



**NEW ORLEANS CULINARY & HOSPITALITY INSTITUTE BREAKS GROUND ON
\$32 MILLION CULINARY SCHOOL**
NOCHI and Tulane University's Programs Slated to Launch January 2019

New Orleans has long been a leading innovator and destination in the culinary world. With the official groundbreaking of **New Orleans Culinary & Hospitality Institute (NOCHI)** – a new \$32 million culinary and hospitality institute set to open its doors at **725 Howard Avenue** in 2019 – it now appears to be doubling down on further advancing its position for the next 300 years.

With the support of the North American Association of Food Equipment Manufacturers (NAFEM) providing equipment for the facility; a commitment from Tulane University to launch new programs in hospitality entrepreneurship at NOCHI; and a 2017 cooperative endeavor agreement with the Ernest N. Morial New Orleans Exhibition Hall Authority, NOCHI closed on additional financing from Fidelity Bank, IBERIABANK, Enhanced Capital, and United Fund Advisors last week. The successful closing of the project's financing fully funds the renovation of NOCHI's historic five-story, 93,000 gross square feet space in New Orleans' Central Business District already under way by Woodward Design+Build, general contractor for the project.

Designed by the architecture firm of Eskew+Dumez+Ripple, the school will include five dedicated teaching kitchens, a beverage lab for wine and spirits programs, a retail café space on the ground level, separate classroom and office spaces for NOCHI and Tulane University, and a stunning event center on the fifth floor with its own showcase catering kitchen and terraces boasting breathtaking views of downtown New Orleans.

NOCHI is already licensed by the State of Louisiana's Board of Regents to offer rigorous, hands-on post-secondary **certificate programs** in Culinary Arts and Baking & Pastry Arts developed in conjunction with **CIA Consulting**. With 650 hours of instruction provided in just twenty weeks' time, NOCHI's programs are designed to provide a greater return on investment of time and money for aspiring chefs seeking higher wage jobs in the industry. Envisioned from its inception as a long-term platform for diverse partnerships that advance culinary and hospitality scholarship and training, NOCHI plans to announce additional training partnerships and programs after the institute opens.

NOCHI was co-founded in 2013 by **Ti Adelaide Martin**, co-proprietor of The Commander's Family of Restaurants; **Dickie Brennan**, award-winning restaurateur and co-owner of Palace Café, Dickie Brennan's Steakhouse, Bourbon House and Tableau; and **George Brower**, tax credit specialist who has helped to facilitate \$125+ million in commercial ventures including the Saenger Theatre and Le Petit Theatre in New Orleans. "This is what the New Orleans hospitality industry has always dreamt of," says Board Co-Chair Ti Adelaide Martin. "NOCHI is where culinary and hospitality careers will begin, where business minds will be nourished, and where we'll teach the New Orleans brand of hospitality and fun." Other current members of the Board of Directors include David Blich, Edgar Chase III, Deborah Elam, Barbara Mollere, and Michael Smith.

A key component of NOCHI's operations will be programming designed to drive culinary tourism for New Orleans and enrich the local community through engaging learning experiences. Locals and visitors alike will be able to immerse themselves in a wide variety of seminars and classes ranging from **Knife Skills 101** to **New Orleans Cocktails**. "New Orleans is a world-class destination for food lovers, so it is only fitting that we

offer enthusiast-related experiences designed to be both educational and fun,” says Co-Founder Dickie Brennan.

With a year long construction under way now, the institute will shift its focus entirely to fundraising and program execution. Says Board Co-Chair and Treasurer George Brower, “Not only are we committed to completing our capital campaign before we open, our goal is to raise enough funds and support to ensure the long-term success of this incredible school that New Orleans has long deserved.”

Stay up-to-date on developments at www.nochi.org

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About the Ernest N. Morial New Orleans Exhibition Hall Authority

The Ernest N. Morial New Orleans Exhibition Hall Authority's (Authority) exclusive mission is to finance, construct and operate facilities in order to attract and conduct conventions, trade shows and other events that support and expand the economy of both the State of Louisiana and New Orleans Region. The Authority is composed of a 12-member board of commissioners, nine appointed by the Governor of Louisiana, and three appointed by the Mayor of New Orleans. Since opening in 1985, event activity at the New Orleans Ernest N. Morial Convention Center has produced \$81.7 billion in economic impact, including \$5.1 billion in new tax revenue for state and local governments.

About NAFEM

The North American Association of Food Equipment Manufacturers (NAFEM) is a trade association of 550+ manufacturers of commercial restaurant equipment and supplies for food preparation, cooking, storage and table service.

About The Culinary Institute of America

Founded in 1946, The Culinary Institute of America is the world's premier culinary college. Dedicated to developing leaders in foodservice and hospitality, the independent, not-for-profit CIA offers bachelor's degrees in management, culinary arts, culinary science, and applied food studies, and associate degrees in either culinary arts or baking and pastry arts. The college offers certificate programs and courses for professionals and enthusiasts along with the internationally recognized ProChef Certification program. CIA Consulting is the arm of the college that operationalizes the thought leadership of the college to reality for hundreds of businesses every year. The CIA has locations in New York, California, Texas, and Singapore.

About Tulane University

Tulane University is one of the most respected universities in the country. A member of the prestigious Association of American Universities, it is consistently ranked among the top 50 universities in the nation. With research and educational partnerships that span the globe, top-ranked programs in the academic and professional schools, and its location in historic New Orleans, Tulane offers an unparalleled educational experience.

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