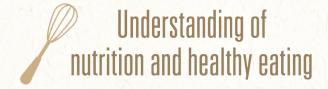




To inspire, mentor and enable youth to reach their full potential.







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 takehome 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

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

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+

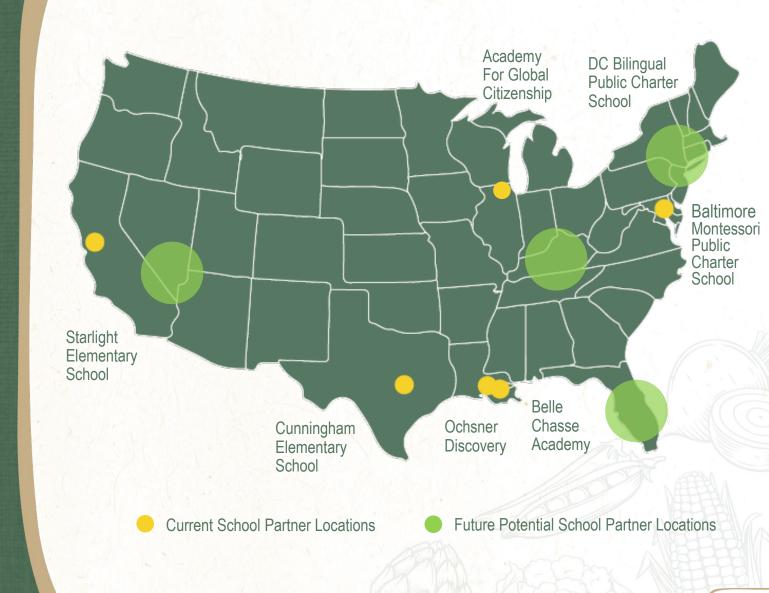
PARENTS, TEACHERS
& FAMILY MEMBERS
IMPACTED

90

COMMUNITY EVENTS

8,493

CULINARY, GARDENING & NUTRITION LESSONS TAUGHT





ENHANCING STUDENTS LIVES

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

97%

Of teachers agree the program has

IMPROVED STUDENT'S ATTITUDE

toward fresh fruits and vegetables

80%

Of teachers report an overall

IMPROVEMENT IN ACADEMIC PERFORMANCE

by students

97%

Of teachers report

IMPROVED CONFIDENCE, COOPERATION, CREATIVITY & RESPECT

by students

97%

Of teachers report

IMPROVED KNOWLEDGE OF NUTRITION

and healthy eating habits by students

94%

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 teachers 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

ountry
ountry

WEBSITE ACKNOWLEDGEMENT for (1) year on Emeril's Culinary Garden & Teaching Kitchen website

DEDICATED SITE VISIT to one of Emeril's signature program school sites

DEDICATED SOCIAL MEDIA POST(S) on Emeril Lagasse Foundation social handles

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

\$10,000	\$25,000	\$50,000	\$100,000
0	0	0	0
0	0	0	PREMIER LEVEL
0	0	0	. 0
1/1	2	2	4
	0	0	0
			0
			0

ALSO... DOING GOOD FEELS GOOD.

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





THANK YOU!

You are invited to learn more at emeril.org