



ANNUAL REPORT

MAKING A DIFFERENCE STARTS HERE!

2023

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Glen Armantrout
JMH Enterprises

Octavio Mantilla
BRG Hospitality

Greg Reggio
Taste Buds Management

Emery Whalen
QED Hospitality

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



Strategic Plan 2023-2025

Mission

The Louisiana Restaurant Association Education Foundation exists to enhance the industry's service to the public through education, workforce development and promotion of career opportunities.

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

Goals

1. Measure program impact through the lens of ProStart, Scholarship and Apprenticeship.
2. Articulate restaurant industry pathways to potential workforce.
3. Attract investment from LRA members, LRAEF board and outside community for LRAEF programs.

Strategies

- | | | |
|---|--|--|
| <ol style="list-style-type: none">a. Identify the correct tools to measure impact of programs and metrics.b. Incorporate program impact surveys into annual ProStart teacher requirements as well as workforce development programs.c. Develop strategic program plan to raise ProStart involvement based on metrics. | <ol style="list-style-type: none">a. Strengthen alignment between Industry and ProStart through workforce programs such as pre-apprenticeship.b. Develop lesson plans on current industry pathways and careers for ProStart and Non-Profit Partners.c. Incorporate industry pathway lesson plans into the ProStart curriculum and pre-apprenticeship curriculum. | <ol style="list-style-type: none">a. Identify key impact data, significant events and programmatic changes to effectively tell our story.b. Educate all LRA staff and EF board directors on developed "elevator pitch".c. Attract financial investment from companies and foundations.d. Cultivate partnerships with outside CBO's that are aligned with the LRAEF mission. |
|---|--|--|

2023

Financials

Revenue - \$618,269

For the first time, the LRAEF surpassed \$600,000 in revenue! Thank you to all of our sponsors and partners for making this happen.

Thank you to LRA Chapters!

The Acadiana, Baton Rouge, Bayou, CENLA, Northshore, and New Orleans chapters contributed **\$119,000** for our educational programs.

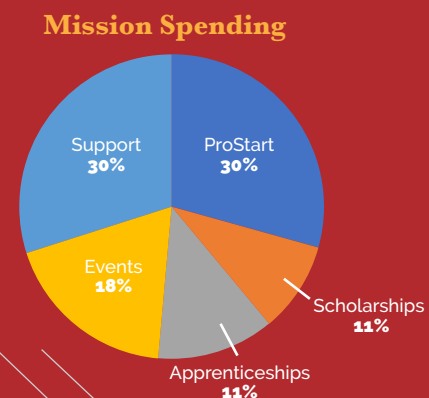
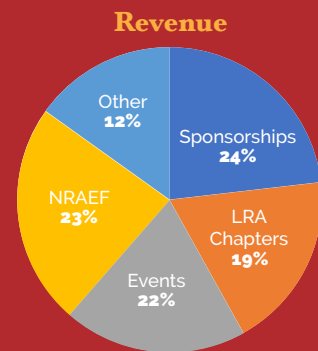
Acadiana	\$12,000	CENLA	\$20,000
Baton Rouge	\$35,000	New Orleans	\$35,500
Bayou	\$12,000	Northshore	\$4,500

Thank you the LRA Staff!

The Denim for Dollars program LRA staff raised **\$2,722 in 2023**. Denim for Dollars is a fundraising campaign for our team members to donate \$1 a week to the Louisiana Restaurant Association Education Foundation. In return, the LRA hosts Blue Jean Fridays.

Mission Spending - \$568,518

- Distributed **\$67,094** in ProStart School Support Funds.
- Distributed **\$60,500** in scholarships to postsecondary schools.
- Sent 10 students and their teacher all-expense paid trip to Washington DC for the National ProStart Invitational valued at **\$21,127**.



2022-2023



Louisiana ProStart Programs

49 Programs Statewide Serving 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
 Belaire Magnet High School
 Broadmoor High School
 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 Iberville High School
 East St. John High School
 Eunice Career and Technical Education Center
 Fontainebleau High School
 French Settlement High School

George Washington Carver High School
 Hammond High Magnet School
 Istrouma High School
 Jefferson Davis Parish/ SOWELA Morgan Smith Jennings Campus
 Kenner Discovery High School
 Lafourche Parish Career Magnet Center
 Lakeshore High School
 Leesville High School
 Live Oak High School
 Louisiana School for the Deaf
 Mamou High School
 Mandeville High School
 Natchitoches Central High School
 North Caddo 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
 South Beauregard 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



EDUCATOR TRAINING

In July, we held the ProStart Educator Summer Training presented by Auto-Chlor Services at the Louisiana Culinary Institute. These professional development days are designed to expand skills and provide continuing education for our teachers. The first day, new teachers were welcomed and trained on the ins and outs of all things Louisiana ProStart and an opening reception at Beausoleil Coastal Cuisine. Day two, we welcomed both new and returning teachers, and our partners from the Louisiana Department of Education (LDOE) who presented how ProStart fits within LDOE guidelines. We also analyzed trends from our participation in both the Louisiana ProStart Invitational (LPSI) and the National ProStart Invitational (NPSI). We had a panel discussion with LPSI judges so that teachers could learn what judges are measuring in competition. The kitchen demonstrations included a healthy cooking tutorial by Chef Shane Srsen, owner of Fresh Chef Kitchen. In the evening, we had an experiential dinner at Juban's Restaurant, where teachers were treated to a seven-course meal that illustrated Louisiana cuisine with innovative culinary techniques. Executive Chef Chris Motto led a discussion on the products he chose and techniques used in the courses. On the last day of summer training, ProStart teachers were treated to an industry tour at Capitol City Produce and closed out the day with lunch and an industry talk at Drago's Seafood Restaurant with Owner Tommy Cvitanovich. Thank you to Peter Sclafani, Stephen Hightower, Michael Eastman, Charlie and April Ruffolo and Taft Kleinpeter for supporting this event.

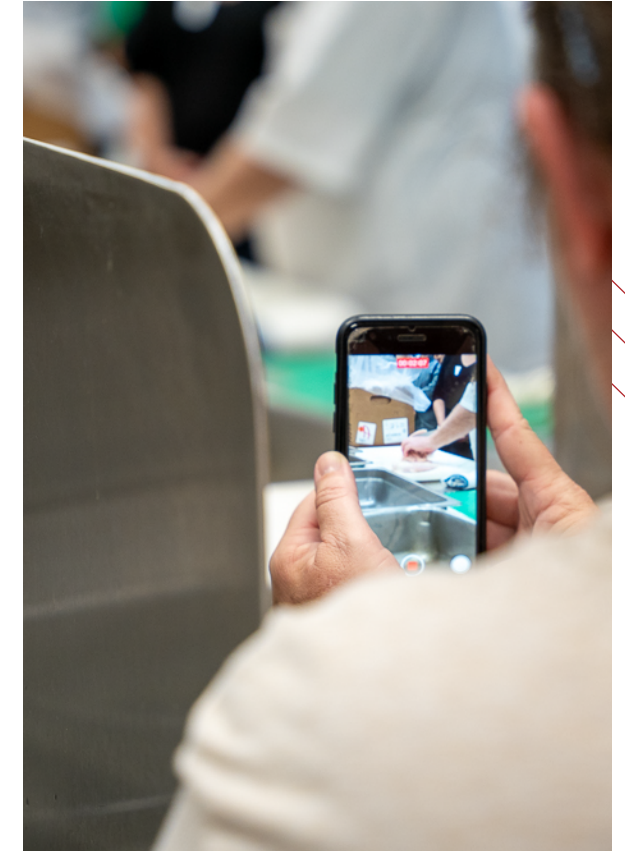


Our Winter Training was held at the Lester E. Kabacoff School of Hotel, Restaurant, and Tourism Administration at the University of New Orleans (UNO HRT) in December. The focus of Winter Training was apprenticeship updates and new Louisiana ProStart Invitational rule changes. Kelly Guilbeau, Vice President of Marketing for The Salad Station gave a presentation on marketing strategies to aid educators during spring competition prep. In the afternoon, teachers participated in two hands-on activities. The first session on meat fabrication was presented by Mark Springfloat, chef and instructor for UNO HRT. The second session was creating your own spice blend, presented by Conrad Churra, owner and operator of Wakin' Bakin'. Winter Training closed out with a presentation on the University of New Orleans Lester E. Kabacoff School of Hotel, Restaurant, and Tourism Administration program and dual enrollment opportunities at the university presented by Dr. Yvette Green, department chair and associate professor. Thank you to Dr. Yvette Green for providing the space, lunch and gifts for all of our teachers.



THE UNIVERSITY of
NEW ORLEANS

LESTER E. KABACOFF SCHOOL
OF HOTEL, RESTAURANT AND
TOURISM ADMINISTRATION



2023

National Educator of Excellence: Pat Phelan

Our 2023 Louisiana and National ProStart Educator of Excellence was Pat Phelan of St. Charles Satellite Center. Mr. Phelan has been teaching ProStart for seventeen years, all at St. Charles Satellite Center, a position he began after Hurricane Katrina. He has worked in the restaurant industry for over twenty years. While teaching, he still works in the industry to keep up with current trends to better educate students. During his career, he has been a restaurant manager at Luca Eats, a Pastry Chef at Restaurant Cuvee, a Dinner Service Pastry Manager at Emeril's Delmonico, and a Pastry Cook at Maurice's French Pastries.



At St. Charles Satellite Center, Pat leads students in hosting Café Days, where students, in conjunction with the hospitality department, plan and execute a restaurant pop-up. To tune his students' skills, he also has them compete in Chopped style competitions and cater fundraisers for nonprofit organizations. He also has them compete in the St. Charles Parish Public Schools child nutrition competition. In 2020, Pat was named the St. Charles Parish Public School System Teacher of the Year.

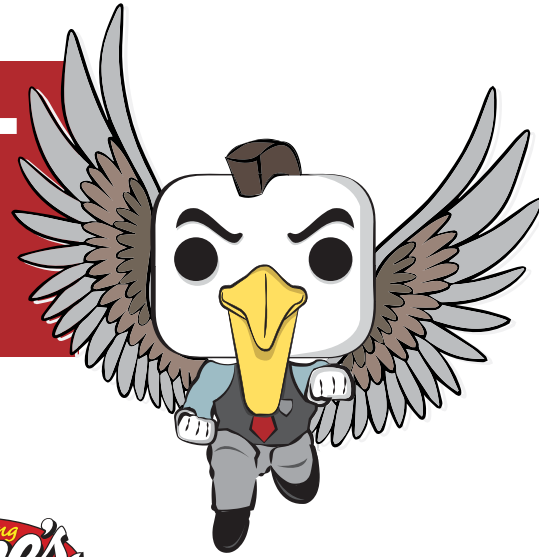
As a student of Chef Phelan's explained, "He sparked my passion as a cook and a baker, and hopefully soon to be restaurant owner. I wouldn't have realized my passion without his guidance in the course."

In addition to winning Louisiana's Educator of Excellence, Mr. Phelan won the top award from the National Restaurant Association Education Foundation, the Educator of Excellence James H. Maynard Teacher of the Year Award. Beating educators from all fifty states, Mr. Phelan received a gift of \$10,000 for this award as well as an all-expenses paid trip to the National

ProStart Invitational. Mr. Phelan becomes only the third Louisiana educator to have won this prestigious award.



LOUISIANA PROSTART INVITATIONAL



The Raising Cane's Chicken Fingers Louisiana ProStart Invitational (LPSI) was held March 29 -30, 2023 in New Orleans at the Ernest N. Morial Convention Center. Raising Cane's Chicken Fingers returned as the title sponsor, with BRG Hospitality serving as our Management Competition sponsor, Atmos serving as our Culinary Competition sponsor, and the Louisiana Seafood Promotion & Marketing Board and Tabasco serving as our National Team sponsors. Judges for the event included professors from culinary programs across the state as well as acclaimed chefs and restaurateurs.



Student teams placing in the top four in both competitions were awarded scholarships, a total of \$800,000 available. Scholarships were provided by the Culinary Institute of America; Auguste Escoffier School of Culinary Arts; Sullivan University; the Chef John Folse Culinary Institute at Nicholls State University; the Culinary Institute of Virginia; the University of New Orleans School of Hotel, Restaurant and Tourism Administration; the New Orleans Culinary and Hospitality Institute; Delgado Community College; and the Louisiana Culinary Institute. The first place culinary team was awarded a total of \$212,500 in scholarship funds, and the first-place management team was awarded \$187,500. The second place culinary team was awarded \$142,750. The second-place management team was awarded \$126,250. The third place culinary team was awarded \$82,500. The third place management team was awarded \$74,500. Fourth place teams in culinary and management were both awarded \$10,000 apiece.

For the second time since the Louisiana ProStart Invitational's inception, one school, Chalmette High School, won first place in both the Culinary and Management competitions. Lakeshore High School won second place in Culinary, and Live Oak High School came in third place. West Feliciana High School won second place in Management, and W. D. and Mary Baker Smith Career Center won third place. Live Oak High School also won the safety and sanitation award. Kenner Discovery Health Sciences Academy won the Culinary Judges' award for teamwork, West St. John High School won the Culinary Judges' award for Best Starter, Abbeville High School won the Culinary Judges' award for Best Entrée, and W.D. and Mary Baker Smith Career Center won the Culinary Judges' award for Best Dessert. Woodlawn High School won the Management Judges' award for Restaurant Concept, Chalmette High School won the Management Judges' awards for Critical Thinking, West Feliciana High School won the Management Judges' award for Marketing, St. Charles Satellite Center won the Management Judges' award for Presentations and Academy of Our Lady won the Management Judges' award for Operations.

The following schools competed in the 2023 Louisiana ProStart Competition:

Culinary

Abbeville High School
Central High School
Chalmette High School
Fontainebleau High School
French Settlement High School
George Washington Carver High School
Hammond High Magnet School
Istrouma High School
Kenner Discovery Health Sciences Academy
Lakeshore High School

Live Oak High School
Pearl River High School
Plaquemine High School
Salmen High School
Sulphur High School
W. D. & Mary Baker Smith Career Center
West St. John High School
Woodlawn High School
Young Audiences Charter School

Management

Academy of Our Lady
Chalmette High School
Donaldsonville High School
East St. John High School
Hammond High Magnet School
Istrouma High School
Pearl River High School
Plaquemine High School

St. Charles Satellite Center
Sulphur High School
W.D. & Mary Baker Smith Career Center
West Feliciana High School
Woodlawn High School
Young Audiences Charter High School





MANAGEMENT TEAM PLACES 5TH AT THE NATIONAL PROSTART INVITATIONAL IN WASHINGTON, D.C.

The National ProStart Invitational was held in Washington, D.C. on May 2-4, 2023. The two teams from Chalmette High School represented Louisiana professionally. For the first time since 2012, a team from Louisiana placed nationally, with the management team taking 5th in the nation! The culinary team competed well for Louisiana too, placing 19th, which is the first time that Louisiana has broken into the top twenty in the last 10 years. Chalmette's winning management proposal was on their conceptual restaurant, Seaux. Seaux, a combination of the French for water, eaux, and the acronym for Southeast Asia, SEA, is a fusion restaurant of Southeastern Louisiana and Southeastern Asia. This innovative restaurant features dishes such as a Viet-Cajun crawfish boil that features the seafood of Southern Louisiana boiled

in the spices of Vietnam, and a Cajun-curry Pastalaya that blends Louisiana pastalaya with Thai curry. Chalmette's culinary team produced a three-course meal that highlighted and elevated Louisiana ingredients. The starter was a shrimp remoulade with fried okra that featured a corn relish. The entrée was a Cajun surf and turf, comprised of a 6-ounce filet mignon, steamed lobster tail, shrimp boil croquette, remoulade, asparagus, and carrots. For dessert, they made a vanilla bean crème brûlée, which featured a handmade lemon curd and candied fruits.



LOUISIANA SEAFOOD

2023 School Support Fund Grants

In the Spring of 2023, the LRAEF donated **\$31,894** to 25 schools across the state through our School Support Fund. In the Fall of 2023, we were able to donate **\$35,200** to 34 schools across the state, for a **total of \$67,094** donated to ProStart schools during 2023. The School Support Fund, which is funded through grants and donations, exists to provide financial support for ProStart programs in the areas that teachers identify as the greatest need. The School Support Fund is open to all approved ProStart programs in need of additional financial support beyond the limited funding the state can provide. Funds went towards funding field trips and industry interactions and for basic grocery supplies. Funds also went towards preparing for the Louisiana ProStart Invitational. Schools that received funding in the Spring and Fall are listed below.

Abbeville High School
 Academy of Our Lady
 Ascension Parish ProStart
 Belaire High School
 Broadmoor High School
 Caddo Career & Technology Center
 Chalmette High School
 East St. John High School
 Eunice Career & Technical Education Center
 Fontainebleau High School
 Hammond High Magnet School
 Istrouma High School
 Jefferson Davis Parish/ SOWELA Morgan Smith Jennings Campus
 John Ehret High School
 Kenner Discovery Health Sciences Academy
 Lafourche Parish Career Magnet Center
 Lakeshore High School
 Lakeview High School
 Leesville High School

Live Oak High School
 Mandeville High School
 Natchitoches Central High School
 North Caddo High School
 Pearl River High School
 Plaquemine High School
 Red River High School
 South Beauregard High School
 Springfield High School
 St. Charles Satellite Center
 St. Martin Parish College and Career Readiness Center
 Sulphur High School
 Tara High School
 W.D. & Mary Baker Smith Career Center
 Washington Career and Technical Education Center
 West Feliciana High School
 West St. John High School
 Woodlawn High School
 Young Audiences Charter High School



LRAEF SCHOLARS

In 2023, the LRAEF awarded **\$65,500** in Scholarships thanks to generous donations. In total **23 scholarships** were distributed.

Jim Funk Scholar

Morgan Boquet
 Lakeshore High School
 Nicholls State University

Louisiana Seafood Scholar

Zoe Foster
 Franklin Parish High School
 Nicholls State University

Master of Science in Hospitality and Tourism Management Scholar

Jeremy Ledlow
 University of New Orleans, B.S.
 University of New Orleans, M.S.

LRAEF Scholars

Brittany Bennett
 Live Oak High School
 Louisiana Culinary Institute

Carmella Bosco
 Lakeshore High School
 Nicholls State University

Rachel Cannata
 Benjamin Franklin High School
 Cornell University

Sheroyauna Cauthron
 Point Coupee Central High School
 Louisiana Culinary Institute

Danny Dearing
 Northwood High School
 Auguste Escoffier School of Culinary Arts

Savannah Flores
 Archbishop Chapelle High School
 University of New Orleans

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

Anthony Holmes
 Plaquemine High School
 Nicholls State University

Hamilton Haverkamp
 Springfield High School
 Louisiana Culinary Institute

Kaleb Johnson
 New Orleans Center for Creative Arts
 The Culinary Institute of America

Jeremy McElveen
 Stephenson High School
 University of Holy Cross

Jake Mendelson
 A. M. Barbe High School
 Nicholls State University

Alayna Moore
 Buckeye High School
 University of Louisiana at Lafayette

Emery Prokasy
 Mandeville High School
 University of Louisiana at Lafayette

Emma Sedgebeer
 Fontainebleau High School
 Nicholls State University

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

Adelaide Speyrer
 Hahnville High School
 University of New Orleans

Abby Warren
 Ruston High School
 Nicholls State University



LOUISIANA RESTAURANT YOUTH REGISTERED APPRENTICESHIP

In 2023, we had 10 apprentices and expanded our pre-apprenticeship program going from 221 to 1,020 by adding ProStart schools around the state.

During the Winter Teacher Training Session, we took the opportunity to give an in-depth explanation and overview of the Apprenticeship Exploration Course that has been rolled out by the National Restaurant Association.

2023 By the Numbers

Category	Number	Partners
Apprentices enrolled	10	Windsor Court Hotel, JW Marriot, Saba, Wakin' Bakin', Link Restaurant Group
Pre-apprentices enrolled/served	1,020	
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	4	New Orleans Career Center , The NET/EQA Schools , Wakin' Bakin' Next Level Nola
Restaurant Ready Partners	4	Café Reconcile , Liberty's Kitchen , NOLA Job Corps, Café Hope
ProStart School	41	

2023 GRANT HIGHLIGHTS



Emeril Lagasse Foundation

Emeril Lagasse Foundation

Through a generous grant with the Emeril Lagasse Foundation, the LRAEF was able to develop structures to rebound our ProStart program from the COVID-19 pandemic. Thanks to these funds, staff dedicated more resources to our ProStart schools to increase the number of ProStart teachers, students, and credentials. Over the course of the grant, we were able to:

- Increase Certificates of Achievement completion by 58% from the year prior.
- Increase ProStart school's pre-apprenticeship involvement by 67% from the year prior.
- Added 7 new ProStart Schools.
- Added an ProStart apprenticeship track with the Department of Education.

Baton Rouge Epicurean Society

The Baton Rouge Epicurean Society donated \$50,000 in 2022 to enhance the Baton Rouge ProStart program. With these funds, the LRAEF was able to:

- Distribute \$31,000 to Baton Rouge area ProStart schools to help run their program.
- Brought the Summer Educator Workshop back to Baton Rouge for a three-day learning experience featuring culinary experiences around the city.



2023

Annual Partners

\$50,000 and above

Raising Cane's Chicken Fingers
Louisiana Restaurant Association Chapters

\$20,000 and above

Auto-Chlor Services
Acme Oyster House
Emeril Lagasse Foundation
National Restaurant Association
Education Foundation
Ecolab
Baton Rouge Epicurean Society

\$10,000 and above

BRG Hospitality
LA Seafood Promotion & Marketing Board
Atmos Energy
Louisiana Hospitality Foundation
Fore!Kids Foundation
Sysco
TABASCO® Brand

\$2,500 and above

Coca-Cola Bottling Company United
The University of New Orleans
Lester E. Kabacoff School of Hotel,
Restaurant and Tourism Administration
NATCO Food Service
RNDC
Ralph Brennan Restaurant Group
Brechtel Hospitality
PJ's Coffee
MMI Culinary
Zea's Rotisserie
QED Hospitality



2023

Donor Honor Roll

LRA, LRA SIF and LRAEF Staff
Michael Eastman
Tammy Smitherman
Eat Baton Rouge
Zea's friends and staff
Melchiode Marks King, LLC
NeunerPate Law Firm
Genesis Information Services
Caire Hotel and Restaurant Supply
A La Carte Foods
Mickey Freiberg
Jefferson Financial Credit Union
Johnson, Yacoubian & Paysee
Camellia Brand/ LH Hayward & Co.
Galloway Johnson Tompkins Burr & Smith
Mahony's Po-Boy's & Seafood



MEET OUR TEAM

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