

CAPABILITY STATEMENT



COMPANY OVERVIEW

Maria Kemp is an award-winning French-trained Pastry Chef specializing in DEI&B (diversity, equity, inclusion, and belonging) baking demonstrations/experiences, virtual or on-site baking experiences, speaking engagements, and continuing education.

COMPANY DATA

- "S" corporation incorporated in North Carolina in 2017
- Woman/minority-owned company
- 17 years baking industry experience

CORE COMPETENCIES



Interactive Training

- Infusing the art of dessert tasting & baking into an interactive learning experience
- Unique, innovative, fun, memorable approach to conventional DEI&B training
- Harnesses the power of food to create equitable spaces for foundational-level DEI&B work to increase employee engagement, understanding, and retention
- Virtual, hybrid or on-site



Demonstration

- Embrace monthly opportunities to celebrate, educate, and bring awareness to diversity holidays
- Infuses bite-sized nuggets of historical connections into an entertaining baking demonstration
- Demonstration options:
 - Script, produce, and film a professional custom video
 - Virtual, hybrid or on-site



Team Building

- Reconnect teams, boost morale, improve mental health, and reward stressed-out employees through interactive baking experiences
- Live, Chef-led
- Bake together in real-time
- No DEI&B component
- Virtual, hybrid or on-site

Speaking Engagements & Continuing Education Instruction



Popular presentations and webinars include, but are not limited to:

- DEI&B Powered by Dessert
- eCommerce for Small Business
- How to Start a Bakery Business



DIFFERENTIATORS

- Featured North Carolina Pastry Chef for NBC TODAY show "The Great American Holiday Cookie Swap"
- Live chef demos on WBTV and FOX46 television stations
- Exceptional virtual and in-person presentation skills
- Featured in numerous radio segments, podcasts, small business seminars, and digital/print magazines
- Continuing education instructor, panelist, and guest speaker
- Proven track record of consistent quality and impeccable customer service with eighty 5-star Google reviews
- Successfully transitioned business model from an online artisan pop-up bakery to virtual and on-site baking experiences and DEI&B training through interactive baking experiences for corporations and private groups
- Professionally trained at the prestigious French Pastry School in Chicago, IL
- Implemented random acts of kindness initiative
- Quarterly baking demos at a local retirement community

PAST PERFORMANCE



SPECIAL AWARDS/RECOGNITION

- BeyGOOD (Beyoncé's) Black Parade Route - finalist & WSOC-TV interview (2023)
- National Minority Supplier Development Council (NMSDC) Conference & Exchange Speaker (2022)
- 1st ATD-CVMSDC Scholarship Recipient (2022)
- Crowns of Enterprise Judge (2022)
- Crowns of Enterprise Rising Star Award (2021)
- CVMSDC Class I Supplier of the Year (2021)
- 53 Ideas Pitch Competition Semifinalist (2021)
- #31DaysOfBiz, Charlotte Business Resources (2021)
- Marcus Lemonis Pitch Competition Winner (2020)
- Huntersville Living Magazine Cover (2019)
- Crowns of Enterprise Award Nominee (2018 & 2019)

CERTIFICATIONS



NIGP CODES

- 91838** - Education & Training Consulting
- 92400** - Education/Training Services
- 96161** - Public Speaking Services

NAICS CODES:

- 311812** - Commercial Bakeries
- 541612** - Human Resources Consulting Services
- 722310** - Food Service Contractors
- 722320** - Caterers
- 722330** - Mobile Food Services
- 812990** - All Other Personal Services
- 611430** - Professional & Management Development and Training

DUNS: 100767977