

AMERICA'S MULTICULTURAL SOUL FOOD MUSEUM HOSPITALITY WORLD HALL OF FAME CENTER



Bern Nadette Stanis



Chef Dr. Kenneth Willhoite

CELEBRATING 400 YEARS, BUILDING ON THE LEGACY OF OUR ANCESTORS

- *Featuring: 200 seat theme restaurant*
- *Souvenir gift / retail shop*
- *200 seat theatre auditorium*
- *Media production studio*
- *Hospitality suites*
- *Business center / printing lab*
- *Exercise studio*
- *Restaurant green initiatives*
- *Cake decorating*
- *Ice sculpturing*
- *Healthy cooking classes*
- *Floral design*
- *Food tasting & sampling*
- *Etiquette training*
- *Spanish classes*
- *Computer classes*
- *Network opportunities*
- *200 Job's for the community*
- *Organic renewable biodiesel organization*
- *Farmers initiative*
- *Organic gardening*
- *Soul Food Museum Memberships*
- *Hotel / Motel hospitality training*

HEALTH INITIATIVES DEALING WITH THE CHALLENGES OF:
Obesity, Diabetes, Heart Disease, Cancer, Stroke, and Hiv-aids.

A SOLID FOUNDATION AND SUPPORT SYSTEM FOR:
Chefs, Cooks, Waiters, Waitresses, Butlers, Hotels, Restaurants, Agricultural, Dishwashers, House Keepers, Shoe Shiners, Janitors, Managers, Bakers, Caterers, Concierges, and Bartenders.

VISIT US AT
WWW.SOULFOODMUSEUM.ORG

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