

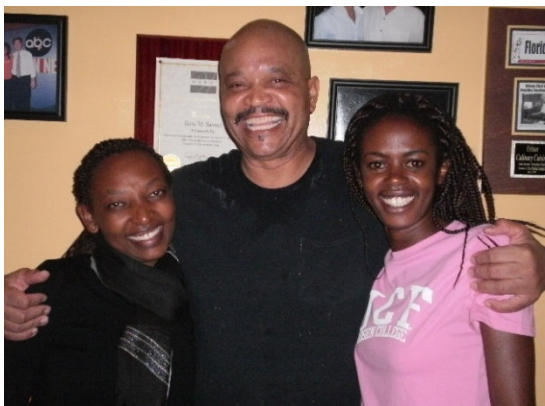
STUDENTS FROM RWANDA'S AKILAH INSTITUTE FOR WOMEN LEARN ENTREPRENEURIAL TIPS FROM OWNERS OF URBAN CULINARY CUISINE

FOR IMMEDIATE RELEASE

September 26, 2011

New Tampa, FL – Two students from Rwanda's Akilah Institute for Women, Noella Abijuru and Allen Kazarwa, made the journey from Kigali, Rwanda to the United States for the first time. While on a 14 city fundraising tour of the United States, the women took the time to share their experiences and their goals for the future with their supporters.

Noella Abijuru is a 26 year old survivor of the 1994 genocide and her goal is to own and operate her own hotel. While Allen Kazarwa is a 20 year old who wants to be an independent woman and own a tourism company. As students in the Hospitality Management division of the Akilah Institute for Women, which prepares college students to find meaningful employment and launch ventures in Rwanda's fast growing tourism industry, they took the time to meet with entrepreneurs Executive Chef John Saxton, known simply as "Chef" by the locals, and his wife Rose Saxton of Urban Culinary Cuisine in New Tampa. Noella and Allen were escorted to Urban Culinary Cuisine by their hosts for the day, Chadwick Hannah and his wife Colette Glover-Hannah and were met by a host of supporters from the African-American community.

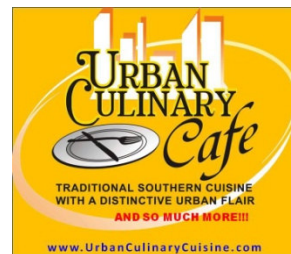


The students and their supporters experienced the Chef's bold flavored, enticing creations of American, Southern, Cajun and Jamaican cuisines served in the urban-inspired, relaxed café environment of Urban Culinary Cuisine. Having escaped from genocide to being on a journey to personal empowerment, they learned from Chef John and his wife Rose, some tips on the non-traditional education sources and the skills required as an entrepreneur to operate a business. These skills can be applied on a global basis, as well.

Executive Chef John Saxton has consistently hosted business related events at his venue, Urban Culinary Cuisine, and continues to support the growth of new entrepreneurs. Previously, Chef partnered with the Tampa

Bay Inroads Alumni Association and the USF Small Business Development Center as a Panelist at his venue which hosted a Dinner Workshop for aspiring entrepreneurs.

As a partner with the USDA Center for Nutrition Policy and Promotion and the American Heart Association, Chef often travels offering his "Chef's Lecture Series". His "Health & Wellness" lectures and healthy cooking techniques are provided to health-oriented organizations, colleges and youth groups as well as seniors and community organizations. His lecture, "The Sensual Side of Foods", which discusses how couples can utilize healthy foods to enhance a relationship, has been the subject of media articles and continues to receive great reviews.



About Urban Culinary Cuisine

Urban Culinary Cuisine, an intimate-sized cafe located in Northeast Tampa, provides dine in, take out, phone orders, delivery and full catering services. Catering ranges from sandwiches for a corporate meeting to a full course dinner with china and tablecloths. Catering services has included providing 2000 servings of cuisine for the NFL Sanctioned Tailgate Party for the 2009 Super Bowl at Raymond James Stadium.

For additional information about the Akilah Institute for Women, visit akilahinstitute.org. For more information about **Urban Culinary Cuisine** and "**The Chef's Lecture Series**", please visit www.UrbanCulinaryCuisine.com or call 813-994-3800. For questions, please send an email to UrbanChef@UrbanCulinaryCuisine.com.