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## **NEWS: FOR IMMEDIATE RELEASE**

### **Root NS Receives \$500,000 Skills Capital Grant from State**

SALEM MA, October 19, 2017 - Root NS Inc., a non-profit culinary arts social enterprise, has been awarded a \$500,000 Workforce Skills Capital Grant from the State of Massachusetts. Governor Charlie Baker, Education Secretary James Peyser and Labor and Workforce Development Secretary Rosalin Acosta presented the awards on October 12 at Nashoba Valley Technical High School.

The competitive grants are awarded to educational institutions that demonstrate partnership with industry and align curriculum and training credentials with the employment needs of businesses. "These grant awards are the outcome of private, public, and educational partners coming together to fill pressing skills gaps in the economy," said Secretary Acosta. "By utilizing this collaborative approach, the Skills Capital Grant Program helps to ensure that the next generation of Massachusetts workers has the training necessary to access high demand jobs."

The grant, which must be matched by Root NS, will help finance the new state-of-the-art training kitchen at Root NS's facility in Shetland Park in Salem. The facility also includes the *Root Café* and the *HarborPoint at Root*, a special-event space. Both offer hands-on experiential learning opportunities for Root partners-in-training, and are open to the public.

"We are very grateful to the State for their vote of confidence in the mission and work of Root NS that this generous grant represents," said Root's Executive Director, Selvin L. Chambers III. "Our training and personal development programs offer direct benefit to the young people in our programs and to the hospitality industry that desperately needs skilled entry-level workers."

#### **About Root NS**

Root NS, a 501(c)3 non-profit, helps at-risk youths ages 16-24 transform their lives and futures through technical and experiential education in culinary arts - leading to employment and financial self-sufficiency. The 12-week 300-hour program of classroom and kitchen training builds direct culinary and hospitality skills through learning and practice in Root's facilities and 40 or more hours of direct hands-on training with our externship partners in their professional kitchens.

Throughout, instructors and mentors impart leadership, teamwork, and professional preparation skills that help these young people develop a sense of achievement and accomplishment that boosts their personal esteem and work-readiness. Graduates emerge prepared with requisite skills and industry-recognized ServSafe certifications - job-ready to compete and excel in the hospitality industry. In doing so, Root also helps fulfill an identified need in the hospitality industry for new skilled professionals.