



THE EXCLUSIVE DINING CULINARY PROJECT

BUILDING HEALTHY COMMUNITIES THROUGH CULINARY WORKFORCE DEVELOPMENT



The Exclusive Dining and Catering Co., in partnership with East Biloxi Community Collaborative, is excited to launch **The Exclusive Culinary Project**, a 12-week culinary program geared towards underserved youth to prepare them for a successful start to a career in the culinary arts and thereby strengthening the communities in which they live and work.

In April 2021 4 students graduated from the pilot program, led by Executive Chef Sherman Kyse, co-owner of the Exclusive Dining and Catering Co.

I began cooking with my mom and practiced as much as I could.

Taking Culinary 1 at my high school confirmed culinary arts as the right career for me. The Executive Dining Culinary Project was the perfect next step to give me real-world experience and ServSafe® Certification while working with a professional team.”

-- Dejuan Odems, Junior at Gautier High School

THE 12-WEEK PROGRAM INCLUDES TRAINING IN:

- Healthy meal planning and preparation
- Meal portioning and menu creation
- Kitchen etiquette
- Working as a cook and a chef as part of a restaurant team
- Entrepreneurship
- Creating and working within a food budget
- Sourcing local foods
- Meeting market demands
- ServSafe® Requirements

STUDENTS RECEIVE:

- A stipend of \$100
- Professional gear (chef's coat and kitchen knives)
- Proceeds from the culminating community event (2021 participants earned \$400 each from this one event).

WHO WE ARE: Exclusive Dining and Catering is a Black-owned business based in Biloxi, Mississippi. We believe in giving back to our community through creating business and culinary education opportunities for area youth that lead to long-lasting impact in their lives and in their respective communities. We have partnered with East Biloxi Community Collaborative, a local non-profit organization with a long-standing history of collaboration and community health impact in East Biloxi.

Sherman and Brandy Kyse, Owners
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CASE STUDIES

Culinary Programs for underserved youth are showing tremendous growth and community impact all over the country. The food service industry is not only an important source of jobs and careers, it helps other sectors in the region retain a talented workforce and is instrumental in community development and revitalization..

Community Kitchen Pgh Pittsburgh, PA

has graduated 269 students since with 93% being **PLACED IN JOBS** within the first 90 days. 48% of placed students received **WAGE INCREASES** their first year on the job.

Liberty Kitchen New Orleans, LA

3 graduates have **STARTED SUCCESSFUL BUSINESSES** and more are in the process!

Cafe' Reconcile New Orleans, LA

Over **2000 GRADUATES** in its 20 year history, CR works closely with 36 employment partners. The Cafe' has become a destination lunch spot for a wide cross-section of New Orleanians.

“*This type of program is needed now more than ever on the Mississippi Gulf Coast to provide a path for our young people to make a meaningful and living wage and even become entrepreneurs in the hospitality industry.*” -- Mayor Casey Vaughn, City of Gautier

WHAT'S NEXT?

2021 More Space.

A (?? sf) teaching and production kitchen is in the works in Pearl, MS and scheduled to open in Fall 2021.

2022 Expanded Enrollment.

With over 35 candidates on the waiting list, the program will expand to 15 students per semester. New candidate applications for the 2022 Winter Semester will be due Nov. 2021.

2023 More Classes.

We aim to hold 3 semesters by Spring 2023.

2025 More Graduates.

More graduates = more jobs. We aim to graduate over 120 students from our program by 2025.



Moving the Needle in Coastal Mississippi

Community Health Indicators: Gulf Coast Community ExCHANGE

The **Gulf Coast Healthy Communities Collaborative**, facilitated by Mississippi State University's Gulf Coast Community Design Studio, continually pursues ways to provide better and more relevant data through our partnerships and through our free digital tool: **Gulf Coast Community ExCHANGE**. The ExCHANGE provides up-to-date local community health data and resources to assist communities in becoming more resilient places that improve health and quality of life on the Mississippi Gulf Coast. Health indicators and trends are tracked here, and as organizations and programs across the region partner together to address community health we can watch the needle move over time! Indicators where the Exclusive Dining & Catering Culinary Project can be expected to have a positive impact include:



HEALTHY BEHAVIORS RANKING



UNEMPLOYED WORKERS IN CIVILIAN LABOR FORCE

To learn what these indicators mean and how the Mississippi Gulf Coast ranks in each, please visit: GulfCoastCommunityExCHANGE.org

This community health impact assessment was conducted by Mississippi State University's Gulf Coast Community Design Studio in partnership with the Gulf Coast Community Foundation, through funding from the Robert Wood Johnson Foundation's DASH (Data Across Sectors for Health) CIC-Start Program.



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