



## Our History

Three graduates of the CIA (the Culinary Institute of America) in Hyde Park, New York founded the Black Culinarian Alliance as an Alumni Chapter in 1993. It was the first organization of its kind for minority graduates of a culinary institution. Incorporated in 1998 and now known simply as the BCA, we expanded our support to include everyone interested in exploring the commonality that currently does not exist amongst people of color in the culinary, foodservice & hospitality industries.

Our growth is a direct response to the challenge of advancing diversity in these business sectors. BCA's efforts include identifying professionals of color to become role models and getting them involved in BCA programs designed to expose this diverse new workforce to career opportunities and real work experiences. This enables established professionals, and those embracing this inclusion, to step up and share responsibility for developing and expanding diversity.

The BCA continues to be there, spearheading this effort, recognizing and maintaining a presence to support all minorities in the culinary, foodservice & hospitality profession.

Alex Askew  
BCA President

*"In my view, no group has done more to advance the diversity agenda than the BCA and I am proud to be associated with them."*

... Gerald A Fernandez, President  
Multicultural Foodservice & Hospitality Alliance



## Who We Impact

*"I can speak for the hundreds of students BCA has impacted over the last few years. The organization has provided the mentoring support needed that has been the spark for the them to achieve the employment opportunity to advance their careers."*

... Chef Denis Williams, Instructor,  
South Bronx Job Corp Academy, NY

*"As a long-time BCA member I can tell you the BCA has been an invaluable resource to me. Assisting me in changing my career focus from the kitchen to become a chef instructor, BCA has the network and resources to make it happen."*

... Kevin Mitchell, Exec Chef & Instructor,  
Culinary Institute of Charleston SC

*"BCA has enabled me to push my way to the top. There is no other organization where chefs of diversity are connected, motivate each other, share resources and push each other to be the best. The summer of 2009 I am on Bravo's Top Chef, solely responsible is the BCA."*

... Ron Duprat, Exec Chef,  
Hollywood Beach Marriott FL

"By exposing students and chefs to the many facets of our business (construction, design, budgets, financials, technology, food design, operations, manufacturers, healthcare, hotels, restaurateurs, etc.) and hands-on programs we see everyday, we create the opportunity to fill positions in our businesses while supporting their future and long range goals.

Howard 'Kamau' Stanford  
BCA Board Chair

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*Different Cultures • One Direction*

FOUNDED 1993

A National Non-Profit  
Culinary / Foodservice & Hospitality  
Career Advancement Organization



*Become a member. Help us educate and train the workforce of the future.*



## Different Cultures • One Direction

### Our Mission

To advance diversity by creating exposure, professional and educational opportunities for culinary and hospitality professionals of color.



### A Few BCA Successes

- Launched 'Students Meet the Professionals' workshop hosted by the FoodNetwork
- Initiated 1st BCA Student Chapter at Johnson & Wales University, RI
- Developed 'Student To Career In Healthcare Foodservice' with Sodexo
- Assisted in placing numerous BCA members in employment opportunities
- Created new website with school to career tools & member resources
- Continue to involve over 200 students annually with chefs at BCA events

### Our Impact

BCA's career building events and campus-based chapters expose a diverse group of dedicated individuals to culinary professionals. Our networking and industry involvement offer students hands-on experiences and professional interaction opportunities for employment and career advancement. Through these programs, BCA introduces this talent pool to industry professionals for future recruitment and career development.

### Our Focus

To motivate students of color by introducing them to the culinary arts, foodservice and hospitality sectors as viable career options.

### Our Supporters

The involvement of our membership, sponsors and all those who volunteer their time to the BCA is extremely important to us and to the students we support.

The BCA is unlike any other organization in the foodservice industry; we have chosen to get involved at the grass root level and to 'do the right thing' by promoting diversity excellence throughout the industry. Generous corporate support and sponsorships are the reason BCA is able to maintain and develop programs focused on real-life experiences and mentoring for students.

Whether the student is within the educational system, someone interested in becoming a student or a vocational school graduate searching for a career opportunity, the BCA is there to support them.

### How Can You Help?

BCA invites your participation as a:

- Sustaining or Program Sponsor (See Our List of Funders by Visiting Our Website)
- Student Mentor
- Participant in Workshops and Career Site Visits
- Volunteer or Advisor
- Board or Committee Member

For additional information regarding the BCA, projects, programs and membership please contact us or visit our website at:

[www.bcaglobal.org](http://www.bcaglobal.org)

### Celebrations

#### Annual Cultural Awareness Salute Dinner

Our Black-Tie Gala celebrates diversity, our supporters and honors those who have paved the way for the next generation. This event offers a chance for students to network with our membership as well as execute all aspects of the multi-course dinner under the watchful eye of our guest chefs.

#### Annual Global Food & Wine Experience

This festive event features culinary sampling from top restaurants paired with an array of the best wines from around the world. Culinary students work side-by-side with seasoned chefs. In addition, the BCA honors and recognizes the accomplishments of a special guest with the Vision in Wine Award.

