

Mise en Place

Drawing on the culinary principal of *Mise en Place*, meaning “everything in its place,” the organization strives to inspire, train and economically elevate the next generation of culinary professionals, empowering them, in turn, to positively impact their communities in and out of the kitchen.

Through the *Mise en Place* program, Rome in a Day Productions envisions a community where real-world job training is accessible and available to all, creating career opportunities and effectively breaking the cycle of unemployment.



Chef Clifford Rome developed an early interest in food after helping his grandmother prepare meals fresh from the garden of his childhood home in Chicago's Englewood neighborhood. After beginning his culinary career as a food operations manager at Midway Concessionaires, he mastered the art of event planning with the Marriott Corporation. In a turn to fine dining, Chef Rome joined Spago Restaurant as a line chef and catering team member, working with renowned chefs Wolfgang Puck and François Kwaku-Dongo to design stunning commercial photo shoots, cater Oscar parties and create meals for the social elite.

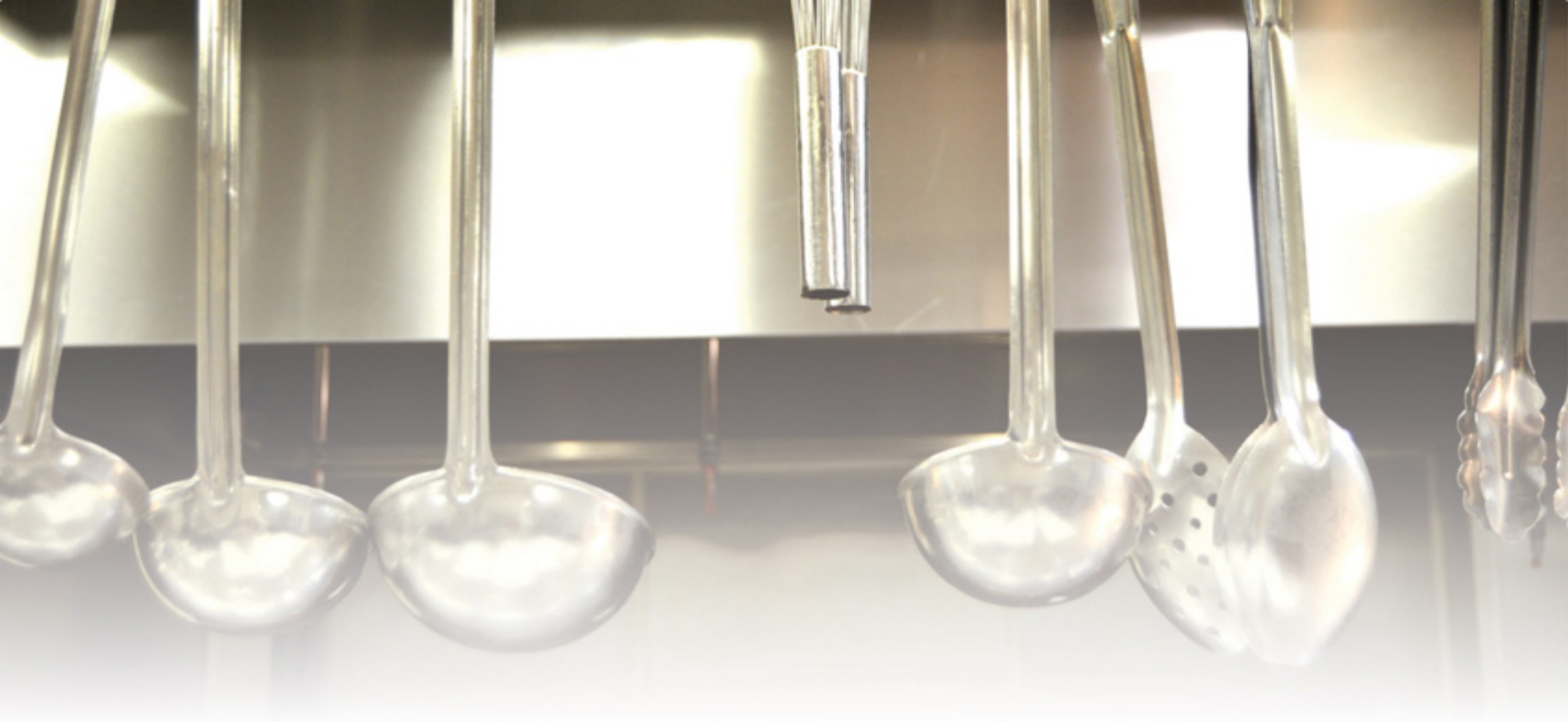
Chef Rome's culinary expertise spans the globe. Following a breadth of experiences from studying the culinary arts in Paris to serving as a culinary consultant on a private yacht in the Caribbean, he was selected as one of five chefs to work at the Cannes International Film Festival's American Pavilion alongside master chefs Roger Verge, Bobby Flay, Mario Batali and Todd English. In 2002, he founded Rome's Joy Companies, which boasts a business portfolio that includes two restaurants, a full-service catering and event planning company, a fine art gallery and the Parkway Ballroom – a historic banquet facility located in the heart of Chicago's Bronzeville neighborhood.



Now, having spent more than 20 years in the food service industry, Chef Rome has received widespread acclaim, including awards and accolades from local, national and international media, including frequent television appearances and features in the Chicago Sun-Times, the Washington Post, Black Enterprise Magazine and more.

Committed to encouraging and uplifting the communities he serves, Chef Rome is heavily involved in a multitude of organizations driving the next generation of culinary professionals. He has partnered with Culinary Through Culinary Arts Program (CCAP), After School Matters, Healthy Schools Campaign, YMCA, Education to Careers and Washburne Culinary School (the oldest culinary school in the country), where he serves as a member of the advisory board.

Today, he strives to affect positive, impactful change through Rome in a Day Productions (RiaD), the nonprofit organization designed to elevate and support art, culture and humanities in Chicago's south and west side neighborhoods.



Recognizing a local lack of opportunities to develop professional skills, Chef Rome, along with business partner Eileen Rhodes, set out to create a training program designed to provide basic culinary and hospitality management skills to individuals seeking full time employment. Intended to serve as a stepping stone for students and workforce support for area entrepreneurs and business owners, the Mise en Place training program, a project of Rome in a Day Productions, provides them with a nationally accredited curriculum, focused on firsthand experience in customer service, communication, adaptability, teamwork, collaboration, problem solving techniques, critical observation and conflict resolution. Throughout the course, students learn to conduct themselves confidently, professionally and ethically, all while demonstrating valuable basic and advanced knowledge related to the culinary and hospitality industry. In addition to soft skills, students will also be instructed on knife skills, food preparation, organization, cooking, safety, table setting, financial literacy and more, giving them an ideal shot at job placement.

Through partnerships with west and south side businesses and nonprofit organizations including SAVOR... Chicago, Bon Appetit, and University of Chicago, Mise en Place strives to ensure job placement, readiness and success for its students, effectively supporting and elevating the overall economic health and development of these communities.

Utilizing an integrated approach that blends lectures, demonstrations, cooking and evaluations, students develop a strong foundation of culinary and hospitality fundamentals that are essential for industry success. Each student enrolled in the program which will consist of a snap jacket, a cook's cap, a knife kit and a ServSafe food handler's certificate. Through its mission to train students in the fundamentals of culinary and hospitality arts, Mise en Place utilizes a three-tiered training curriculum.

TIER ONE: CLASSROOM

Set in a classroom, Tier One is designed to introduce students to the basics of food terminology, sanitation licensing, the Food Pyramid, cooking basics, and job readiness including appearance, attitude and work ethic.



TIER TWO: KITCHEN

Allowing students to apply their classroom knowledge to a kitchen setting, Tier Two is designed to give them an opportunity to practice and hone the industry's essential skillsets, including kitchen safety, knife skills, meal preparation, and table setting.



TIER THREE: HANDS-ON EXPERIENCE

The final and most important piece of the Mise en Place training program, Tier Three sees students draw on their skills and training in a real, hands-on culinary and hospitality industry setting. Giving trainees the opportunity to work catered events, compose menus, build and understand recipes and learn best practices for both front and back of house, this stage gives students tangible experience to take with them as they enter the workforce as capable, confident culinary and hospitality professionals.

