26), New Orleans Career Center (32), New Orleans Job Corps (5)
Employer Partners	11	Down South Hospitality (BR), Zea Rotisserie & Bar (NOLA/BR) JW Marriott Hotel (NOLA), Windsor Court Hotel (NOLA), Creole Bagelry (NOLA) Link Restaurant Group (NOLA), Saba (NOLA), Marriott Warehouse District QED Hospitality (NOLA), Omni Royal Orleans (NOLA), Wakin' Bakin' (NOLA)
Pre-Apprenticeship Partners	8	New Orleans Career Center (NOLA), The NET/EQA Schools (NOLA) Warren Easton Charter HS (NOLA), Urban League of Louisiana (NOLA) Café Reconcile, Liberty's Kitchen (44), Wakin' Bakin' (4), Chalmette HS (26) New Orleans Career Center (32), New Orleans Job Corps
Restaurant Ready Partners	3	Café Reconcile (NOLA), Liberty's Kitchen (NOLA), NOLA Job Corps (NOLA)

2022 Annual Partners

\$50,000 and above

Raising Cane's Chicken Fingers Baton Rouge Epicurean Society

\$20,000 and above

Auto-Chlor Services, LLC Acme Oyster House Emeril Lagasse Foundation National Restaurant Association Education Foundation Ecolab Louisiana Restaurant Association

\$10,000 and above

BRG Hospitality Atmos Energy Blue Runner Foods George Rodrigue Foundation of the Arts J.P. Morgan Chase & Co. Sysco Entergy Louisiana

\$2,500 and above

Tabasco Fore!Kids Foundation B & G Food Enterprises Coca-Cola Bottling Company United The University of New Orleans Lester E. Kabacoff School of Hotel, Restaurant, and Tourism Administration Rotolo's Pizzeria Katie's Restaurant and Bar NATCO Food Service Republic National Distributing Company QED Hospitality Octavio Mantilla Family Trust Crescent Crown Distributing Fair Grounds Race Course & Slots Tammy Smitherman



MEET OUR STAFF

PRESIDENT & CEO

STAN HARRIS sharris@lra.org

EXECUTIVE DIRECTOR

JONATHAN BAYNHAM jbaynham@lra.org

PROGRAM MANAGER

MISTICA MAPLES-ADAMS mmaples-adams@lra.org

COORDINATOR

ALEX SHAFER ashafer@lra.org



LOUISIANA RESTAURANT ASSOCIATION EDUCATION FOUNDATION 2700 N. Arnoult Road, Metairie, LA 70002 (504) 454-2277 | www.LRAEF.org

ProStart and the ProStart logo are registered trademarks of the National Restaurant Association Educational Foundation.