



## WHO WE ARE

Since 1997, our non-profit has provided workforce development training & job placement assistance in the Culinary industry for adults who face barriers to successful employment.



## WHAT WE DO

We currently serve 50 students and 150 alumni annually, providing them with training, job placement and referrals to resources like housing, low or no-interest loans, medical and mental health services. We intend that by graduation, students have living wage jobs with real career potential and our training has provided each student with the skills, mindset and opportunity to thrive. CCSC's overarching program goal is for graduates to move from dependency to self-sufficiency through stable employment. Our vision is to transform the lives of our students and their families and positively impact the Charlotte community.

## HOW YOUR DONATION WILL BE USED



PROBE FOOD THERMOMETER - EVERY  
STUDENT NEEDS ONE



FULL WEEK OF TRANSIT  
PASSES  
FOR ONE STUDENT TO GET  
TO SCHOOL &  
TO JOB INTERVIEWS



EIGHT INCH (8") SAUTÉ PAN



CHEF COAT, HAT & APRON FOR ONE  
STUDENT



ONE WEEK CULINARY  
INSTRUCTION FOR ONE STUDENT



SERVSAFE TUTORING  
AND EXAM FOR ONE  
STUDENT

## COVID-19 IMPACTS

The COVID-19 pandemic has impacted all aspects of our organization, especially our earned and contributed revenue. Normal operations ceased when restrictions went into place in mid-March, forcing us to immediately furlough the 12 students in Class 65 and also reduce wages for our staff. Eventually, we were able to adjust our teaching schedule to bring back our students two at a time so they could continue their training; all 12 graduated in early June. While some were able to find jobs, the pandemic has had a tremendous impact on Charlotte's culinary community. CCSC has hired alumni back whenever possible for baking and catering jobs and to support the cafe; we currently employ 5 alumni on staff. This summer, we were able to resume training new students by adhering to proper PPE requirements and social distancing. Nine students were welcomed into Class 66 on July 27th, and they are expected to graduate in mid-November 2020. While we remain committed to our mission to provide training and job placement assistance for our students to get well-paying jobs in Charlotte's culinary industry, we anticipate an operating deficit of at least \$100,000 by the end of FY20 (Dec 31, 2020).

ANY DONATION IS APPRECIATED. THANK YOU FOR YOUR SUPPORT!