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Dear Laura Lauffer,

I am writing this letter to express to you my admiration towards your innovative program. I have worked in Education and the Culinary Arts and Hospitality Industry for 16 years and am proud to be a part of such an industry leading program. The ability to teach a Sustainable Culinary Arts Curriculum in an LEED building surrounded by instructors with knowledge of products that we as Culinary professionals use including plastics, chemicals, fuels, energy, and agriculture is truly remarkable. The ability to practice sustainable Culinary Arts in our labs by using our Organic farm as well as other resources right here on campus is remarkable. The formation of this full circle sustainable program is second to none. The students of Central Carolina Community College will leave our programs with an educational advantage because of these programs.

I wish you much success in the continued growth and leadership of a well-rounded Sustainable Education program.

Regards,


Chef Gregg Hamm