

October 2, 2013

Carlos Rosario School Expands Impact with New Campus



David Ivey-Soto teaching a culinary class at Carlos Rosario

For the past 43 years the [Carlos Rosario School](#) has transformed the lives of tens of thousands of immigrants by investing in and supporting their journeys to achieve the American Dream. The school is showcasing a strategic vision to expand and deepen its impact with the opening of a state-of-the-art workforce development campus in northeast Washington, DC.

The Sonia Gutierrez Campus, named after the School's President and Founder, expands workforce development programs and targets the needs of high growth industries such as culinary arts, information technology, and healthcare.

"The Carlos Rosario School community is more than a school; it is a movement that brings together passion, perseverance and hard work on behalf of those who may not have all the resources to be successful – who do not have a voice," said campus Principal Dr. Jorge Delgado. "I am humbled to lead a hard-working and dedicated team committed to success at the new Sonia Gutierrez Campus."

This campus incorporates comprehensive support services and increased hands-on training which will strengthen employability and overall on the job success for over 500



students. The new building allows the school to enhance its academic offerings and student resources.

The Culinary Arts Career Training Program operates out of the J. Willard and Alice S. Marriott Culinary Arts Center located at the new campus. The Center includes a teaching kitchen and a bistro for front of the house training.

The Carlos Rosario School's Culinary Arts Program, which started in 1980, has helped many launch careers in foodservice. Students put their skills to the test in a teaching kitchen sponsored by the J. Willard and Alice S. Marriott Foundation designed to operate as a 4-star and above restaurant. The new facility contains top-end commercial kitchen equipment including computer controlled hoods, digitally-monitored temperature controls, and technology to broadcast cooking demonstrations!



CIA master chefs visit the campus for cooking demo classes.

Students will find new practice opportunities at the School's onsite bistro sponsored by the Foundation. The bistro, which seats up to 24, resembles the dining room of a high-end restaurant. It will be a space for teaching students the art of serving customers.

The Culinary Arts Training Program sends graduates into the foodservice industry with a solid knowledge of the essential career skills to meet or exceed employer's expectations. Students also develop basic business and entrepreneurial skills and they will earn a ServSafe Food Protection Manager Certification.

<http://foodservicemonthly.com/carlos-rosario-school-expands-impact-with-new-campus/>