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# Harvest Bazaar 2019

Artisanal Crafts - Jewelry - Clothes  
Gourmet Food - Music & more!

**Saturday**  
**November, 23rd**

**11:00 am - 3:00 pm**

*Free and open to the public!*

**Harvard Street Campus**  
**1100 Harvard Street, NW, Washington ,DC 20009**  
**[www.carlosrosario.org](http://www.carlosrosario.org)**

*Come and shop with your family and friends!*  
For more information, call (202) 797-4700



Looking for holiday presents? Come and shop with your family and friends! The School's Small Business and Entrepreneurship Program will host its Fall Harvest Bazaar, on Saturday, November 23rd, from 11am to 3pm, at our Harvard Street Campus (1100 Harvard Street, NW). Entrance is free and open to the public!

The event will feature 25 vendors from our Small Biz program! Featuring delicious gourmet food start-ups with a global flavor, and beautiful artisan goods. Artistic performers from the program will showcase their musical talents and folk-dance performances.

## *Our School is Featured in Harris' Heroes!*



### **NBC4 Harris' Heroes feature**

Our School was selected by NBC4's Leon Harris to be featured in his "Harris' Heroes" segment through the stories of Allison Kokkoros, CEO, and of alumni and now faculty member, Geovanny Vicente Romero, and through the work of Karina Samuels, ESL teacher. We are thrilled and grateful for Leon spending time within our School community, and for our School to be included along with outstanding nonprofits in our region. See the NBC4 Harris' Heroes community segments including our School [here](#).

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## *Making a difference for Salvadorans and Ethiopians in Washington, DC and beyond!*

### ***Puentes/Bridges Project***

Last year, the School created the Puentes/Bridges Project as an outgrowth of the Sister City delegation led by Mayor Bowser to San Salvador, El Salvador. Now, the project includes a new partnership in Ethiopia, read more below!

### **Ethiopia**

Last week the School participated in Mayor Bowser's Sister City delegation to Addis Ababa, Ethiopia. Our School seized the opportunity to solidify its support towards the Ethiopian community by creating an educational partnership with the Catering and Technical Training Institute (CTTI), an institute that provides hospitality education in Addis Ababa and beyond. Read



more [here](#).



Carlos Rosario School team members Alelign Dessie, Allison R. Kokkoros, and Mama Tutu (CRS Board Member) pose with counterparts of CTTI, Mayor Muriel Bowser, and Secretary Kimberly Basset during the signing of their MOU.

## **El Salvador**

Five members of the Culinary Arts Academy traveled to El Salvador this past July. This is part of the continued exchange under the *Puentes/Bridges* Project.

There, the team learned about Salvadoran culture, history, and gastronomy; interacted with students and gave culinary demonstrations throughout the country. This initiative was featured in the Washington Diplomat, you can read the article [here](#)!



Desde la izquierda: Walter Ara, Jairo Vivas, David Galván, Weso, Sebastián Lamerre, Hernán Méndez, James Hummer, Nidia Quesada, Julio Quintero y Jazmín Kellogg. El equipo salvadoreño realiza actividades en el campus Itca de Santa Tecla y Regional La Unión.

## Unidos por la sazón

Como parte del hermanamiento de las ciudades Washington DC y San Salvador se abrió una alianza de cooperación entre la Escuela Internacional Carlos Rosario y el área de gastronomía de Itca-Fepade.

La Escuela Especializada en Ingeniería Itca-Fepade recibió la primera comitiva de la prestigiosa Escuela Carlos Rosario International Public Charter School, de Washington DC, en una visita de tres semanas para un intercambio académico y cultural entre ambas instituciones.

El objetivo de la delegación fue compartir sus conocimientos sobre la cultura salvadoreña; conocer y compartir los avances educativos, tecnológicos y en diferentes áreas, especialmente en cocina. Para ello, realizaron clases demostrativas con alumnos

el plantel de docentes de la Escuela de Alimentos, el Restaurante Escuela Menú de Goya y la Academia de Hostelería de Itca-Fepade.

La delegación visitante estuvo encabezada por el director de la Academia de Arte Culinario, chef Sebastián Lamerre, tres chefs instructores -Jason Kellogg, James Hummer y Wilma Conzuli- y la especialista en Empleo en Artes Culinarias, Gabriela Woo.

Desde el año pasado, las ciudades capitales San Salvador y Washington DC han

establecido un hermanamiento con el objetivo de estrechar los lazos de cooperación en áreas técnicas, educativas, culturales y de negocios entre las dos capitales.

Esta iniciativa permitió a su vez acercamientos entre Itca-Fepade y la Escuela Internacional Carlos Rosario, prestigiosa institución que se ha destacado por apoyar el desarrollo del inmigrante latinoamericano que reside en la ciudad de Washington.

Como parte de este apoyo mutuo, el año pasado Itca recibió la visita del chef salvadoreño Benjamin Velásquez, Director

de Servicio de Alimentos en Carlos Rosario, y en febrero de este año, una delegación de Itca participó en un entrenamiento intensivo, tras lo cual recibió certificaciones en preparación de alimentos acorde a los estándares de la cocina y el mercado norteamericano.

La delegación salvadoreña estuvo conformada por Nidia Ochoa, gerente de Proyectos y Programas de la Dirección de Servicios de Desarrollo Profesional de Itca-Fepade, y los chefs Walter Araujo, Julio Quintero e Himmer Mendoza.

Carlos Rosario School team members pose with counterparts from ITCA-FEPADE in El Salvador. This was part of a feature in Salvadoran culinary magazine "Buen Provecho". The caption reads "United by Flavor". Read the full feature in Spanish [here](#).

## Winners of National Innovation Competition



**School receives \$100K prize to set-up an adult pre-apprenticeship**



## program in the construction industry

The Carlos Rosario International Public Charter School (CRIPCS) is proud to announce that it has been awarded a \$100K prize by Minds that Move Us during the Career Pathways Festival in Miami, Florida August 6-8, [mindsthatmoveus.org](http://mindsthatmoveus.org). After a lengthy and very competitive process that lasted over a year the school's design team was selected as one of three winners from over 150 entries received.

The award supports the implementation of a new pre-apprenticeship program named Carlos Rosario Construye DC Plus. The program will enable the CRIPCS to offer construction pathway opportunities to up-skill adults, decrease Latino fatality and injury rates with OSHA training and improve quality of life with sustaining wages for its participants.

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## *An Evening for the Future at the Tabard Inn*



**In October, we raised over \$14,000 in partnership with the Tabard Inn, and our graduate Ruben Echeverría!**

On October 16th, we hosted An Evening for the Future thanks to the generosity of our partner, the Tabard Inn. The event showcase the culinary creations of Ruben Echeverría, our graduate and now Executive Sous Chef at the Tabard!

The night was filled with music and featured a fun silent auction with items

ranging from boutique hotel stays to Salvadoran fine crafts! Guests heard from recent graduates Josephine, Osman, and Juan Carlos. Thank you to all that supported our School through this event. Funds raised will support students like them with scholarships and our Puentes/Bridges Project.

A big shout out to Dave Roubie, General Manager of the Tabard Inn for his support, and to Ruben for paying it forward to our School and community.

## *Our Culinary Arts Academy at MetroCooking DC*



**We participated in MetroCooking DC 2019 thanks to a partnership with Aramark and EventsDC!**

Our Culinary Arts Academy students and faculty proudly represented the Carlos Rosario School during the 2019 MetroCooking DC culinary expo this past weekend. The team prepared Ethiopian chicken doro wat - a delicious chicken stew wrapped in injera bread - and Salvadoran quesadilla, a sweet

bread with cheese. Students not only prepared delicious food, but actively participated in the front-of-the-house and interacted with attendees! Students also gave demonstrations alongside Sebastien Lamerre, Director of the Culinary Arts Academy.

Employment and outreach specialists, and members of the Communications & Development department also participated to make employment connections and share information about the school!

Thank you to Aramark and EventsDC for sponsoring our School's participation in this event, and for the new partnership between our organizations!