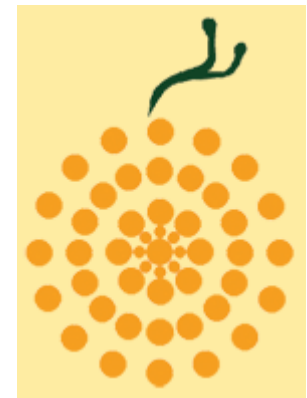
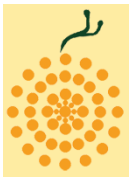


PROJECT
Renewal



**CULINARY ARTS TRAINING
PROGRAM AND COMFORT FOODS
CATERING**





THE CULINARY PROGRAM

Our goal is to train 160 formerly homeless men and women in entry level kitchen skills and help them get and keep jobs in the food service industry.



Established in 1995 with a HUD SHP grant



Graduated 127 students in 2011 alone



66th Class graduated in May 2012



New school with the Veterans Administration to begin in 2013

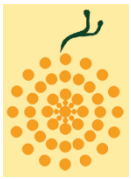


PROJECT

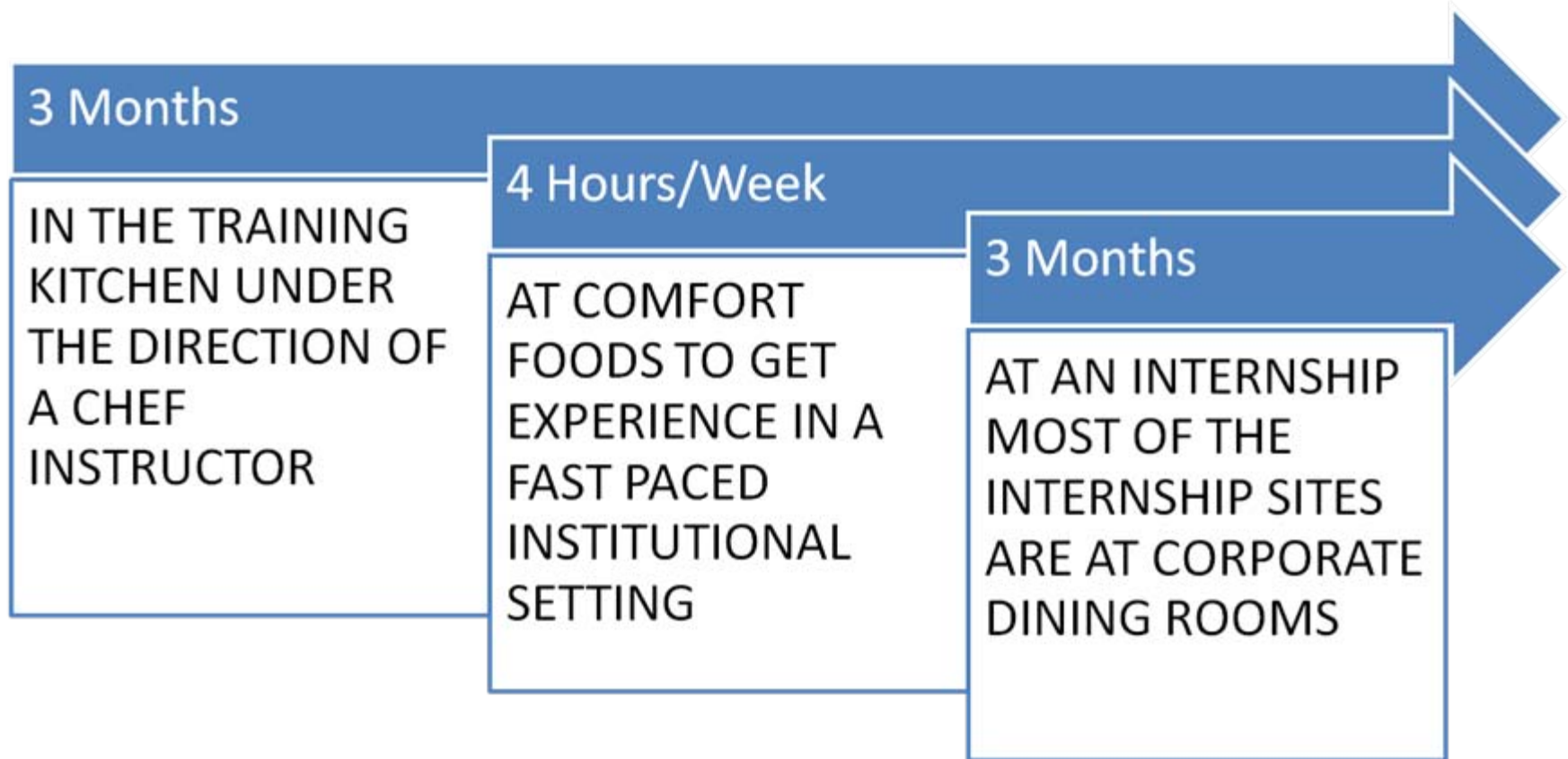
Renewal



Copyright 2012



THE PROGRAM



PROJECT
Renewal



Copyright 2012

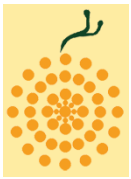


Morgan
Stanley

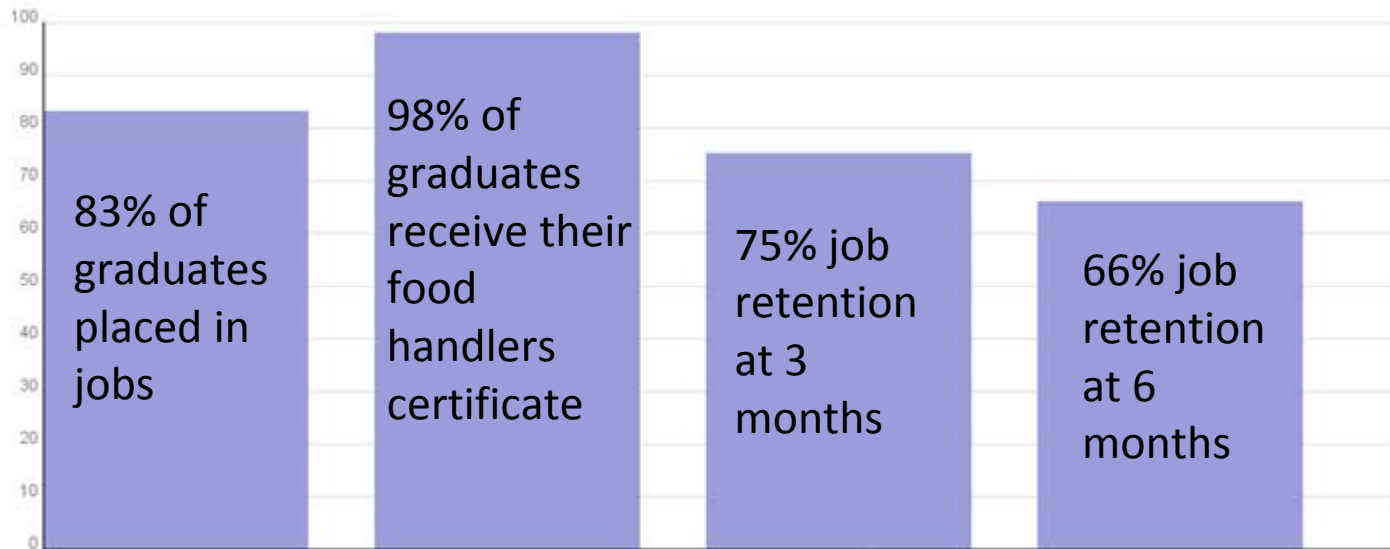


Goldman
Sachs





OUR OUTCOMES

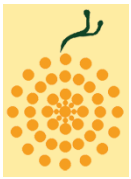


PROJECT

Renewal



Copyright 2012



STAYING AFLOAT

HUD
STOPPED
FUNDING
VOCATIONAL
PROGRAMS

WE
PARTNERED
WITH VESID
(NOW ACCES)

WE BECAME
LICENSED AS
A NY STATE
PROPRIETARY
SCHOOL

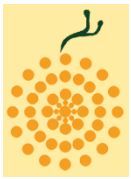


PROJECT

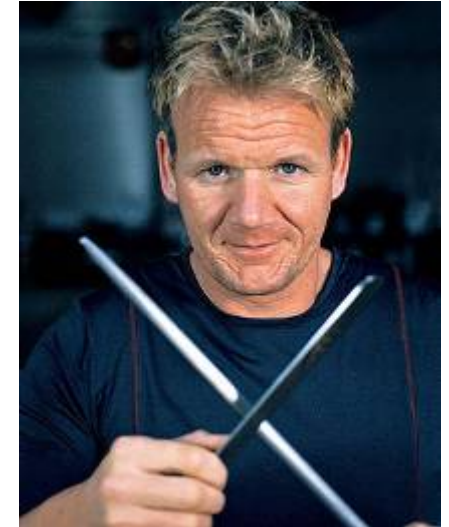
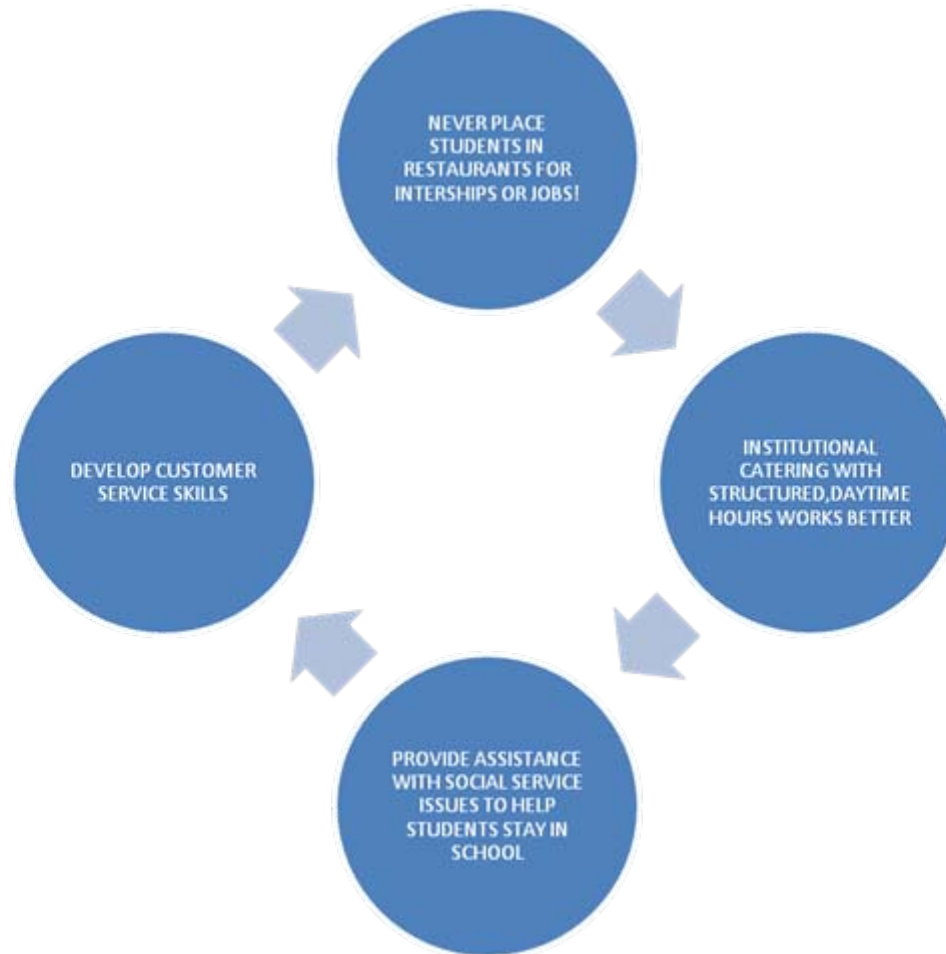
Renewal



Copyright 2012



LESSONS LEARNED





COMFORT
FOODS
ESTABLISHED IN
1997 WITH A
LOAN FROM CSH

to create jobs
for Culinary
Arts graduates

to create
revenue for the
training
program to
supplement
HUD funding



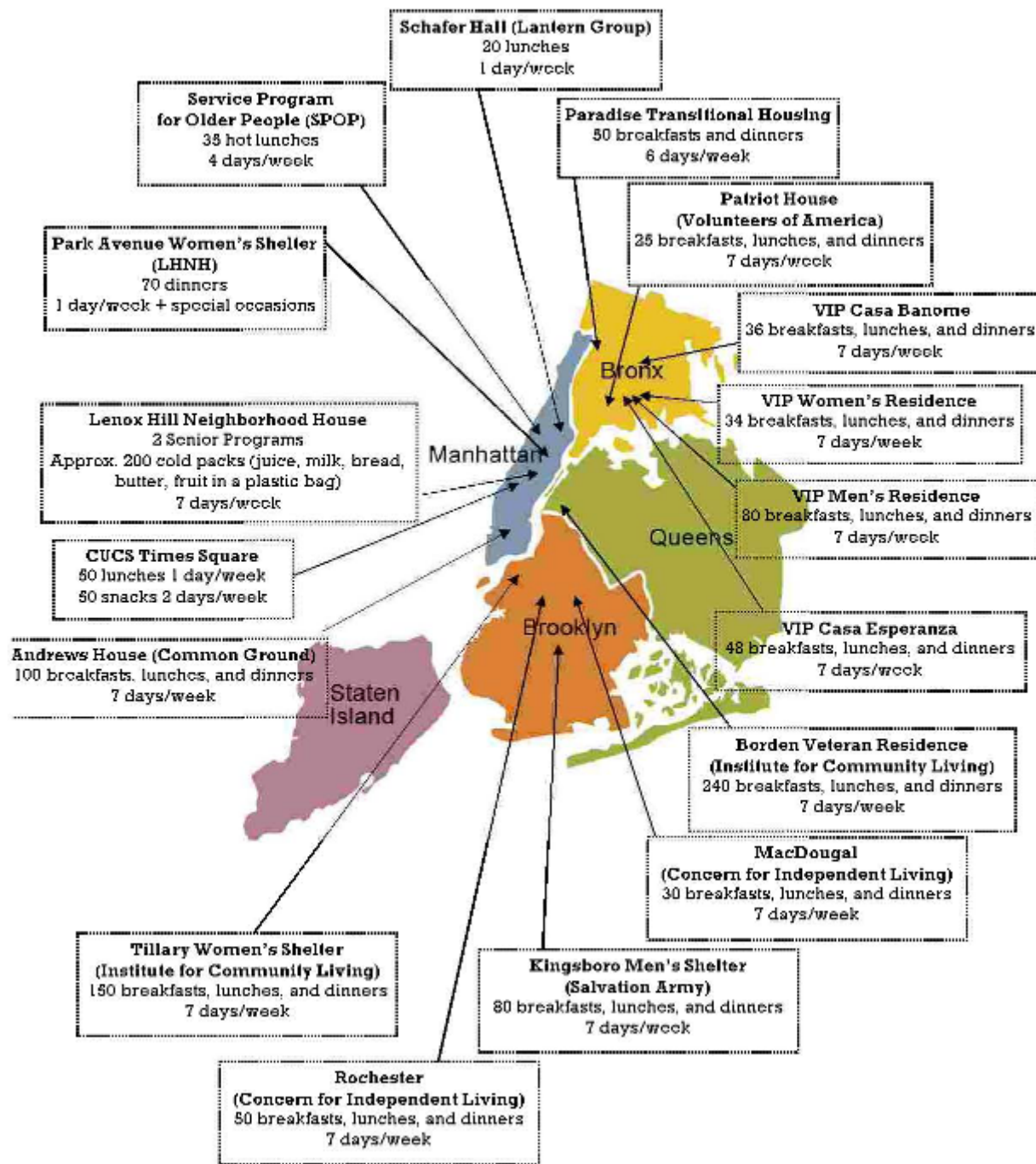


- Our first client was a BRC's Senior Center. We had 2 employees. Since then, we have grown to **17** clients, with **19** employees that cook and deliver **2200** meals a day to shelters, senior centers, community residences and treatment programs.
- We also cater private parties, corporate breakfasts/lunches and other events.





This is a demonstration completed as part of Fashion Week 2011. The chef from the Fat Radish.





LESSONS LEARNED

- DON'T GET TOO FANCY
- GROW SLOWLY

