



LACHELLE CUNNINGHAM

Food Champion and Advocate for Community Empowerment

With nearly 15 years of culinary expertise, Chef Lachelle Cunningham has been a trailblazer since founding Chelles' Kitchen in 2012. As the founding Executive Chef of Breaking Bread Cafe in 2015, located in North Minneapolis, her innovative cuisine garnered acclaim for both its culinary excellence and substantial contributions to social justice initiatives.

In 2018, Chef Lachelle launched the Healthy Roots Institute (HRI), focusing on food education, culinary training, and supporting food-related businesses. At The Good Acre (TGA), she led farm-to-school training sessions and introduced VoCul, a unique culinary program in 2020, transitioning to HRI in June 2023.

In 2023, Chef Lachelle became Interim Leader at Frogtown Farm and acquired City Food Studio, providing a certified kitchen for local entrepreneurs at George Floyd Square. Her commitment to community investment, sustainability, and empowerment solidifies her role as a driving force in the culinary world and a beacon of positive change.

Services

- Cooking Workshops and Retreats
- Vocational Culinary Education
- Food Business Consulting
- ServSafe Training and Certification
- Commercial Kitchen Rental

A FRESH PLATE: REDEFINING TWIN CITIES' FOOD LANDSCAPE

HEALTHY ROOTS INSTITUTE: CULTIVATING HEALTHIER COMMUNITIES

The Healthy Roots Institute is another of Lachelle's ventures, focusing on vocational culinary training, ServSafe certification, and consulting to support a sustainable, healthy local food system. Her work here aligns with her mission to promote health, sustainability, and community empowerment through food.

CITY FOOD STUDIO: A FOUNDATION FOR CULINARY ENTREPRENEURSHIP

As the owner of City Food Studio, Lachelle Cunningham has created a cornerstone in the Twin Cities for culinary entrepreneurs. This commercial kitchen incubator is a hub where creativity, experimentation, and commerce flourish, supporting a diverse array of food businesses in a community-centric environment.

CHELLES' KITCHEN: GLOBAL COMFORTS & HEALING CUISINES

Chelles' Kitchen, renowned for its exceptional culinary offerings, showcases Lachelle's dedication through customized, globally inspired menus. Her commitment to creating unforgettable experiences is evident in each dish, healing and comforting through the power of food.

FROGTOWN FARM: CULTIVATING EQUITY & SUSTAINABILITY

Lachelle extends her leadership to Frogtown Farm as Executive Director, where she champions social equity, justice, and community pride through sustainable urban agriculture. The farm is a testament to Lachelle's vision for a sustainable, equitable food system that serves as a beacon for multicultural unity and economic development.

NDC: EMPOWERING ECONOMIC GROWTH

At the Neighborhood Development Center, Lachelle's roles as Trainer and Board Chair reflect her deep commitment to economic empowerment and food entrepreneurship. She leverages her expertise to mentor emerging food entrepreneurs, driving economic development and food innovation in the Twin Cities.

Lachelle's multifaceted approach to her businesses not only educates and inspires but also fosters an inclusive, sustainable food ecosystem. Her leadership across these initiatives invites everyone to partake in a culinary journey that champions cultural expression, community building, and social change. Lachelle's dedication to transforming the Twin Cities' food landscape and community well-being is unparalleled, making her a central figure in the region's culinary and cultural revitalization.

CLIENTS



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