



**BRINGING
GOURMET
TO YOU**



Strengthening KIDS One Meal at a Time!

About Spicy Green Gourmet!

Spicy Green Gourmet Café & Catering (SGG) is a local restaurant and catering business that started out six years ago serving lunch one sandwich at a time. Today, we serve approximately 800 students weekly through our school lunch program.

We are committed to good food! The ingredients are local, fresh and kid friendly. Kids are our future. If we can teach students how to eat healthy and make good food choices we can improve our community. Good healthy foods make one feel better, have more energy, prevent illness and keep the mind and body sharp. SGG is dedicated to healthy food, educating the students and feeding the community one lunch at a time.

About the Chef:

Chef Ashlyn Smith, is a graduate of Johnson & Wales University, Providence, RI, where she received her Associate's and Bachelor's Degree in Culinary Arts. Prior to starting her culinary education she was the Grand Prize Winner of the 2002 National High School Recipe Contest. While at JWU, Chef Smith worked in the Culinary Events Department where she executed culinary and pastry events for the University for visiting lecturers (Emeril Lagasse, Tyler Florence and Ming Tsai) and corporate events for Nations Restaurant News, Rodney Strong Winery and Longhorn Steakhouse. She additionally taught in the Culinary Education Department, and served as chef for private dinners for the JWU President.

Upon graduation Chef Ashlyn trained at the Alexander House Hotel in West Sussex, England, Casanova Restaurant in Carmel, CA and locally at Four Square Restaurant in Durham, NC. Also during this time she served as the Foundation Development Coordinator at the Professional Culinary Institute in San Jose, CA responsible for coordinating culinary scholarships for under-privileged students.

Chef Ashlyn has a unique love and passion for the essence of food, especially local naturally grown that is demonstrated through her cuisine. She promotes this attitude with her hands-on involvement with local farms and participation in area Farmer's Markets. In addition to her restaurant responsibilities, Chef Ashlyn (or Chef "A") is a Culinary Instructor at the Art Institute of Raleigh/Durham where she teaches Culinary Fundamentals, Purchasing/Storeroom, Intro To Baking and additional regional cuisines. She continues to instill her passion for culinary arts into future chefs.