

National 48 State Tour!

History

The Soul Food Museum was founded in the Annex of Historic Big Bethel AME Church, Atlanta's oldest African American Church.

A gift of friendship from France to the United States of America, the statue of Liberty originally had chains in her hand, portraying a woman of African heritage stepping free of broken shackles on her feet. The original 1865 model of the statue could be seen at the New York City Museum on Fifth Avenue and 103rd Street.

America's Soul Food Museum represents over 400 years of contributions by African Americans to the Culinary Arts & Hospitality Industry. The goals of the Soul Food Museum are to document, preserve, celebrate and educate all people, especially our youth, about the history and achievements of the soul food industry by focusing on the fascinating history of soul food, soul food restaurants, black culture and black food ways in America and around the world. Also featured are black food and beverage manufacturers, farmers, entrepreneurs, recipes, entertainment as well as new food products on the market by black manufacturers.

We should look at the past, present, and the future and ask: How can we promote the development and utilization of our discoveries in agriculture, culinary arts and hospitality to enhance the future for the world, and to create jobs.

Our **goal** is to visit
your State,
City, Town or
Community!

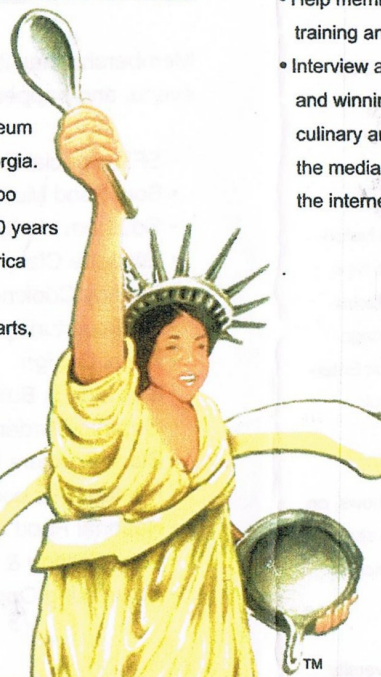
Mission

The primary mission of the National African American Culinary Arts & Hospitality Association is: To build on the 400-year legacy of our ancestors by enabling its members to become fully functional in all areas of culinary arts and hospitality, to research, collect, preserve, protect, package, demonstrate and/or disseminate the rich cultural heritage and pride found in ethnic cuisine.

Vision

- To open phase three of the national museum on Sweet Auburn Avenue in Atlanta, Georgia.
- Continue our Southern Heritage Food Expo
- Research and continue to record over 400 years of African-American contributions to America and around the world.
- Provide membership to those in culinary arts, hospitality, and allied industries.
- Annually recognize contributions to the association and industry by its members and supporters at our Annual Awards Celebration.

Help the Vision...
...Join The
Mission!



Goals

- Advocate for economic development and stability of restaurants and related businesses associated with the hospitality industry and culinary arts, agriculture and manufacturing.
- Recognize and salute tomorrow's unique chefs today and identify positive role models and leaders for the youth of today.
- Help members increase their earning potential via education, training and apprenticeship certification.
- Interview and talk directly with Black business super superstars and winning entrepreneurs who have mastered the business of culinary arts and hospitality. Interviews will be conducted using the media, including publications, radio, TV, newspaper and the internet.

WORLD
SOUL FOOD
MUSEUM™

Soulfoodmuseum.org

Email: drwillhoite@yahoo.com

Contact: 678.508.9478



Join The Ride For.....**Our National 48 State**.....Historical Tour!

W

e welcome contributions from friends and supporters to fund our health initiatives, dealing with the challenges of Obesity, Diabetes, Cancer, Stroke, Heart Disease, and Hiv/Aids

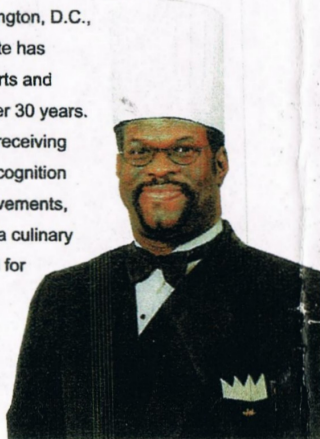
Will you join us?

Dr. Willhoite is Chef, Founder, and President of the Soul Food Museum and the National African American Culinary Arts & Hospitality Association (NAACAHA).

Dr. Willhoite was recognized in Who's Who in Atlanta in 2007 and has been recognized for his culinary and historical research. Dr. Willhoite has been featured in the New York Times, Atlanta Journal Constitution, The Conductor-ORR, Atlanta Daily World, Cross Roads News, Chicago Tribune, Washington Times, Washington Post, Black Enterprise, New York Amsterdam Newspaper, Cuisine Noir Magazine and Many other print publications.

He has appeared on numerous Atlanta television shows, on National Public Radio (NPR), and on national radio shows such as Rev. Al Sharpton's promoting African-American contributions to the culinary arts and hospitality.

Dr. Willhoite, received his degree from Howard University Washington Saturday College and is a graduate of the Culinary School of Washington, D.C., Chef, Dr. Kenneth Willhoite has researched the culinary arts and hospitality industry for over 30 years. Traveling coast to coast, receiving numerous awards and recognition for his cooking and achievements, Dr. Willhoite is known as a culinary historian who has cooked for many celebrities and entertainers.



WORLD SOUL FOOD MUSEUM™

MEMBERSHIP

Membership has its privileges! Exciting benefits, events and happenings.

- SFM Special Events Discounts
- Soul Food Museum Membership
- Southern Heritage Food Expo
- Etiquette Classes
- Healthy Cooking Classes
- Ice Sculpturing
- Floral Design
- Buy food in Bulk Program
- Organic Gardening/Green Initiative
- Black Farmers Initiative
- Restaurants converting to Green
- National Food Survey's
- Food Tasting & Sampling
- Networking Opportunities

YEARLY MEMBERSHIP

Student: \$25. Adult: \$50.
Business: \$250. Food Manuf: \$500.

Life Time Membership: \$1500.00

Membership info: drwillhoite@yahoo.com
Guru, Food historian, motivational speaker
Chef Dr. Kenneth Willhoite is available for Healthy Cooking Demonstrations, Conferences and Seminars.

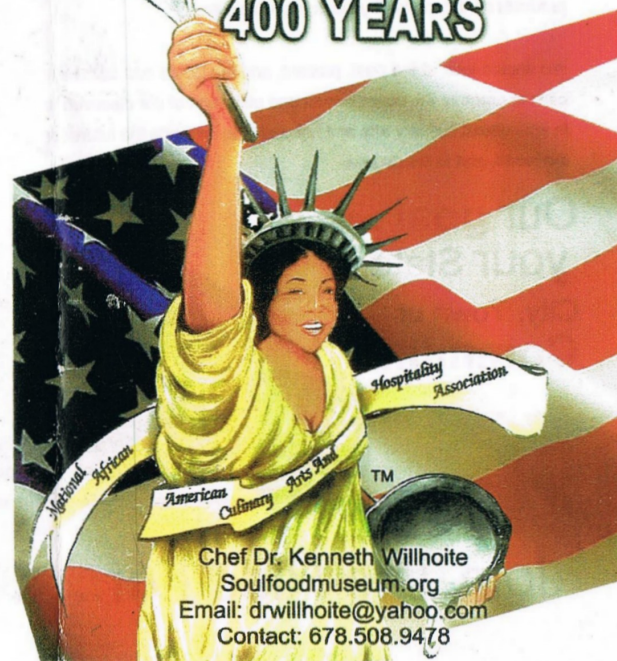
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Building on the Legacy of Our Ancestors!

WORLD SOUL FOOD MUSEUM™

*National Cultural Arts Center
Hall of Fame*

Celebrating
**SOUL FOOD
& HOSPITALITY
400 YEARS**



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