

Welcome from the 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 our nation prepares to celebrate Independence Day, we are reminded of the importance of opportunity, hard work, and community. At HTA, we believe meaningful careers can create lasting economic independence for individuals and families. Every day, we are proud to help people build new skills, open new doors, and take the next step toward brighter 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 Celebrates National Apprenticeship Week and our 2026 Class of Graduates!



We celebrated National Apprenticeship Week and our 2026 Registered Apprenticeship Graduation on the USC Campus, welcoming a full house of community leaders, HTA staff and instructors, family, and friends. We highlighted the transformative power of Registered Apprenticeships to provide economic opportunities for under-resourced people and build our hospitality workforce, and lifted up 50 new graduates of our Line Cook and Barista/Latte Artist programs as certified Apprentices.

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HTA Staffs Up World-Class Sports & Entertainment Venues



opportunities at some of Southern California's premier sports and entertainment venues: SoFi Stadium, the state-of-the-art sports and entertainment complex in Inglewood; the waterfront destination Long Beach Amphitheater; the historic Los Angeles Memorial Coliseum; and the open-air soccer and entertainment hub, BMO Stadium.

We're proud to provide opportunities that offer career pathways to people across Los Angeles and help build our vibrant hospitality workforce. During these events, we served more than 3,000 jobseekers who brought incredible energy and determination as they pursued union hospitality jobs and long-term career pathways – and more than 2,000 participants received job offers.

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HTA Executive Director Adine Forman Honored by the Los Angeles Alliance for a New Economy



their annual Women for a New Los Angeles luncheon. Adine was recognized for her deep commitment to advancing economic justice, elevating working conditions in the hospitality sector, and designing national best practices in workforce development across her 30-year career. She has been a driving force in creating pathways to economic mobility and opportunity for marginalized and vulnerable communities, and exemplifies the luncheon theme "Architects for Change."

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HTA Advocates for Support in Sacramento



HTA made several trips to Sacramento to meet with legislators about our industry-leading workforce development training programs that provide life-changing career pathways to good union jobs with benefits. Together with our partners at Building Skills Partnership, we emphasized the need for continued investment in high-road labor-management partnerships that lift up people from marginalized communities and strengthen our regional economy – especially as we build and train the hospitality workforce for the World Cup, Super Bowl, and the Olympic and

Paralympic Games coming to Los Angeles. Thank you to all of the elected officials and staff who met with us, and for your support of our work!

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Meet Master Mentor: Chef Danny Harold



HTA Culinary Instructor, Chef Danny Harold, has been in the culinary industry for over 35 years. Before joining the HTA, he was the Executive Chef at The Grill on the Alley and founder and owner of Harold Catering, where he served President Barack Obama, major entertainment studios and served as Bruce Springsteen's private chef. Chef Harold has taught at the International Culinary School at the Art Institutes and is a member of the James Beard Foundation. Since 2017, Chef Harold has trained thousands of students and incumbent workers, mentored instructors, and helped grow HTA into a nationally recognized program.

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HTA Hosts Festive Community Buffet



In advance of our formal graduation event, our Line Cook Registered Apprenticeship graduates prepared and served a delicious buffet luncheon for family, friends and special guests. It was a pleasure to welcome employers and community partners who joined us to help celebrate our graduates and engage in discussion about future opportunities for collaboration: Legends Global, Los Angeles County Department of Economic Opportunity, Goodwill Southern California, altPath, and Inspire Together. We loved introducing you to our inspiring students, instructors, and team, and we appreciate your partnership and support in building our hospitality workforce!

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Take Me Out to the Ballgame!



The *New York Times* highlighted the best food at Major League Baseball stadiums this season – including a host of great new dishes on the Dodger Stadium menu, thanks to our partners at Levy Restaurants. And many of them are prepared and served by our HTA graduates! The new offerings include: Chow Mein Burrito; Lunch Box Burger; Loco Moco Bowl; and the Fried Chicken Bucket. Read the [*New York Times*](#) roundup and Let's Go Dodgers!

HTA Visits The Sunshine State



HTA Executive Director Adine Forman, Director of Food and Beverage Training Chef Mitchell Frieder, Deputy Director of Programs Adrineh Terantonians – and our smallest ambassador Chef Sunny – visited Miami! It was great to meet with UNITE HERE Local 355 and Hospitality Employees Advancement & Training to share insights to support their program expansion and to spend time with HEAT Executive

Director Simone Maxwell and Local 355 President Wendi Walsh and Vice President Kandiz Lamb.

Employer Partner Spotlight: Legends Global

"We've worked with the HTA on many hiring events this year, to fill thousands of open positions at SoFi Stadium, Los Angeles Memorial Coliseum, Long Beach Amphitheater and BMO Stadium. And the HTA has been an excellent partner, operating seamlessly as an extension of our team at these large-scale events. What stands out the most is the experience HTA brings to this important work – in advance planning and on-site – and the great energy of the team as the first point of contact with jobseekers. We are very thankful that the HTA is a resource and valuable partner in how we connect community members with hospitality career opportunities."



STUDENT SPOTLIGHT

Student Success Spotlight: Tahei Moore, Line Cook Registered Apprentice

"Going through the HTA program was great. They gave me a lot of opportunities to better myself. As someone who was formerly incarcerated, there were a lot of hurdles I needed to jump through, and HTA was right there at every step to guide me. A lot of what I have accomplished in this part of my life, would not have been possible without this program. It changed my life. And now, working at UCLA Dining Services – a job I thought was off the table given my background – having a good job with benefits, healthcare and a pension is such a blessing."

TAHEI MOORE

HTA Line Cook Registered Apprentice



Visit our HTA [Website](#) and view our photo galleries on [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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