



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.



2022 LRAEF Board of Directors

Craig Dennison, Chair
Fair Grounds Race Course & Slots

Jason Jones, Vice Chair
Sysco

Tammy Smitherman, Secretary/Treasurer
Heartland Payment Systems

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PJ's Coffee

Bruce Attinger, *Walk-On's Sports Bistreaux*

Forrest Bethay III, *Triple B's Cajun Corner*

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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

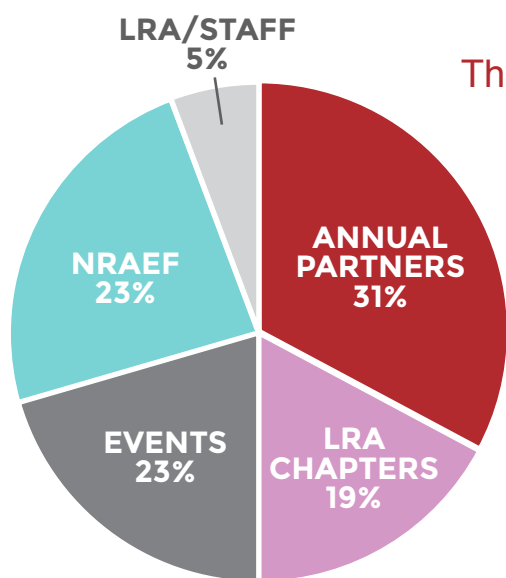
2022 Revenue \$589,830

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!

The Acadiana, Baton Rouge, Bayou, CENLA, Northshore and New Orleans chapters raised **\$109,000** for our educational programs.

Bayou Chapter	\$9,000
Baton Rouge Chapter	\$30,000
Bayou Chapter	\$10,000
CENLA Chapter	\$15,000
New Orleans Chapter	\$40,000
Northshore Chapter	\$5,000

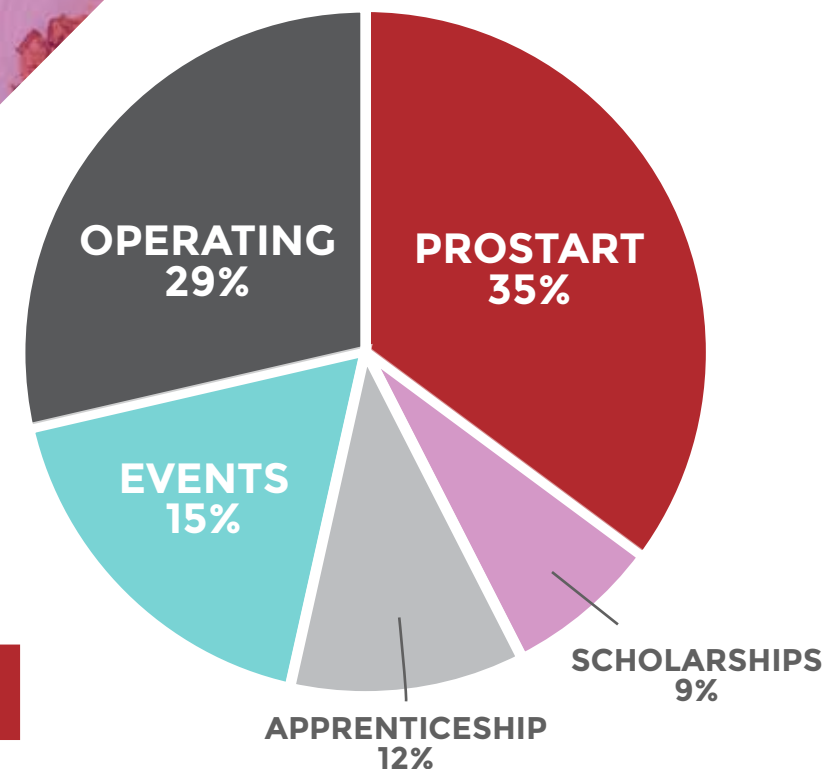


Thank you the LRA Staff!

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.



2022 Expenses \$ 494,871



- \$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
Plaquemine 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



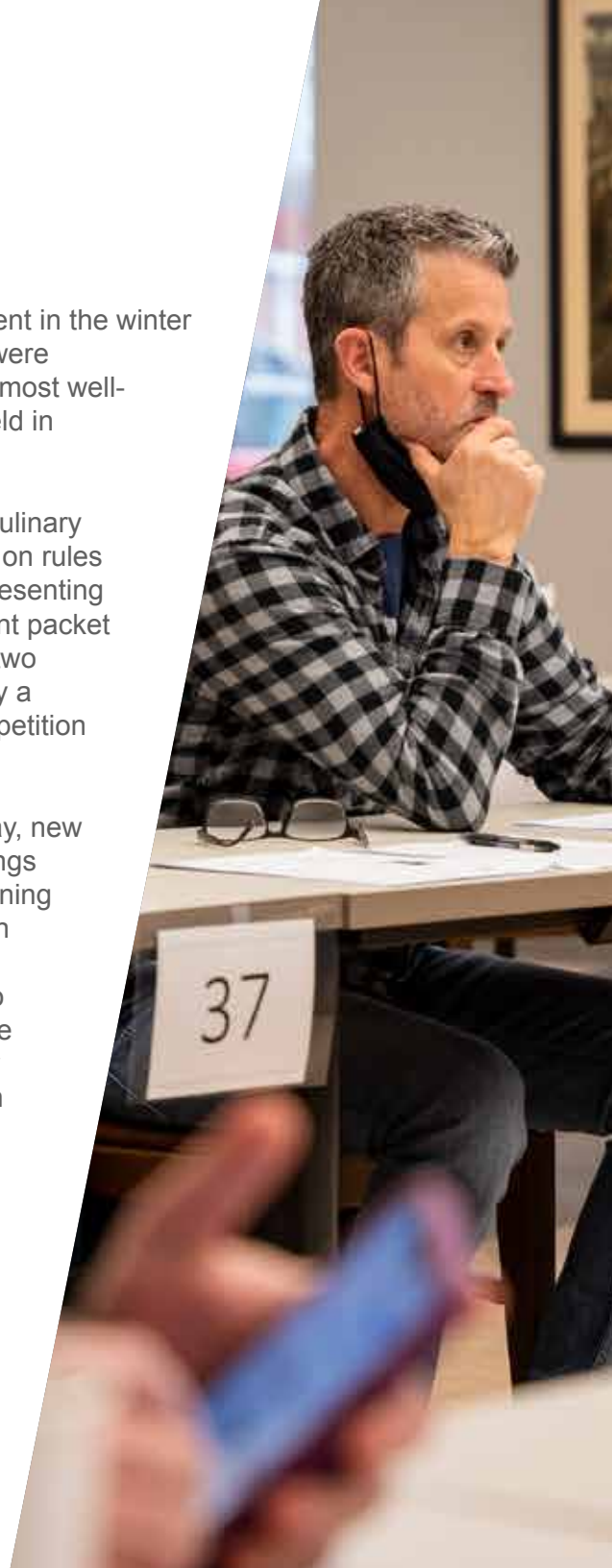
Teacher Professional Development

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 well-attended 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.

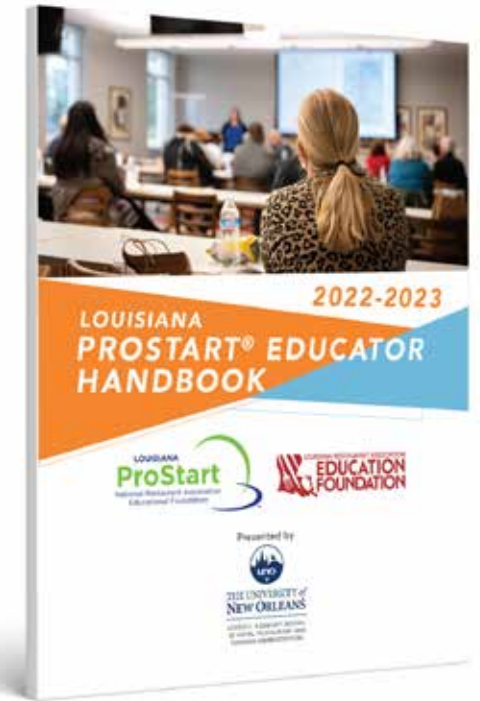
In July, we held our more in depth summer training. On the first day, new teachers were welcomed and trained on the ins and outs of all things Louisiana ProStart. On day two, we welcomed both new and returning teachers, and our partners from EatFit NOLA did a presentation on healthier food substitutions. 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.



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.

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.

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 \$81,250 apiece, and the third-place teams in both competitions were awarded \$40,000 each.

The following schools competed in the 2022 Louisiana ProStart Competition:

Culinary

- Chalmette High School
- Hammond High Magnet School
- Istrouma High School
- Kenner Discovery Health Sciences Academy
- Pearl River High School
- Plaquemine High School
- Salmen High School
- Slidell High School
- Sulphur High School
- West Feliciana High School
- West Monroe High School

Management

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

Louisiana Seafood Scholar

Pierce Ziebarth
Albany High School
Louisiana Culinary Institute

LRAEF Scholars

Morgan Boquet
Lakeshore High School
Nicholls State University

Kayla Gremillion
Northshore High School
Nicholls State University

Rachel Cannata
Benjamin Franklin High School
Cornell University

Jeremy McElveen
Stevenson High School
University of Holy Cross

Christina Chauffe
Lafayette High School
University of Louisiana at Lafayette

Alayna Moore
Buckeye High School
University of Louisiana at Lafayette

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

Emery Prokasy
Mandeville High School
University of Louisiana at Lafayette

Zoe Foster
Franklin Parish High School
Nicholls State University

Nishanth Sathyanarayan
East West Public School
Delgado Community College

Sarah Gassenberger
Academy of Our Lady
University of Holy Cross

Emma Sedgebeer
Fontainebleau High School
Nicholls State University

Isabelle Giangrosso
Ursuline Academy
University of Holy Cross

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

Rebecca Gilson
Fontainebleau High School
Nicholls State University





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



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