

— 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

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

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

10,809 STUDENTS REACHED

15,369 PARENTS, TEACHERS & FAMILY MEMBERS IMPACTED

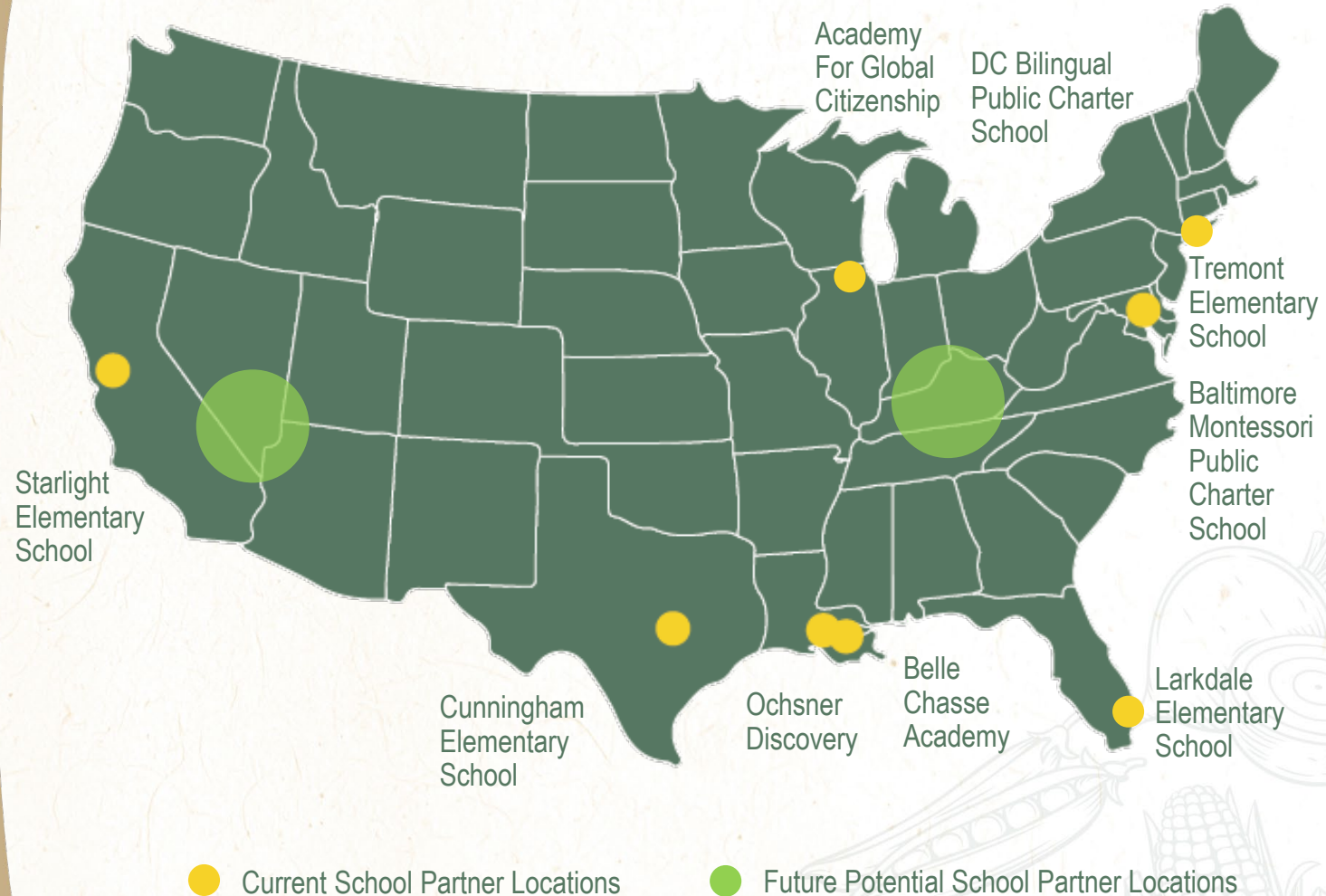
741

COMMUNITY EVENTS

29,427

CULINARY, GARDENING & NUTRITION LESSONS TAUGHT

IMPACT TO DATE



A man in a white chef's coat, Emeril Lagasse, is leaning over a wooden table, looking at a group of children. The children are sitting at the table, looking at him with interest. On the table, there are various items including a bottle of white sauce, a bowl of fruit, and some kitchen equipment. 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...

99%

Of teachers agree the program has

IMPROVED
STUDENT'S
ATTITUDE

toward fresh fruits and
vegetables

91%

Of teachers report an
overall

IMPROVEMENT IN
ACADEMIC
PERFORMANCE

by students

96%

Of teachers report

IMPROVED
CONFIDENCE,
COOPERATION,
CREATIVITY &
RESPECT

by students

96%

Of teachers report

IMPROVED
KNOWLEDGE OF
NUTRITION

and healthy eating habits by
students

96%

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 healthy 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.”

- 3RD GRADE PARENT

Dr. John Ochsner Discovery Health Sciences Academy



PARTNER BENEFITS



SEED SOWER



HARVESTER



SOUS CHEF



HEAD CHEF

BRINGS CURRICULUM to children in need across the country

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
			
			PREMIER LEVEL
			
1	2	2	4
			
			
			

YOUR HELP MAKES ALL THE DIFFERENCE



ALSO...
DOING GOOD
FEELS GOOD.

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



WHY PARTNER WITH US?



The logo is a white, rounded rectangular tag with a brown border and a small hole on the left side, resembling a wooden tag. It is centered on a dark green background with faint, light green line drawings of various vegetables like carrots, onions, and corn. The text inside the tag is as follows:

— *Emeril's* —
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THANK YOU!

You are invited to learn more at emeril.org