

What's Cookin'



NEWS FROM THE HOSPITALITY TRAINING ACADEMY

Winter 2025

A Message from Adine Forman, Executive Director

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

As we close out the year, we find ourselves reflecting with deep gratitude. This is a time to take stock and appreciate the power of community — the simple but essential act of showing up for one another. At HTA, we are proud of the work we do every day to help individuals build skills, confidence, and stability, and to support families and communities during moments that matter most. In 2025, we trained and placed more than 170 people into life-changing jobs—that includes 107 prep cooks, 43 line cooks, and 24 baristas.

Thank you for being part of the HTA community. Your partnership, generosity, and belief in our mission make this work possible. We wish you a warm and meaningful holiday season, and we look forward to continuing this important work together in the year ahead.

ADINE FORMAN

Executive Director

Hospitality Training Academy



The HTA Team wishes you Happy Holidays and Happy New Year!

HTA Launches *From Food Bank to Table: Recipes From the HTA Kitchen*

Many families across our community continue to feel the strain of rising food costs and are turning to food banks and pantries for support. At HTA, we wanted to offer something practical and uplifting — tools that make it easier to prepare creative, budget-friendly meals. *From Food Bank to Table: Recipes From the HTA Kitchen* is a new bilingual video series featuring HTA chefs Mitchell Frieder, Danny Harold, and Paul Blanco. These short videos showcase simple, delicious recipes made with pantry staples commonly available through food banks — offering practical guidance for families cooking during challenging times. Watch and share the videos - [English video series](#) and [Spanish video series](#).

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Chefs Left to Right: Paul Blanco, Danny Harold, and Mitchell Frieder

HTA Featured on CBS News



CBS News visited the HTA training kitchen – and their primetime news story aired six times during the week of Thanksgiving! CBS highlighted our Line Cook Apprenticeship program and featured Executive Director Adine Forman, Director of Food and Beverage Training Chef Mitchell Frieder, and father-daughter duo Marquis and Brielle Herring, and single mother Stephanie Ann Castillo, recent HTA Line Cook graduates embarking on their hospitality careers! Please watch and share this great spotlight on our mission-driven program to train people from underserved communities for great hospitality careers!

[VIEW THE SEGMENT](#)

HTA Receives South Bay Workforce Investment Board Award



HTA received an Outstanding Achievement Award at the South Bay Workforce Investment Board's 30th Annual Awards Ceremony. The recognition reflects our record of placing more than 95% of graduates from the Line Cook/Chef de Partie Apprenticeship Program into quality, career-track jobs. Thank you to SBWIB Executive Director Jan Vogel and the SBWIB team for their partnership in expanding career pathways for people from marginalized communities.

HTA Joins the LA Chef Conference 2025



The HTA was thrilled to attend the LA Chef Conference 2025 – an unforgettable gathering of chefs, restaurateurs, hospitality experts, industry pros, and food lovers. The panel conversations were insightful and inspiring – from integrating ecology into the menu, rethinking restaurants in the age of new tech and AI, understanding the business landscape, and expressing cultural identity through food to reinventing the bar scene. Thank you to the panelists & moderators, the chefs, restaurants, and purveyors for crafting creative and exceptional food and drinks, and to host Chef Neal Fraser and event producer Brad Metzger of Restaurant Solutions.

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Meet Women of Workforce Leader: Adrineh Terantonians



HTA Director of Workforce Systems Adrineh Terantonians has been at the forefront of workforce and career development for two decades. Before coming to the HTA in 2024, Adrineh designed and led workforce development initiatives for the Social Security Administration, Department of Veterans Affairs, Department of Rehabilitation, and the Los Angeles County Department of Social Services. Building on her personal journey as an immigrant, Adrineh has established herself as a national leader in the field, with a deep passion for serving the community and building a diverse workforce.

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Community Leaders + Partners Gather at HTA Training



We were delighted to welcome community leaders and partners to the HTA Kitchen, where they met our culinary instructors, staff, and the inspiring students in our Line Cook Registered Apprenticeship Program and Prep Cook Pre-Apprenticeship Program: Abigail Marquez, newly confirmed General Manager for the City of Los Angeles Community Investment for Families Department; Director Kelly LoBianco, and Isidro Villaneuva from the Los Angeles County Department of Economic Opportunity; Chef Victor Martinez and Executive Director Mark Harrison from the UNITE HERE Chicago Hospitality Institute; and Dream Resource Center Deputy Director George Chacon and Project Manager, Power at Workforce Development Gaby Gil de León from the UCLA Labor Center. Thank you for your collaboration and support!

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HTA Advocates for Women in Hospitality at Statewide Convening



The HTA was proud to participate in the California Commission on the Status of Women and Girls' Statewide Convening to celebrate its 60th Anniversary! HTA spoke on the Women's Economic Security Panel, and highlighted opportunities to achieve gender equity in the hospitality workforce, measures to increase safety and security in the workplace, and efforts to reach women from underserved and low-income communities and provide them with training and transformational career pathways. Thank you to Commission Executive Director Darcy Totten for convening this inspiring assembly and inviting us to the insightful program.

HTA Staffs Up World Class Intuit Dome



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

[VIEW MORE PHOTOS](#)

Welcome to HTA Chef Takes LA – and Our Newest Ambassador

Welcome to “HTA Chef Takes LA,” where our newest ambassador – Chef Sunny - travels across Los Angeles and celebrates our vibrant communities and cultural gems. Chef Sunny joined us at the Intuit Dome for our latest job fairs, welcoming job seekers and supporting our efforts to get people hired for roles at this incredible sports & entertainment venue. Follow along Chef Sunny's journey as we highlight the people, places, and moments that show how hospitality truly connects us. Where Hospitality Meets the Heart of LA.



Feast From the Middle East: Apprentices Upskill Their Craft



Graduates of our Line Cook Registered Apprenticeship Program gather at the HTA Kitchen in Koreatown every month to expand their skills. In the Middle East Cuisine class, Apprentices explored Arab, Iranian, Israeli, Assyrian, Lebanese and Turkish recipes and prepared a trio of dips – Muhammara/Red Pepper Walnut Dip, Baba Ganoush and Hummus, Falafel, Dolmas/Stuffed Grape Leaves, Chicken Machboos, Simit Kebab/Ground Lamb Skewers with Bulgur, Ramadan Pide Bread and Baklava for dessert.

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HTA Instructors Inspire the Next Generation



HTA Culinary Instructor Rogelio Diaz joined a career panel at Garfield High School's Pathways Apprenticeship Fair, moderated by the Los Angeles County Federation of Labor, AFL-CIO Deputy Director of Outreach and Civic Engagement Devin Ablard. Pathways is a new initiative from the Miguel Contreras Foundation and the Federation, which connects high school students to quality union careers.

Addressing the assembly of 150 high school students, Chef Rogelio shared his own trajectory, as a graduate of HTA's Chef de Partie apprenticeship program, now serving as a Culinary Instructor – always mentoring and inspiring the next generation of cooks and chefs. HTA Outreach Manager Socrates represented the HTA at the Apprenticeship Fair, sharing information about our transformational training programs that offer career pathways to good union jobs. Onward!

Student Success Spotlight: Stephanie Ann Castillo, Line Cook Registered Apprentice

“Coming into this program, I didn’t expect to end up with a culinary family, on top of an amazing education. I found out about the HTA through Los Angeles County’s Welfare to Work Program, and the fact that it was free meant that there was an opportunity to help someone like me get ahead. As a single mother of a young daughter, learning to cook and starting a stable career with healthcare benefits will change our lives.”

STEPHANIE ANN CASTILLO
HTA Line Cook Registered Apprentice



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 tuition-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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