



FOR IMMEDIATE RELEASE:

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Certified Master Chef Daryl Shular to Open The Shular Institute
Classes To Start in Atlanta, January 2023

Atlanta, GA: The Shular Hospitality Group announced this week that it will officially open its highly anticipated Shular Institute in early 2023. Shular Institute's commitment is to the development of future industry leaders through the unique integration of entrepreneurship and advancing modern culinary principles through hands-on exercises in an award-winning restaurant [FarmED Kitchen and Bar in Tucker, GA](#).

For many years Certified Master Chef Shular has dreamed of opening an institute that properly prepares students for today's hospitality industry and encourages entrepreneurship. Since the exit of Le Cordon Bleu Atlanta in 2016, the Atlanta metro area restaurant industry has seen a shortage of skilled workers and passionate culinary professionals. With the emergence of the Shular Institute and future graduates, the industry will get the much-needed support it has been waiting for. Enrollment will open for 2023 class this Fall.

Shular Institute's programs are designed to develop the core essentials of modern-day and traditional foodservice practices, while inspiring participants to re-enter the hospitality industry. Each student will be exposed to the current needs of the modern kitchen, from effective team building, basic food handling practices, workplace safety, customer engagement and principles of total utilization. The Institute commits to redefining the image of the modern cook and hospitality professional through cultural engagement, professionalism, and product awareness for long term success in the hospitality industry.

"They are going to be the Navy Seals of the hospitality industry,"
says Chef Daryl Shular, President, [The Shular Institute](#).

Upcoming programs for the institute will include.

- Certificate in Culinary Arts-Introduction
- Certificate in Advanced Culinary Arts
- Certificate in Advanced Culinary Arts-Hospitality



About Certified Master Chef Daryl Shular: In 2014 Chef Shular etched his name in the culinary history books by becoming the first African-American and minority to successfully pass the grueling 130-hour, eight-day test known as the Master Chef exam. After years of preparation and personal sacrifice, Chef Shular prevailed and earned the designation of what is known as the culinary industry 's highest honor. Certified Master Chef (CMC). Shular has been recognized and featured in many media publications, including the prestigious American historical archives, "The History Makers." His induction into The History Makers in 2005 made Chef Shular one of the youngest ever and one of only a few African-American chefs elected for this achievement. As a member of the American Culinary Federation since 1993, he has received over twelve gold medals and eight "Best in Shows" in local and national and competitions. Additionally, in 2008 Chef Shular was a member of the internationally recognized ACF United States Culinary Olympic Team, the official culinary regional team representing the United States in international culinary competitions.

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