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Fact Sheet

Emeril Lagasse Foundation Kitchen House & Culinary Garden

What

Currently under construction, the Emeril Lagasse Foundation Kitchen House & Culinary Garden will be the first of its kind in the United States to be conceived of and built from the ground-up specifically to give children an edible education experience.

Location

Emeril Lagasse Foundation Kitchen House & Culinary Garden, is located directly across the street from Orlando Junior Academy, which serves PreK to 8th grade students, at 26 E. King Street, in the College Park neighborhood of Orlando.

Kitchen House

The 3,500 sq.ft. Kitchen House features a commercial kitchen classroom with four hands-on cooking stations, including food prep and hand-washing sinks, 2 gas ovens, refrigerator, and freezer. In addition to a kitchen classroom, the first floor houses an educational lounge, which will serve as a welcome center and meeting space.

The second floor features office space for Edible Education Experience as well as office rental space, which will provide ongoing income to help defray operating costs. A catwalk encircles the second-floor interior, providing a birds-eye view of the kitchen classroom below.

Purpose

The Kitchen House & Garden will offer edible education experiences to Orlando Junior Academy students (throughout the academic year) as well as for other school field trips, after school enrichment, summer/holiday camps, Chef Night for families, Teacher's Academy, community outreach, and special events.

Green Building

Built with sustainability in mind, architects designed the eco-friendly Kitchen House to use less water and energy, reduce greenhouse gas emissions and save money. The builders are seeking LEED-certification from the U.S. Green Building Council.

Green features include:

- * metal roof and cisterns for water catchment
- * water pump for teaching experience
- * solar energy for exterior night lighting
- * energy-efficient A/C
- * curtain wall with tinted windows
- * educational construction stations throughout

Culinary Garden

In the 1,000 sq. ft. garden, volunteers and students will grow seasonal produce year-round to use in its edible education curriculum, community outreach, and edible special events. The garden sits adjacent to a covered outdoor veranda, complete with picnic tables and ample seating to enable fresh-air education.

Date

Currently under construction with an expected completion date in January 2017.

Cost

Estimated to cost \$1.2 million, of which \$800,000 in capital funds will pay for the bulk of the project, with additional funding provided by donated labor, supplies, resources, and pro bono services.

Funding

Major donors include:

- Emeril Lagasse Foundation
- Florida Hospital for Children
- Orlando Junior Academy

Pre-Construction Project Partners

- Emeril Lagasse Foundation
- Florida Hospital for Children
- Orlando Junior Academy
- Chef Kevin Fonzo, K Restaurant
- Whole Foods
- Florida Hospital Center for Child/Family Wellness
- Florida Hospital Mission Fit
- *Edible Orlando* magazine
- *Orlando Weekly* Bite Night
- Downtown Credo Rally Makers
- City of Orlando
- Department of Agriculture
- UCF students
- Community groups and volunteers, including school gardens, civic clubs, local chefs, etc.

Construction Project Partners

- HuntonBrady, Architects
- Midtown Architectural Studio
- TLC Engineering
- Allan & Conrad
- Poulos & Bennett
- Brasfield & Gorrie
- Davis & Associates
- Florida Hospital Office of Design & Construction
- E2Homes

Website

For the most current information, please visit www.EdibleEd.org.

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