

A Message from Adine Forman, Executive Director

Welcome to *What's Cookin'* – HTA's newsletter about the programs, people, and events at the heart of what we do. Through robust partnerships with employers, educators, and community organizations, we help people move from poverty to economic independence by opening pathways to life-changing careers in the hospitality and food service industry.

At HTA, we provide training that empowers people from all backgrounds to build life-changing careers in hospitality. As we observe National Domestic Violence Awareness Month throughout October, we recognize the strength of survivors to take advantage of the transformative power of workforce training programs like ours. We are proud to create pathways of opportunity for individuals with diverse lived experiences and help them secure brighter, more stable futures.

Thank you for being part of our community and supporting our mission to strengthen the hospitality industry—and the people who make it work.

ADINE FORMAN

Executive Director

Hospitality Training Academy

HTA to Serve Survivors of Domestic Violence and Foster Youth Through City of Los Angeles Guaranteed Income Pilot Program



HTA is proud to partner with the City of Los Angeles on its guaranteed income pilot program to serve survivors of domestic violence and foster youth. The Los Angeles City Council has allocated \$2 million for the program, which will provide \$1,000 per month for two years to survivors of intimate partner violence and to current or former foster youth aged 16-24. HTA will provide job training in tandem with the direct payments to serve this community. Thank you to the City of LA for supporting this innovative program.

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Community Leaders Gather at HTA Summer Open House Events



We were delighted to welcome community leaders to the HTA Kitchen, where they met our culinary instructors, staff, and the inspiring students in our Line Cook Registered Apprenticeship Program: Offices of LA County Supervisors Lindsey Horvath and Hilda Solis; Santa Monica City Councilmember Natalya Zernitskaya; UFCW Western States Council President Mark Ramos; Santa Monica College Trustee Dr. Sion Roy; leadership from the City of Los Angeles Community Investment for Families Department, California Workforce Development Board, Alta Community, IKAR, Thai Community Development Center, and Coffee with a Cause. Thank you for joining us!

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HTA and Marriott Mobilize Emergency Meals Program for Eaton Fire-Affected Community

HTA, in collaboration with Marriott International, mobilized a 10-week Emergency Meals Program between April and July for Pasadena and Altadena community members experiencing long-term displacement and economic impact from the Eaton Fire. With support from American Express, HTA and Marriott staff prepared and distributed over 10,000 meals to community members at weekly drive-thru pick-up events at the Pasadena Church East Campus, and delivered 1,800 meals to faculty and staff at five schools in the Pasadena Unified School District - Alma Fuerte Public School, Aveson Global Leadership Academy (AGLA), Aveson School of Leaders (ASL), Don Benito Fundamental School and Pasadena Rosebud Academy.

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A Taste of Thai: Apprentices Upskill Their Craft



HTA is invested in the long-term success of our alumni. Every month, graduates of our Line Cook Registered Apprenticeship Program gather at the HTA Kitchen in Koreatown to expand their skills. In our recent Thai cuisine class, Apprentices prepared an array of specialties including Pad Thai, Thom Kha Gai (sour coconut and galangal soup with chicken), Pad Ke Mao Gai (drunken noodles with chicken) and Som Tum (green papaya salad). Yum!

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HTA Awarded Los Angeles County Grant to Meet Growing Demand for Hospitality Workers



HTA is proud to be a grant recipient of the Los Angeles County Department of Economic Opportunity's High Road Training Partnerships (H RTP) Fund, which supports innovative workforce training models developed through partnerships between worker-centered organizations and employers to advance equity, sustainability, and job quality. This \$1 million award will fund Culinary Pathways: A High Road to Opportunity, a partnership between HTA and UNITE HERE Local 11, and will strengthen our best-in-class training programs to meet the rising demand for skilled Line Cooks, Bartenders, Baristas, and Prep Cooks across the hospitality, tourism, and food service industries—sectors poised for growth with the 2026 World Cup, 2027 Super Bowl, and 2028 Summer Olympics and Paralympics.

Congresswoman Laura Friedman Visits the HTA Kitchen



It was a pleasure to welcome Representative Laura Friedman to the HTA Kitchen and introduce her to our inspiring culinary students, exceptional instructors, and staff, and thank the Congresswoman for her leadership. Students in our Prep Cook English Language Learner (ELL) class from Cuba, El Salvador, Mexico, Peru, Spain, and beyond, and alumni from our Line Cook Registered Apprenticeship Program shared their stories about coming to the HTA, mastering classic culinary techniques, fielding job offers, and how our program is transforming their lives.

“I had a blast at the HTA, chopping in the kitchen and spending time with the program’s inspiring students, who are taking advantage of this opportunity and getting on a path to an amazing career. The HTA plays an important role in our community, providing high-quality training and helping so many people from diverse backgrounds get good jobs with union membership and benefits. I’m in Washington, DC every day fighting for workers, families, and our immigrant community, so know that you are not alone and I am in your corner.” – Congresswoman Laura Friedman

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HTA Staffs Up World Class Intuit Dome



We're proud to provide opportunities for career pathways to people across Los Angeles and help build our vibrant hospitality workforce. In partnership with Compass Levy and 310 Provisions, we welcomed over 350 job seekers to fill culinary and hospitality positions at the Intuit Dome, a world-class sports arena and entertainment venue, and home of the LA Clippers. Thanks to the media from across Southern California for spreading the word!

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HTA Offers SafeServ Classes on Food Safety



At HTA, food safety is central to our training programs. Every day, we teach responsible practices that underscore the critical role food operators play in protecting public health. To support this effort, HTA offers the ServSafe California Food Handler Class and Certification Exam—required for all food-handling workers in California—which equips students with the knowledge and skills to safely prepare and serve food, reducing the risk of foodborne illness. This one-day class is offered free of charge to all contributing employers. For more information, contact Greg Krentzman, HTA Business Solutions Manager at greg.krentzman@lahta.org.

HTA Participates in LA County Federation of Labor Training



HTA was proud to participate in the empowering Non-Violent Direct Action Training at the Los Angeles Convention Center, hosted by the Los Angeles County Federation of Labor, AFL-CIO (Labor Fed). We joined 1500+ union members, elected leaders, including Mayor Karen Bass, LA City Councilmember Hugo Soto-Martinez, advocates, and activists, in standing up for our communities. Special thanks to the Federation for organizing this powerful gathering and to HTA Board Chair Susan Minato for her leadership in making it possible. [VIEW MORE PHOTOS](#)

HTA Expands Culinary Training Program with Launch of New York City Culinary Education Center



In 2023, HTA received a Critical Sectors Job Quality Grant from the U.S. Department of Labor to expand our program in key hospitality markets nationwide, including New York/New Jersey —sectors crucial to economic growth, post-pandemic recovery, homelessness prevention, and providing low-income, marginalized individuals with good union jobs offering living wages and benefits. In July, HTA subgrantee, the Culinary Education Center, opened its doors in the Bronx and launched its first Line Cook Registered Apprenticeship Program. Congratulations to our colleagues in New York City and to the first cohort of students experiencing this transformational opportunity!

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STUDENT SPOTLIGHT

Student Success Spotlight: Cristina Oviedo, Line Cook Registered Apprentice

An immigrant from Honduras, Cristina was one of more than two thousand workers displaced by the closure of the 2022 Farmer John meatpacking plant in Vernon. She and her daughter Genesis, graduated from HTA's Spanish Line Cook Registered Apprenticeship Program and were hired at USC – together! “Thank God I got this training and found the HTA. I have a better-paying job, better benefits, and the HTA helped me find employment at USC. All of the instructors and my classmates have been so helpful, and I am very happy to be cooking as my job.”



CRISTINA OVIEDO

HTA Line Cook Registered Apprentice and Culinary Specialist at USC

Employer Partner Spotlight: University of Southern California



“USC has partnered with HTA for many years, and the university benefits enormously from the talent, skills and creativity that the culinary specialists we hire bring to the campus and our students. Not only do the program’s graduates come with a great foundational culinary skill set, but they are also eager to learn and excited to enter the hospitality field. Chef Mitchell Frieder and his talented team run a first-rate training program, and USC and the hospitality industry in LA greatly benefit from the culinary talent they produce.”

DAN STIMMLER

Vice President for Auxiliary Services, University of Southern California, and
Chief Operating Officer, Los Angeles Memorial Coliseum

Community Partner Spotlight: Goodwill Southern California



“HTA is a visionary workforce leader that knows investing in the future means investing in people. Their ability to unite partners, deliver innovative training, and strengthen LA’s economy sets a national example. At Goodwill Southern California, we’re proud to partner with HTA by referring participants with barriers to employment—including opportunity youth, veterans, individuals experiencing homelessness, people with disabilities, and those who are formerly incarcerated. Together, we’re creating real pathways into the high-growth hospitality sector.”

JORGE MARQUES

Chief Impact Officer, Goodwill Southern California

Visit our dynamic and streamlined new HTA [Website](#) and view our new photo galleries at [FLICKR](#).

ABOUT THE HTA

The Hospitality Training Academy (HTA) is a 501(c)(3) nonprofit, labor-management organization that provides free training and best-in-class registered apprenticeships to prepare people for high quality, in-demand jobs in the hospitality, food service, leisure and tourism sectors. We connect our partner employers in Southern California and the State of Arizona with well-trained workers, upskill the current workforce, and help people from vulnerable communities rise from poverty to self-sufficiency through life-changing careers with benefits and a worker voice.



Get In Touch



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