

La Rose Noire Foundation, Inc.

# Journal

EDITION 6 | 2018

*If you don't love what you're doing,  
you better not do... Stick to it and  
one day you will see, you will  
reach your target..*

- Chef Peter Dominik Suter

## ABOUT THE FOUNDATION:



La Rose Noire Foundation is the charitable arm of La Rose Noire Philippines. It was established in 2016 and was recognized and accredited by the Philippines Department of Social Welfare and Development as such in the same year. It has three main programs- Scholarship, Livelihood and Training. Currently, it is supporting 100% 29 underprivileged youths who are training to become pastry chefs under the La Rose Noire Training Center.



Featured

# Personality



Chef Peter D. Suter is considered as one of the pillars of the Foundation. His background in baking and pastry making spans several decades with experiences in various countries and cities around the world including Jamaica and Hong Kong.

Chef Peter hails from Switzerland and is a master in European breads. He started his study on the art of bread making when he was in his teens. He served his country by being in the army for several years and then eventually pursued his baking career after retiring from the army.

He served as executive pastry chef in several hotels in and around Europe and Asia in a span of 30 years.

He became a part of La Rose Noire Foundation after his retirement from his post as Marketing Director of Kolb Hong Kong.

He was Head for Training and Development of the Foundation's Training Department for almost three years and was a mentor and 'grandfather' to approximately 114 scholars.

## A Baker's Legacy



### FOUNDATION LIST OF CERTIFICATION



DSWD-FO III RL -0007-2016



SEC NO. CN201605926



009-256-179-000



Occupancy Permit No.  
OP 2016-098

# SOCIAL WELFARE *Activities*

## SCHOLARSHIP



*Third Orientation/Interview  
for Class 6 Applicants  
November 24, 2018*



*Medical Check-up Orientation  
and Endorsement  
November 28, 2018  
Co-Facilitated by:  
LRNPH Safety Health and  
Environment Department*



*Immersion Activities for Class 6 Applicants  
Immersion A - November 26-29, 2018  
Immersion B - December 6-9, 2018  
Immersion C - December 26-29, 2018*

## TRAINING PROGRAMS



*Gelato Making Training  
November 6, 2018  
Facilitated by:  
Jemar Bernardino  
LRNTC Barista*

*Occupational Safety and Health Seminar  
Regional Rehabilitation Center for the Youth (RRCY)  
November 28, 2018  
Facilitated by:  
Mr. Gerald V. Legaspi  
LRNF Administrator*

# News and Updates



*2nd Parents' Meeting  
Class 5 Scholars  
November 10, 2018*



*DSWD Accreditation  
Level 2 Pre-Assessment  
November 23, 2018  
Facilitated by:  
Ms. Kamille Laxamana  
DSWD PO-III*



*TESDA Bread and Pastry  
Production NC II  
Annual Audit  
December 13, 2018  
Facilitated by:  
Ms. Liwayway D. Calaguas,  
TESDA Lead Auditor  
Ms. Herwina Buenaventura,  
TESDA PO-III*



*Youth Employment Summit 2018 - 'Together to get there.'  
November 13, 2018  
Facilitated by:  
Children International, Inc. | Department of Labor and Employment*



*TESDA Bread and Pastry  
Production NC II  
Class 5 Assessment  
December 10-12, 2018  
Facilitated by:  
Mr. Gnaro Guanlao, TESDA Assessor  
Mr. Cristina Reyes, TESDA Assessor*



## FOUNDATION TEAM

**GERALD V. LEGASPI**  
*Administrator*

**KEIZAH ASTRID T. ESCOBER**  
*General Admin Supervisor*

**MICHELLE D. DE VIVAR**  
*Community Outreach Coordinator*

**CHERRIE MANALANG**  
*Houseparent*

## TRAINING CENTER TEAM

**PETER D. SUTER**  
*Head of Training and Development  
La Rose Noire Training Center*

**IRENE KAYE M. GONZALES**  
*OIC-Registrar/Training Assistant  
La Rose Noire Training Center*

**JEMAR G. BERNADINO**  
*Stock Clerk/Barista  
La Rose Noire Training Center*



*Para-Liturgical Mass for Class 5 Graduates  
December 14, 2018  
Facilitated by:  
Ptr. Joel Sariego & Ptr. Theodore Jose Gonzales*

*Chef Peter's Sendoff Activity  
December 14, 2018*



*5th Graduation Activities for Class 5 scholars  
December 19, 2018*