



— Emeril's —  
CULINARY GARDEN &  
TEACHING KITCHEN

## WHERE CONFIDENT KIDS GROW

“Alden and I wanted to reach and impact kids in a positive manner,  
and we knew the best way to do that was through food.”

— Chef Emeril Lagasse

A program of



Emeril Lagasse Foundation

# OUR MISSION

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To inspire, mentor and  
enable youth to reach their  
*full potential.*





Appreciation for  
the source of food



Understanding of  
nutrition and healthy eating

## THE FOUR PILLARS



Development of  
life skills through food



Development of  
culinary skills

## THE FOUR PILLARS

Emeril's Culinary Garden & Teaching Kitchen is a national education program that integrates culinary gardens and teaching kitchens in schools to create interactive learning environments, foster critical thinking and nurture life skills for success beyond the classroom.

By integrating our program's four pillars, we pave the way for healthier and appreciative relationships with food **for all children, families and communities.**

# THE FIRST OF ITS KIND

As a **first-of-its-kind program**, Emeril's Culinary Garden and Teaching Kitchen is revolutionizing hands-on culinary education and improving the health of our nation's communities by transforming our children's relationship with food. We help guide participating schools with financial and curriculum support that allows students to thrive and schools to succeed.

The curriculum provides guidelines for take-home resources, performance standards and metrics for measuring outcomes.



A **\$500,000 grant** to assist schools with implementing the program.



A **K-8 gardening and cooking curriculum** that is aligned with national academic standards.



**Over 100 of Chef Emeril's recipes** that have been modified for the classroom and can be easily prepared at home.



**Provides necessary teaching materials** including small-ware cooking equipment for student cooking classes and food supplies for student lessons.



**Garden and cooking education best practices** and guidelines; and teacher training on how to use the tools provided with the program.

# CULTIVATOR GRANTS

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During the 2022-23 school year, we launched the **Cultivator Grant program** to pilot a curriculum and training grant for Emeril's Culinary Garden & Teaching Kitchen so that more children can benefit from the materials, resources, and networks our program has created. Since its inception, we have reached 5,902 additional students through this program expansion.

# THE NEED IS GREAT

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Your support of our program will help break cyclical links between poverty, educational achievement and health by improving the opportunities provided to children of low-income households.

Through physical activity in the garden and healthy cooking in the kitchen, our programs improve academic instruction effectiveness with unique and engaging lessons that *support children in and beyond the classroom.*



# HOW WE MAKE A DIFFERENCE

## MAKING A REAL IMPACT

While a student's socioeconomic status is the main predictor of academic achievement, the types of teaching models and instructional practices used in schools can have **the same level of impact on student learning.**

## HANDS-ON LEARNING

By teaching hands-on lessons directly in kitchens and garden settings, students are actively engaged and more receptive to life skill lessons and nutritional literacy, which can indirectly **combat rising childhood obesity levels.**

## ENGAGING STUDENTS

When students are engaged, learning becomes easier and the likelihood of academic success increases. Our program allows students to **play a direct role in their own learning process.**

## IMPROVING COMMUNITY HEALTH

Our lessons are intentionally created to be applicable to all ages, allowing students to **integrate teachings into family and community member lives** for a wholistic approach to improving community health.

# INCREASING OUR IMPACT

9,956 STUDENTS ENGAGED  
IN 24 SCHOOLS

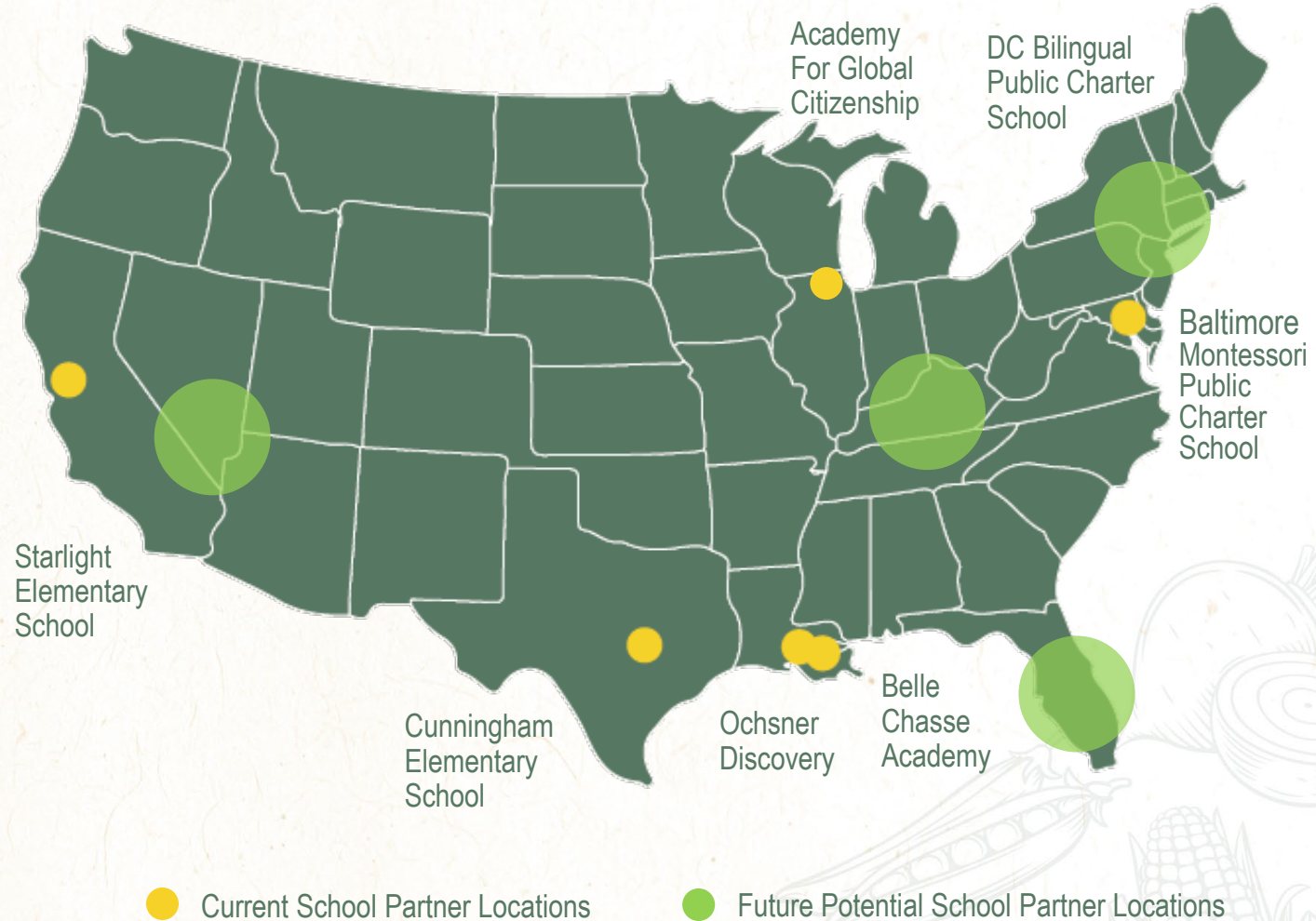
14,000+ PARENTS, TEACHERS  
& FAMILY MEMBERS  
IMPACTED

90

COMMUNITY  
EVENTS

8,493

CULINARY, GARDENING & NUTRITION  
LESSONS TAUGHT





A man in a white chef's coat, Emeril Lagasse, is leaning over a wooden table. He is looking towards a group of children who are sitting at the table. The children are looking at him with interest. On the table, there are several bottles of beverages, including one with a lemon slice and another with a strawberry. The background is a bright, modern kitchen with large windows.

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## WHY PARTNER WITH US?

Aside from actively improving the lives of children and communities across the nation, you will be directly associated with the Emeril Lagasse Foundation brand and all the exposure, recognition and media positivity that connection carries.



# ENHANCING STUDENTS' LIVES

After one year implementing Emeril's Culinary Garden & Teaching Kitchen at their school...

95%

Of teachers agree the program has

**IMPROVED STUDENT'S ATTITUDE**

toward fresh fruits and vegetables

76%

Of teachers report an overall

**IMPROVEMENT IN ACADEMIC PERFORMANCE**

by students

93%

Of teachers report

**IMPROVED CONFIDENCE, COOPERATION, CREATIVITY & RESPECT**

by students

95%

Of teachers report

**IMPROVED KNOWLEDGE OF NUTRITION**

and healthy eating habits by students

92%

Of teachers agree the program has

**PROVIDED OPPORTUNITIES TO CONNECT WITH FAMILY AND THE COMMUNITY OVER FOOD**

for the students

“Showing kids how to plant, nurture and cultivate various herbs, vegetables and fruits not only gives them the skills to grow their own food, it teaches them about health eating which is so important. I can honestly say that because of this program, my son has been open to trying a greater variety of foods.”

- PARENT

Dr. John Ochsner Discovery Health Sciences Academy



# PARTNER BENEFITS



SEED SOWER



HARVESTER



SOUS CHEF



HEAD CHEF

	\$10,000	\$25,000	\$50,000	\$100,000
BRINGS CURRICULUM to children in need across the country				
WEBSITE ACKNOWLEDGEMENT for (1) year on Emeril's Culinary Garden & Teaching Kitchen website				PREMIER LEVEL
DEDICATED SITE VISIT to one of Emeril's signature program school sites				
DEDICATED SOCIAL MEDIA POST(S) on Emeril Lagasse Foundation social handles	1	2	2	4
NEWSLETTER PARTNERSHIP SPOTLIGHT in quarterly "What's Cooking in Emeril's Teaching Kitchen" E-newsletter				
POTENTIAL VOLUNTEER OPPORTUNITIES at your choice of one Emeril's Culinary Garden & Teaching Kitchen school site				
CUSTOM BENEFITS available for each school site				

YOUR HELP MAKES ALL THE DIFFERENCE



ALSO...  
DOING GOOD  
FEELS GOOD.

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*However you do it,  
helping others is the  
right thing to do.*





THANK YOU!

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You are invited to learn more at [emeril.org](http://emeril.org)