



# HOSPITALITY KITCHEN FORWARD

## EMPOWERING FUTURE HOSPITALITY LEADERS

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# A LETTER FROM OUR BOARD CHAIR

January 1, 2025

Dear: Hospitality Community

I trust this letter finds you well. As the Board Chair of Hospitality Forward, I am reaching out to share our mission and invite you to join us in shaping the future of the hospitality and culinary industries.

The hospitality industry is at a pivotal moment. The closure of major culinary institutes has left a critical gap in workforce development, creating a shortage of skilled professionals. At Hospitality Forward, we are committed to bridging this gap—not just by providing education, but by ensuring access and opportunity for the next generation of chefs and hospitality leaders.

Founded by a team of dedicated educators, including myself, a Certified Master Chef, Hospitality Forward is driven by a singular vision: to equip aspiring professionals with the skills, training, and real-world experience they need to succeed. Through immersive, hands-on learning and financial assistance, we break down barriers that prevent talented individuals from pursuing careers in culinary and hospitality.

We cannot do this alone. The future of our industry depends on collective action, and we are calling on hospitality professionals, industry leaders, and community partners to support this movement. Your generosity can provide life-changing opportunities for students eager to master their craft and contribute to the field.

By supporting Hospitality Forward, you are investing in the next wave of hospitality talent—future executive chefs, restaurateurs, and industry innovators. Every donation, mentorship, and partnership brings us closer to our goal of empowering the next generation and securing the future of hospitality.

I invite you to stand with us in this mission. To contribute, please visit [HospitalityForward.org](https://HospitalityForward.org) or contact our team at [info@hospitalityforward.org](mailto:info@hospitalityforward.org). Let's work together to ensure that passion and talent continue to thrive in this industry for years to come.

With appreciation,

Chef Daryl Shular  
Certified Master Chef  
Board Chair, Hospitality Forward

“

**IT IS REFRESHING TO SEE ANOTHER CERTIFIED MASTER CHEF TAKE ON THE RESPONSIBILITY OF EDUCATING OUR FUTURE CHEFS PROPERLY..”**

— Edward Leonard, CMC

# A LETTER FROM OUR EXECUTIVE DIRECTOR



January 1, 2025

To: Future Donors | Partners

I am honored to introduce myself as the new Executive Director of Hospitality Forward. As we embark on the next chapter of our organization, I am filled with both excitement and purpose, knowing that the work we do today will shape the workforce of tomorrow.

Our mission is clear: to empower and equip the next generation of hospitality professionals with the skills, knowledge, and opportunities they need to succeed. Over the next year, we are deepening our commitment to youth development, workforce readiness, and leadership training by integrating cutting-edge advancements such as artificial intelligence, soft skills training, and industry-driven culinary arts education into our programs.

We have set ambitious goals. In the short term, we aim to raise \$2,000,000 by the end of 2025, providing tuition-free education at The Shular Institute for 100 deserving students. Our long-term goal is even more significant – to secure \$5 million over the next three years, supporting the education of 100 aspiring culinary arts students. Your generous donation can directly contribute to achieving these goals and make a significant difference in the lives of passionate individuals eager to pursue a career in the culinary and hospitality arts.

In an era where the workforce is rapidly evolving, our focus is not just on training individuals for jobs but on pipelining talent into sustainable careers. Through strategic partnerships, hands-on learning experiences, and mentorship, we will cultivate a new wave of professionals who are technologically adept, service-oriented, and leadership-driven.

I invite you to be a part of our mission and help shape the future of the industry. To contribute, please visit our website at [HospitalityForward.org](https://HospitalityForward.org) or contact our team at [info@hospitalityforward.org](mailto:info@hospitalityforward.org). I would love to personally discuss how your support can align with our mission and make a meaningful impact.

Thank you for considering our cause. Together, we can create a brighter future for the hospitality industry, where passion and talent are the driving forces behind success.

With gratitude and anticipation,

Sean Rush  
Executive Director  
Hospitality Forward

# OUR STORY

Hospitality Forward formally known as Bwana Organization was founded by Certified Master Chef Shular, an educator with over 20 years of experience in culinary education. Inspired by personal experiences and a passion for mentorship, Chef Shular and the organization plans to address the financial challenges faced by aspiring culinary professionals.

Hospitality Forward stands out with intentional, quality practical active learning programs. Real-life simulations provide a deep understanding of the industry, and financial assistance aims to reduce the high cost of post-secondary culinary and hospitality education.

Hospitality Forward collaborates with The Shular Institute, Dekalb County CTAE, Prison Fellowship, and the Boys and Girls Club of Greater Milwaukee. Collaborations with national organizations aim to amplify the impact through fundraising and support.

The closure of many large culinary institutes has created a void in producing future skilled workers in the fast-growing hospitality industry.

Hospitality Forward seeks to bridge this gap by continuing culinary and hospitality arts programming for youth and providing financial assistance to those pursuing higher education at the Shular Institute.

## OUR PROGRAMS

## INNOVATIVE, IMPACTFUL PROGRAMMING

### BRIGADE JR ACADEMY

- BATTLE OF THE BRIGADES
- BRIGADE SUMMER CAMP
- BRIGADE JR ACADEMY

Brigade Jr. Academy is our vibrant youth programming initiative, dedicated to inspiring and educating young minds aged 14-17. From the exhilarating Battle of the Brigades, our engaging yearly Summer bootcamps and our continuous year-round programs, we aim to make a lasting impact at this critical age.

Through strategic partnerships with Dekalb County, Boys and Girls Club Milwaukee, and Angel Tree, Brigade Jr. Academy is positioned at the forefront of hospitality education for youth. These collaborations play a pivotal role in fostering the growth of our programs, ensuring that the next generation of hospitality enthusiasts has access to enriching experiences that go beyond traditional education.

### H.I.T.

- HOSPITALITY INNOVATION AND TECHNOLOGY ACCELERATOR

Unleash creativity, tech, innovation, and a passion for hospitality in the next generation with our groundbreaking one-week Youth Hospitality Program and Tech Accelerator!

Tailored for aspiring young minds aged 14-17, this immersive experience goes beyond traditional education. From hands-on culinary explorations to cutting edge technology sessions, participants delve into the heart of the future of the hospitality industry.

Don't miss this chance to empower the leaders of tomorrow.

### SMALL SPOONS

- A TASTE OF THE TEENS FOOD FESTIVAL

Small Spoons will be a groundbreaking food festival that turns the spotlight on the culinary prowess of tomorrow's chefs! In this innovative initiative, aspiring teen chefs will join forces with seasoned mentors from renowned restaurants.

Picture this – teens working side by side with restaurant chefs, showcasing their newfound skills at individual booths. This winter wonderland of flavors invites the public to indulge in a delightful array of dishes, each a masterpiece crafted by the hands of our talented teen chefs.

It's not just about the food; it's an immersive experience where mentorship takes center stage. The festival will buzz with the energy of seasoned chefs guiding, inspiring, and fostering the next generation of culinary visionaries.

# OUR MISSION

TO EMPOWER **FUTURE** HOSPITALITY PROFESSIONALS, WE PROVIDE ESSENTIAL **PROGRAMMING** AND **FINANCIAL** RESOURCES FOR UPSKILLING.



## “100 CHEFS OF TOMORROW” GLOBAL INITIATIVE

Imagine a future where hospitality education is not just a dream but a reality for passionate individuals. Our groundbreaking initiative, “100 Chefs of Tomorrow,” aims to turn this vision into tangible impact. By providing tuition-free access to the Shular Institute starting in **February 2025 with first 10 students**, we are cultivating the next generation of culinary leaders.

Future students will be able to attend this transformative program that goes beyond traditional education, incorporating culinary active learning, innovation, and technology. Through the “100 Chefs of Tomorrow,” initiative we’re not only breaking down financial barriers but also fostering a new era of chefs equipped with practical skills, innovation mindset, and the technological know-how needed to excel in the dynamic culinary landscape.

Join us in shaping a future where culinary dreams flourish, and a diverse array of chefs shape the culinary world of tomorrow.

Your support can make this vision a reality for aspiring chefs and contribute to a vibrant and innovative culinary community.

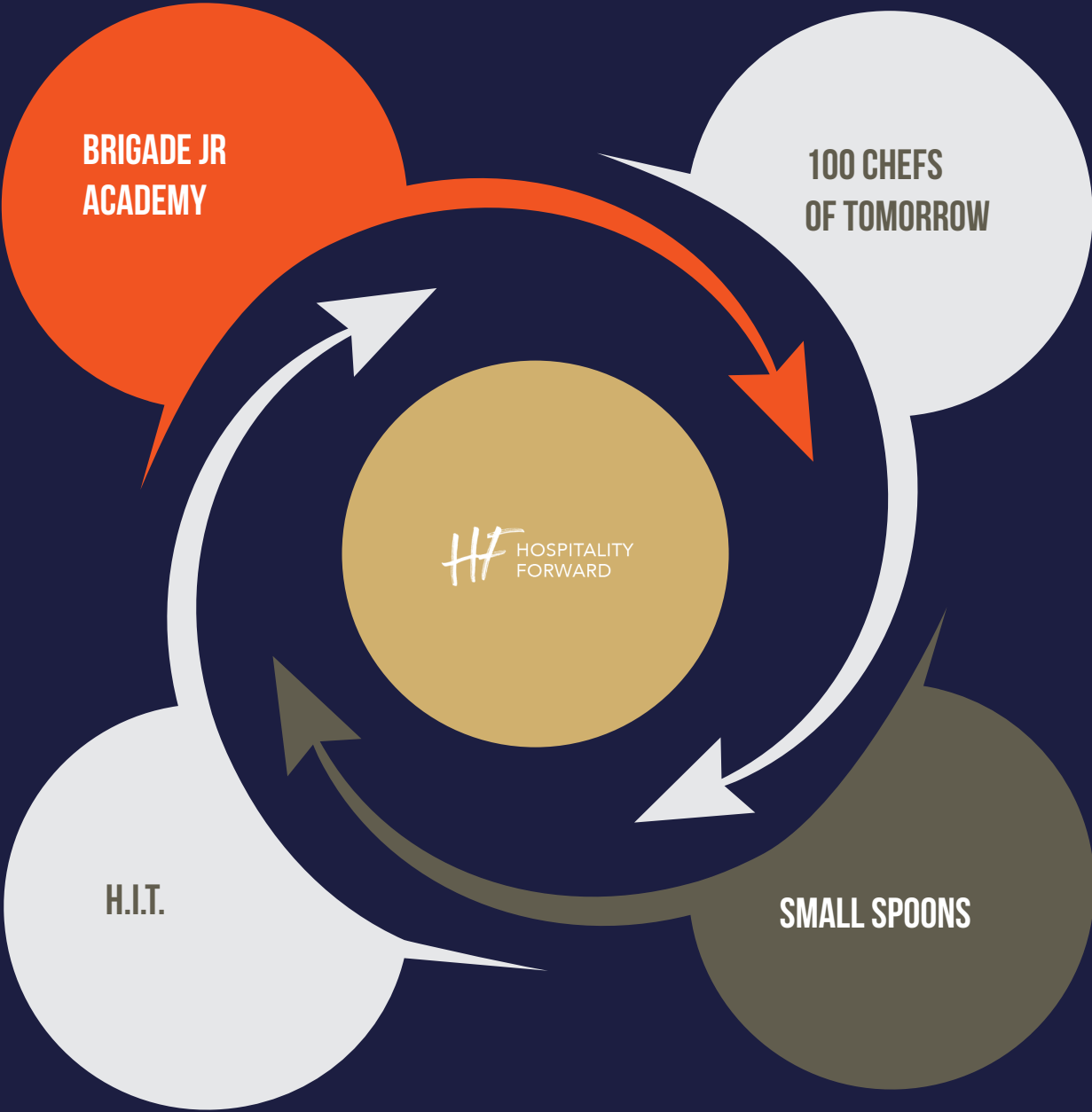
**2025 FUNDRAISING GOAL: \$2,000,000**



# OUR PROGRAMS AND INITIATIVES

“ SERVICE TO OTHERS IS THE RENT YOU PAY  
FOR YOUR ROOM HERE ON EARTH.

— Mohammed Ali



# BRIGADE JR. ACADEMY: CULTIVATING CULINARY EXCELLENCE FROM YOUTH TO PROFESSIONALS

## BRIGADE SUMMER CAMPS: EMPOWERING CULINARY INNOVATION

With our annual Brigade Summer Camps, we champion culinary excellence through a week of hands-on experiences, innovative programs, and impactful collaborations. Camp participants in Milwaukee and Atlanta will conduct a hands-on multi-course dinner gala conducted under the supervision of the culinary instructors of the Shular Institute. Our mission extends from fostering the growth of aspiring chefs in Brigade Jr. Academy to empowering culinary professionals in the Battle of the Brigade initiative.

## BRIGADE JR ACADEMY: YEARLY PROGRAMMING IGNITING THE YOUTH'S PASSION

Our vibrant youth year-round programming initiative is dedicated to inspiring and educating young minds aged 14-17. Supported through strategic alliances such as the Boys and Girls Club of Greater Milwaukee, and Angel Tree, allows us to be at the forefront of culinary education for youth year-round. These collaborations play a pivotal role in fostering the growth of our programs, ensuring that the next generation of culinary enthusiasts has access to enriching experiences that go beyond traditional education.



TOTAL FUNDRAISING THIS YEAR



# 75K

TOTAL YOUTH ENGAGED THIS YEAR



# 111 YOUTH

### OUR COLLABORATORS:

**DEKALB COUNTY:** A key partner in Battle of the Brigade, Dekalb County brings valuable support and resources to the culinary community.

**BOYS AND GIRLS CLUB MILWAUKEE:** In collaboration, we provide enriching experiences and educational opportunities for aspiring chefs within the Milwaukee community.

**ANGEL TREE:** Supporting Brigade Jr. Academy, Angel Tree contributes to the growth of our youth programs, ensuring accessibility and inclusivity. The youth program of the Prison Fellowship Organization



“ WE ARE EXCITED TO PARTNER WITH SHULAR INSTITUTE AND OFFER OUR STUDENTS A UNIQUE OPPORTUNITY TO LEARN FROM SOME OF THE BEST CHEFS IN THE INDUSTRY.

CHEF KEIO GAYDEN - COORDINATOR DEKALB COUNTY SCHOOLS CTAE

## BATTLE OF THE BRIGADES: CULINARY EXCELLENCE UNLEASHED

The Shular Institute has partnering with DeKalb County School District Career, Technical, and Agricultural Education (CTAE) culinary programs for the Battle of the Brigades. The eight DeKalb County CTAE culinary programs have been in a friendly competition to showcase their culinary skills, creativity, and teamwork with a real restaurant takeover.

The pilot launched this past spring showcased Warren Technical High School culinary, one of DeKalb's CTAE programs. The pilot gave a glimpse into what is to be expected for the 2023-2024 programming, which officially started in the fall.

The program aims to inspire and train young culinary talents at the high school level by

walking them through the steps of creating and operating an actual restaurant.

The Battle of the Brigades is running through the FY 23-24 school year. During this time, students will receive training and guidance from the Shular Institute's renowned chefs, who will act as mentors and judges. The program will culminate in a final restaurant takeover challenge, with the top two schools competing against each other. Funds raised from the Battle of the Brigades competition are returned to support the local culinary programs.

“This program aligns perfectly with our CTAE mission to provide our students with hands-on, real-world learning experiences that prepare them for success in their future careers. We look forward to the Battle of the Brigades competition, where our students' creativity and skills will shine.



# H.I.T. HOSPITALITY INNOVATION AND TECHNOLOGY

## **IGNITE THE FUTURE OF HOSPITALITY: INTRODUCING OUR ANNUAL YOUTH PROGRAM**

The Hospitality Innovation and Technology (H.I.T.) Accelerator, in collaboration with Microsoft and Compass Group, stands as a beacon for the indispensable intersection of culinary arts and technology. In today's fast-evolving landscape, where the realms of hospitality and technology converge, our program becomes not just relevant but crucial for the future of aspiring young minds aged 14-17.

### **WHY THIS ACCELERATOR IS NECESSARY:**

In an era where technology is the heartbeat of every industry, the H.I.T. Accelerator serves as a dynamic response to the growing demand for individuals skilled in both culinary arts and cutting-edge technology. The culinary landscape is no longer confined to traditional techniques; it has expanded to include artificial intelligence, smart kitchen solutions, and innovative technologies that revolutionize the way we approach food creation and service.

This accelerator program is a proactive step in preparing the youth for the challenges and opportunities that lie ahead. As we navigate a world where the culinary arts and technology are no longer distinct entities but integral collaborators, this program equips participants with the versatile skill set needed to thrive in the modern hospitality industry.

By infusing technology and artificial intelligence into the culinary curriculum, we aim to empower the next generation of chefs and innovators. Beyond simply mastering culinary techniques, participants will grasp the essence of technology's role in enhancing efficiency, creativity, and sustainability within the culinary realm. Through hands-on experiences and mentorship from industry leaders, the H.I.T. Accelerator ensures that our young talents are not only culinary maestros but also tech-savvy pioneers, poised to make a significant impact in the ever-evolving world of hospitality and technology.

This program is not just an education; it's an investment in the future leaders who will shape the landscape of tomorrow's hospitality industry.

# ACCELERATOR CURRICULUM OUTLINE FOR YOUTH AGES 14-17

The Hospitality Innovation and Technology (H.I.T. Accelerator, in partnership with Microsoft, Compass Group, and the Shular Institute, is a transformative 5-day program designed to immerse youth aged 14-17 in the intersection of culinary arts, technology, and artificial intelligence.

Proposed to launch Summer of 2025 at Microsoft Atlanta

**DAY 1**

**INTRODUCTION TO CULINARY TECH  
AND TEAMWORK**

**DAY 2**

**CONFIDENCE IN CULINARY SKILLS WITH  
TECHNOLOGICAL ENHANCEMENTS**

**DAY 3**

**EFFECTIVE COMMUNICATION AND  
VEGETABLE MASTERY WITH AI INTEGRATION**

**DAY 4**

**PLANNING FOR THE FUTURE AND ADVANCED  
CULINARY TECHNIQUES WITH TECH INNOVATIONS**

## POTENTIAL FOUNDING PARTNERS





# SMALL SPOONS SAVOR THE FUTURE: A TASTE OF THE TEENS FOOD FESTIVAL!

## EMBARK ON A CULINARY ODYSSEY

Get ready for a feast like no other as we introduce “Small Spoons,” a groundbreaking food festival that turns the spotlight on the culinary prowess of tomorrow’s chefs!

## TEEN-CHEF PARTNERSHIPS

In this innovative initiative, aspiring teen chefs will join forces with seasoned mentors from renowned restaurants. Together, they’ll unravel the secrets behind the restaurant’s signature dish, transforming raw talent into culinary mastery.

## A CULINARY EXTRAVAGANZA

Picture this – teens working side by side with restaurant chefs, showcasing their newfound skills at individual booths in the heart of “Small Spoons.” This winter wonderland of flavors invites the public to indulge in a delightful array of dishes, each a masterpiece crafted by the hands of our talented teen chefs.

## MENTORSHIP UNLEASHED

It’s not just about the food; it’s an immersive experience where mentorship takes center stage. The festival buzzes with the energy of seasoned chefs guiding, inspiring, and fostering the next generation of culinary visionaries.

## SAVE THE DATE

Join us in winter 2025 as “Small Spoons” takes the culinary scene by storm. A taste of the teens, a celebration of mentorship, and a feast for the senses – be part of an extraordinary event where passion meets plate!





HOSPITALITY

FORWARD

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