

2023

 **PEPSICO**
FOUNDATION

IMPACTO

HISPANIC BUSINESS ACCELERATOR



Welcome! ¡Bienvenidos!

The PepsiCo Foundation created The Impacto Hispanic Business Accelerator to provide Hispanic food entrepreneurs with meaningful learning and networking opportunities, along with grant capital to fuel their business growth.

La Fundación PepsiCo creó la Aceleradora de negocios hispanos del programa Impacto para apoyar a los empresarios hispanos de alimentos con oportunidades de aprendizaje y creación de redes, junto con subvenciones para aumentar el crecimiento de sus negocios.



ACCION
OPPORTUNITY
FUND



Allies for
Community
Business

LiftFund
DREAM IT. FUND IT.

PROSPERA
ADVANCING HISPANIC BUSINESS

Summer 2023 Cohort

Impacto was designed to empower Hispanic food entrepreneurs to overcome systemic disparities and grow their enterprises. In 2023, Impacto will provide 100 Hispanic entrepreneurs with a full suite of free program offerings, including:

- one-on-one and group business coaching
- virtual and in-person events
- trusted digital business resources
- a \$10,000 small business grant upon successful completion of the program

El programa Impacto de la Fundación PepsiCo fue diseñado para empoderar a los propietarios hispanos de restaurantes brindándoles oportunidades de aprender y establecer contactos, así como subvenciones, para hacer crecer sus negocios.

Los participantes seleccionados obtendrán acceso exclusivo de manera gratuita a una serie completa de ofertas de programas, las cuales incluyen:

- sesiones de coaching individuales y grupales,
- eventos virtuales y presenciales,
- recursos digitales de confianza para empresas y
- una subvención para empresas pequeñas de \$10,000.

Program Outline - Resumen de programa

Program participants will have opportunities to engage with many different types of experiences throughout the program. The curriculum covers the following:

Los participantes del programa tendrán la oportunidad de participar en muchas experiencias diferentes a lo largo del programa. El currículo cubre lo siguiente:

Topics - Temas

One-on-One Coaching Sessions

Sesiones de coaching individuales

- Financial management
- Access to capital
- Marketing
- Business strategy
- Gestión financiera
- Acceso a capitales
- Marketing
- Estrategia de negocios

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Group Coaching Sessions

Sesión(es) de coaching grupales

- 8/8 Digital Marketing - 8/10 Marketing Digital
- 8/22 Marketing y narración - 8/24 Marketing and Storytelling
- 9/5 Gestión Financiera - 9/7 Financial Management
- 9/12 Pricing - 9/14 Etiquetar de precios

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Webinars

Taller(es) virtuales

- PepsiCo Foundation Impacto Accelerator Orientation
- Storytelling and Marketing / Marketing y narración
August 14th - 14 de agosto
- Financial Empowerment / Empoderamiento financiero
August 28th - 28 de agosto
- Strategic Planning / Planificación estratégica
September 11th - 11 de septiembre

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Impacto



PARTICIPANTS



PARTICIPANTES



2023





Karla Arvizu
My Moms
Downtown Kitchen

When Karla & Chef Marie met, Marie was cooking over 60 hours a week! I was time to start a food business of their own! The 2 of them slowly built the business to sell amazing food and support their community. Through charitable donations, time, or partnerships, Karla and Marie support their community through their food. After 10 years, & with the help of their amazing community to stay open through COVID, Bocadillos had to close its doors. This became a beginning: a new restaurant idea for Karla, Marie and their daughter Ryan. My Moms Downtown Kitchen, focusing on New Mexican comfort food, like mom made.



Elizabeth Bibiano
Vegos LLC

I'm Elizabeth and I love food! I have a passion for discovering new flavors and techniques all while keeping things familiar and approachable. Regardless of who you are and where you come from we all have one thing in common, and that's eating. As a vegan I love showing people that a plant-based meal is not only better for you and the environment but it's just as satisfying and delicious. Vegos is made possible because my husband and I love our community and our culture. It's a blessing to be able to share New Mexican flavors that are 100% vegan. I'm Elizabeth and I love food! I have a passion for discovering new flavors and techniques all while keeping things familiar and approachable. Regardless of who you are and where you come from we all have one thing in common, and that's eating. As a vegan I love showing people that a plant-based meal is not only better for you and the environment but it's just as satisfying and delicious. Vegos is made possible because my husband and I love our community and our culture. It's a blessing to be able to share New Mexican flavors that are 100% vegan.



Jacob Chavez
Juicy J's

Hey there! I'm Jacob Chavez, the proud owner of Juicy J's, a health-centered cafe and food truck located in the vibrant university area. As a first-generation college graduate, I launched this dream during the challenging times of the COVID-19 pandemic, right after completing my undergrad at UNM. Inspired by my passion for fresh-squeezed juices, smoothies, toasts, coffee, and açai bowls, I converted an old landscaping truck gifted by my dad into the awesome Juicy J's food truck while working as a teacher. Just a few months after opening the food truck we have expanded into a physical location at UNM!



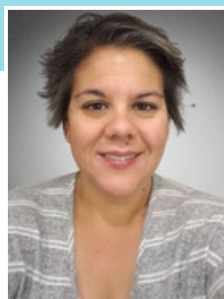
Brandon Garner
Artisan Gourmet LLC

I was born in San Francisco CA. I started working in high school, serving coffee and pastries, I had found my love of food at a young age. My Grandmother who's parents came from Spain, brought with them the taste of homemade cuisine, everything made daily and from scratch. My wife moved to New Mexico from Coahuila Mexico at 15 years of age. We met in 2017 and married, having a beautiful daughter, and starting our business making breakfast burritos. Together and with the help of our families, we bring classic American, new Mexican and Mexican food together as one.



Felicia Meyer
Thicc Pizza Co

Thicc Pizza Co. is a local pizzeria specializing the regional specialty, Detroit Style Pizza. It's founders and co-owners, Felicia Meyer and Seth Beckley joined forces in 2018 when Felicia invited Seth to join her mobile catering business called Hawt Pizza Co. For the next several years the two catered events such as weddings, movie productions/sets, and large-scale events such as Globalquerque and Summerfest in Albuquerque, Santa Fe and surrounding areas. In 2020, Felicia and Seth proudly accepted an invitation by 505 Central Market, Inc. to join the opening list of artisan food vendors inside of downtown's 505 Central Food Hall.



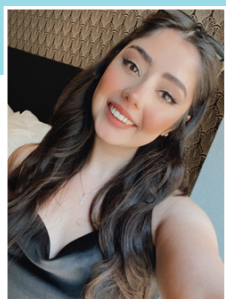
Tania Parillo
Tania's Tasty Kitchen
LLC

Tania's Tasty Kitchen LLC was founded during the height of the Pandemic in August 2020 out of a love for baking and making tasty treats for for my friends and family. I am a one-woman owned, small batch dessert and treat company that loves experimenting and bringing new flavors to made-from-scratch treats and confectionaries, which also include vegan and gluten free options.



Jesse Armenta
Aglaia Coffee & Tea
Company

My name is Jesse Armenta and I am the majority owner and managing member of Aglaia Coffee and Tea Company. I started my cafe because I wanted to create a brand that offers people a healthy and organic option in fast service food. I spent 15 years in corporate America working for the Lexus Division of Toyota Motor Sales North America. While my time there was rewarding and taught me valuable lessons I still use today, it did not and could not fulfill me in the way being an entrepreneur does. Being a business owner was my destiny.



**Jasmin Calderon &
Mariano Calderon**

Papa Luis Super
Burrito y Tacos

Hello, my name is Jasmin Calderon! I use to be an ABA therapist working with small children who had autism and down syndrome in the private catholic school in Chicago. My father is Mariano Calderon and he worked for 30 years for People gas in the city of Chicago as well. We both had the idea to start a small business. in 2019 we started the dream, and as of July 20, 2023 we have officially expanded our restaurant into a bar and have been fully operating for 3 years. Looking forward to this new experience.



**Fernando
Hernandez**
Cafe Urbano

Meet Fernando Hernandez, a backyards neighborhood native. Immersed in Chicago's diverse and multicultural atmosphere, he embraced various lifestyles and cuisines, fostering a passion for food. Coffee aficionado and lover of flavors, Fernando dreamt of a café representing the city's delectable tastes. His Mexican heritage infuses a Latin twist into the menu, celebrating the city's fusion. Despite no prior café experience, they embarked on this journey nine years ago. Surviving COVID-19 added to their resilience, and now they strive for a brighter future, constantly growing and improving to share their culinary delights with the world.



Ines Hurtado
Taqueria Amigo Chino Inc

My name is Ines, I have always worked in the food and restaurant industry and loved my various jobs. The aspect of my job I get excited about the most is knowing that I can provide a product/service of value to the clients and make a difference in other peoples lives, be it clients, employees... etc. I was excited to start my own business so that I can capitalize on my skills and desire and provide for my family and the community at large.



Cynthia Orobio
Polombia

Cynthia Orobio is first generation Colombian-American born and raised in Houston, Texas. A semi professional salsa dancer, nutritionist and avid foodie who loves to represent her culture background. Orobio has been a strong voice for women in the culinary world and entrepreneurs. Being a Black Latina herself has taught her that hard work, perseverance and dedication are pivotal to become successful. Cynthia loves to represent her native Texas and Colombia alike at Polombia by showcasing her delicious offerings like the iconic “emparogi” and “kolaches”. She co-owns Polombia with her husband, Chef Phillipe Sobon, who has been on FoodNetwork and MasterChef!



Daniel Salas
La Flor de Acapulco, Inc.

My name is Daniel, I was born in Chicago, raised in Georgia. In my spare time I enjoy working out, football and going to the movies. After graduating high school we moved back to Chicago. I went to Harper and started working at Bally total fitness. Shortly after I met my wife, whom I’ve been with for 21 years. I then became a banker and a business owner. I became a business owner when my wife’s family became ill and couldn’t continue to run the restaurant, so they asked me to take ownership. I accepted to help her family out.



Maria Lopez Sandoval & Silverio Perez

Machetes Big Quesadillas

Silverio Perez is a Mexican migrant and entrepreneur. He makes it easier for customers and associates to make the restaurant experience the best. Silverio was 23 he had already started my first business. Now he is the CEO of Machetes Big Quesadillas, being the only place where 20" long quesadillas are sold. I am the owner of MBQ www.machetesusa.com. MBQ provides the traditional taste of Mexican street food to Mexican community in Chicago. I think of myself as a outgoing person, although I've also been known to demanding and reliable. The things I love most in life are my family.



David Silva

Dope Drip LLC

David Silva, I am a self-employed father with Puerto Rican roots. Growing up in Humboldt Park, I was involved in gang and drug activities which led me to getting arrested under false identity for murder. After four years of incarceration, I was acquitted of all charges. Later an opportunity presented where I wasn't going to allow my past define my future. I created Dope Drip Café to pave the way for the less fortunate troubled youth teaching them how to cook and giving them opportunity most are denied, to share their stories through podcasts in a safe and comfortable environment.



Estela Suarez

Black Bear Bistro Inc

Born and raised on a coffee farm in Veracruz, Mexico, Estela Suarez opened her first business in 2018 alongside her chef-husband of 28 years, Santiago. Their humble restaurant, The Black Bear Bistro, has quickly become a popular and unique dining destination in the northwest suburbs of Chicago, IL. A naturalized citizen, Estela spent nearly two decades raising three kids, one of whom was born with autism, while Santiago worked as a chef at several well-respected establishments. Estela oversees daily operations and makes all final business decisions, allowing chef Santiago to focus all of his energy on the food.



Ruth Angel
Mar-Cosina Tex Mex to
Gourmet

As a passionate culinary enthusiast and aspiring entrepreneur, I wanted to combine my deep love of my home state of Texas and my Mexican heritage into our cooking. My dream has always been to establish a welcoming and innovative restaurant that celebrates local flavors which I have accomplished with Mar-Cosina. I am honored to be one of the few women-owned businesses serving authentic Tex-Mex cuisine in Westlake, TX. With a focus on authenticity, creativity, and genuine connections we have continued to thrive in our community and hope to do so for years to come.

Dallas



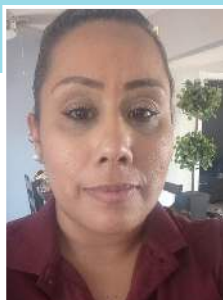
**Koraly & Ian
Hernandez**
Yummy Cafe & Sweets

We were born and raised in Puerto Rico; coffee and service are in our blood. We arrived in the United States with the military and with my baking background, we have always wanted to create a concept to combine both of our passions. We fought through adversity and in 2018 we were blessed to launch a Yummy Café & Sweets trailer. We started visiting schools, hospitals, and neighborhoods all of this while navigating the Covid -19 Pandemic and having our kids home with us. In August 2022, we had the opportunity to expand and open our 1st location in the Fort Worth area. It has been full of challenges, we learn , grow , and work hard every day to continue our dream alive.



Karim Neumaier
Oma Bakery LLC

Meet Oma Bakery, a charming culinary haven co-founded in 2016 by Rafael Silva and his wife Karim Neumaier, who have 45 years of combined industry experience. What started as a home-based business, creating custom sweet cakes and pastries, grew into a vibrant Farmer Branch establishment in September 2019. In their new location, they beautifully blend their Spanish and European heritage with the rich diversity of the area. Specializing in traditional Venezuelan bread and pastries, Oma Bakery captivates hearts with its delicacies and warm hospitality. A true testament to his passion and talent, where he continues to inspire and delight.



Mi nombre es Maribel Aguilera tengo 38 años y soy propietaria de mi negocio NutriSmoothies & Salads. Tengo operando desde Nov.2016

Maribel Aguilera

Nutri Smoothies & Salads, LLC



Alfredo Alvarez is the owner and founder of Lonches Juaritos and serves as a cook on his own restaurant. Before beginning his own business in 2015, Alfredo was a cook for IHOP and was responsible for preparing breakfast plates for almost 10 years. Prior to joining IHOP, Alfredo was also a cook for Hooters and responsible for the wing station during the night shift. Alfredo also spent 5 years with McDonalds as a cook where his love for the kitchen came alive. Currently, Alfredo has managed to grow a successful business in the food industry serving the El Paso community.

Alfredo Alvarez

Lonches Juaritos



Mi nombre es Pedro A Blanco , naci en 27/06/1974 en Chihuahua Mexico , tengo 49 años ,actualmente soy residente de Estados Unidos mi trabajo es de cocina, soy dueño de un camion de comida , "ser mi propio jefe" fue mi sueño, en un futuro me gustaria expandirme ya que que mi comida tiene mucha demanda en el area por su sabor caracteristico y unico , hay clientes que vienen a comprar a diario, tengo mucha fuerza y fe para seguir adelante con mi negocio al lado de mi esposa y llegar a tener mas trocas y un restaurant , esto es mi meta

Pedro Blanco

Lonches-Sota



The Taco Bus LLC es una compañía que empezo a operar en Diciembre del año 2009. Empezamos con una cocina movil establecida en el Paso TX., la cual tuvo un giro de ser cocina movil a servicio de Catering y renta de equipo para fiestas, actualmente nuestro desempeño laboral es principalmente en grandes eventos como bodas, quinceaneras, escuelas, iglesias locales etc. Obviamente seguimos manteniendo un gran numero de clientes que nos han seguido a lo largo de nuestra historia laboral y que seguimos atendiendo en sus eventos personales importantes.

Rommel Salazar Chavez

The Taco Bus LLC



Crisol Delgado
Burro Time to Go

Mi nombre es Crisol Delgado tengo 37 Hace 7 años empeze vendiendo burritos en la cajuela de un carro después dios me ayudo para comprar una troca de comidad y empeze cocinando en el garaje de mi casa mi esposo me ayudó a comprar la 2 troca de comidad pero ya necesitaba un lugar donde cosinar y dios nos ayudó con un local chico lo abrimos al público boy a cumplir 5 años en el pero asido difícil por que en la panadería mis trocas no trabajaban y no recibí ayuda sigo trabajando en el restauran gracias a dios.



Julia Lucero
Vaquillas & Luceros
Holding LLC

Hello, my name is Julia Lucero and I am the owner of Las Vaquillas located in El Paso, Texas. Las Vaquillas is a meatmarket, restaurant, and convince store that serves the Montana Vista community, a community we are so proud to serve. I was born in Mexico and emigrated to the US many years ago looking for better opportunities. I founded Las Vaquillas with my son, Miguel Lucero in 2005. Since then las Vaquillas has become a staple in the community. Our goal is to provide the best to our community and this grant will help us with our mission.



**Marco Antonio
Nanez**
El Chompas Cafe

Soy Antonio Nanez, naci en 30/junio/1963, Chihuahua Mexico, desde joven mi pasion fue la cocina mexicana, hace 28 años surgio en mi camino una oportunidad ,la tome y nunca creí que iva a ser dueño de mis propios negocios pues contaba con 3 restaurantes , dos bares pequeños , estoy muy agradecido por las oportunidades que la vida me ha brindado, Hoy cuento con un restaurant , mi esposa y yo procuramos deleitar a los clientes con nuestro sazon unico y disfrutamos cuando el cliente se va satisfecho debido a que mi comida esta hecha con amor , pasion y esfuerzo y mucha dedicacion.



Berenice Saucedo

Frontera Churros,
Coffee, & Beer

Berenice Saucedo is the owner of Frontera Churros in El Paso, Texas. She exemplifies resiliency and tenacity as the child of immigrants. Because of her quest for education, Berenice became the first person in her family to receive an MBA. Her love of sweets and education came together to create Frontera Churros, a thriving churro store renowned for its distinctive tastes. In addition, Berenice has a remarkable 8-year career in project management in the construction industry, demonstrating her great leadership abilities. She is devoted to giving back to the community and supports local causes while mentoring new generations for success.



Robert Velasquez

Sun City Snow Cones

My name is Robert Velasquez. I am 38 years old. I am a father and serial entrepreneur. My passion in the food industry began when I began working as a server at a national steak restaurant chain. After working as a restaurant manager for many years I decided to open a couple of food shops for myself. In the Summer of 2019 Sun City Snow Cones was established and is now going on its 4th season.



Ofelia Vasquez

Suburb 21 / aka
Antojitos Xpress

Mi nombre es Ofelia Vasquez y junto con mis hijos Hiram y Keith comenzamos un pequeño negocio ya hace casi 4 años. Originarios de Cd. Juarez, llegamos a este país hace más de una década como resultado de la inquietud social en Mexico. Actualmente, nos dedicamos a servir la comunidad de El Paso, TX con nuestros tacos de birria y otros productos derivados. Hemos aprendido que utilizando la fortalezas de cada miembro se pueden lograr muchas cosas. Creemos en seguir aprendiendo y con la ayuda de la aceleradora estaremos evolucionando de food truck a restaurante a finales de este año.



Belen Bailey

Sweets by Belen
Dessert Boutique

Belen Bailey is the owner of Sweets by Belen, the first and only Peruvian and Latin-inspired bakery in Houston. Belen is a former junior high school teacher. She taught Spanish in Louisiana and Texas for 15 years. Belen is a passionate self-taught baker who built Sweets by Belen to pay homage to her mother and grandmother. Using their recipes, she makes the most delicious mouthwatering made-from-scratch desserts using high quality ingredients and scrumptious tropical fruits and ingredients available inspired by the aromas, flavors and colors of her Peruvian culture.



Juana Esparza

Ostioneria 7 Mares and Don
Luis Restaurant

My name is Juana Esparza. I am 49 years old. I graduated from High School in 1992 and continued my education at Houston Community College and University of Houston. I have worked in the Restaurant business since 1996. My family started and owned a restaurant in 1986 and the restaurant has now passed on to me since 2006. Owning a restaurant is not easy and the pandemic was one of the main struggles I had to endure. I am hoping to learn new ideas that can help my business to thrive and stay open for many more years.



Julisse Semprum Medrano

Sweet & Salty SP

After spending around 30 years in the Energy sector; I worked in different countries, and I had the opportunity to learn and experience a great number of recipes, flavors, species, and new gastronomy cultures moved by my passion for cooking. After the pandemic, my culinary creations started to pick up. People were enjoying my food recipes, they loved it so much that they started asking me to cater events and parties for them. I saw this experience as an opportunity to change careers and decided to turn my passion for cooking into a business.



Luis Juarez

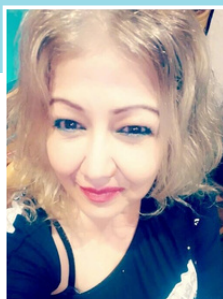
El Comal Taco Eatery

Hello. My name is Luis Fernando Juarez. I was born in Guatemala and came to USA when I was 17 years old looking for work. I ended up staying and have been residing in Houston for 33 years. I was given the opportunity to become a legal resident and later, a US citizen. My first job was as a janitor in a grocery store. I've been blessed to have worked for other companies that have given me the experience and knowledge that I now have and have led me to become a small business owner. I thank the Lord for everything.



Rey Reyes
La Vitamina T, LLC

My name is Rey David Reyes, I was born in México. I got my bachelor degree in business administration in 1994. I am third generation restaurateur who emigrated to USA in 2004. I opened a restaurant business in 2006 called Fonda Santa Rosa, Mexican cuisine. We specialize in traditional Mexican meals. I had been committed with Mexican gastronomy because it has been recognized worldwide as "Human heritage" since 2011 by UNESCO. I am so grateful with this country, specially with city of Houston and many other institutions like "Lift fund" because their support.



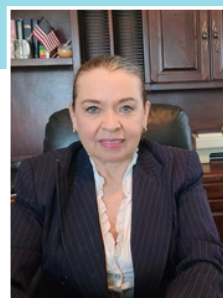
Gladys Ru
Enchiludas Mexican Cafe

My Name is Gladys Ru, I'm originality from El Salvador Central America, I came to this country with a big dreams of being successful and self economic independently. I'm divorce, I have a wonderful son graduate from college on media arts from the Art Institute of Houston, Texas. On 2012 Opportunity of having a business came. I wasn't prepared to take that big responsibility. I wasn't prepared to take that big responsibility, but I was facing a divorce Many people procrastinate my success by 6 months of survival with a food business. but God have always had been here with me



Carlos Valente
Juana de Avila Bakery

Juana de Avila Bakery, empresa familiar con 50 años de experiencia en Venezuela y 5 años en Texas, fabrica panes artesanales y comida venezolana. Ivan Pineda, ingeniero petrolero venezolano, emigró a EE. UU. En 2018, fundó la empresa con Carlos Valente y Paola Pineda, donde actualmente dirige y fabrica las líneas de producción. Carlos Valente, descendiente portugués, cofundó la Panadería Juana de Avila, se encarga de la cadena de suministros. Paola Pineda, odontóloga venezolana, emigró en 2015. En 2017, junto a su esposo y padre, fundó Juana de Avila Bakery, liderando la administración y fabricación de pastelería en la panadería.



Luisa Ybarra
Nutri Smoothies/
100% Saludable

I am Luisa Ybarra, Owner/Founder of Nutri Smoothies/100% Saludable, located in Houston, TX. I have a Bachelor's Degree in Business Management and a minor in Marketing. I combine my love for The Lord, health and wellness, sales, and service to the Community through my healing juice recipes. Our mission is to help Houston residents avoid becoming overweight and chronic illnesses by combining vegetables, fruits, and seeds and serving delicious Venezuelan cuisine, where I am originally from. I prioritize family and health while maintaining price affordability and juice flavor. I provide food to homeless individuals and offer support.



Chantal D'Larenti
A Taste of Coffee

Chantal D'Larenti, a visionary entrepreneur, launched A TASTE OF COFFEE in 2019, fueled by her passion for coffee and a mission to elevate the coffee tasting experience similar to wine and beer tastings. With a focus on business-to-business collaborations, she introduced custom coffee packaging for fellow roasters, elevating their coffee offerings and bolstering their brand presence. Chantal's specialty lies in providing local businesses with custom private label coffee bags, making them perfect corporate gifts that leave a lasting impression. Her remarkable success in fostering meaningful connections within the corporate world highlights her dedication and exceptional business acumen, all while celebrating the exquisite richness of coffee flavors.



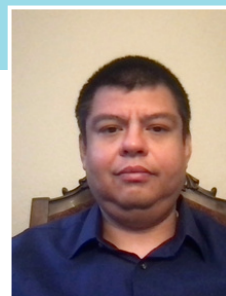
Diana Domínguez
Tacos Puebla LV

Soy Diana Domínguez nací el 3 de abril de 1985 en Morelos, México. Mis padres emigraron a los EE. UU en el 2021 y yo me quedé con mi abuela. En el 2008 me gradúe en la licenciatura de Relaciones Internaciones y tuve un intercambio a Argentina. Trabajé en el gobierno de Puebla pero decidí mudarme a los Estados Unidos para estar más cerca de mi familia. Actualmente estoy casa y tengo una hija, juntos decidimos emprender un negocio de comida aprovechando el talento culinario de mi madre. Mi familia es mi prioridad, amo la lectura y me encanta cocinar.



Paula Marie Escudero
Smokin' Good Bistro & Deli

Paula and Chef Sean share a vision for Smokin' Good Bistro and Deli, a unique niche as a mobile bistro, catering service and deli product development firm. They hope to become a premier mobile food service and intend to bring their line of deli products to the market with items on the shelves of Trader Joe's, Whole Foods and Sprouts. Chef Sean has been in the food industry most of his childhood and all his adult life. He began learning restaurant cooking from grandfather, Tony Wilson, a self-made Five Star Chef at Hound Ears Lodge in the Blue Ridge Mountains.



Eder Garcia
Asada Mexican Restaurant

Hi, My name is Eder Garcia I am the owner of Asada Mexican Restaurant in North Las Vegas we been open since August 8 2017. We are a small business family own we founded Gavilas LLC, we had the dream of opening a small restaurant and grow thru out but the pandemic, inflation, and personal problems had made it extremely difficult. Our doors are still open and the dream still strong but the daily struggle with sales and labor. We have specials /deliveries we also give discount thru apps and military need to see thru different eyes in order to succeed.



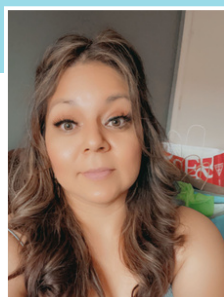
**Priscilla Ibarra
de Gloria**
Mariscos Los
Cabos/El Patron

Hola mi nombre es priscilla ibarra de Gloria. Hace unos años mi vida cambió en un aparatoso accidente automovilístico que dejó sin poder caminar. Pero no me quitó las ganas de seguir adelante ni mi amor por la cocina. Llegó a mí una oportunidad de tener un pequeño restaurante y no desaproveché esa oportunidad. Tengo 3 empleados los cuales tenemos un ambiente de trabajo muy armonioso, pero ha sido difícil mantenerlos. Yo quiero seguir propiciándoles trabajo. Estoy muy bendecida y agradecida de tener esa ayuda económica que sé utilizarla bien.



Raquel Gonzalez
Mariscos Playa
Escondida LLC

Yo nací en el Estado de Zacatecas-México en 1964, de padres dedicados a la agricultura. Vine a Los Estados Unidos en 1988 con mi esposo y mi hijo de 1 año. Nos dedicamos a trabajar en landscaping y babysitter. Luego yo en una fábrica de productos de cebolla en el 2005 hasta que tuve un accidente en el trabajo y ya no pude trabajar por muchos años hasta que en el año 2012 decidimos incursionar en el negocio de la comida mexicana e instalamos nuestro restaurante en Las Vegas, Nevada llamándolo Mariscos Playa Escondida comenzando nuestra aventura.



**Araceli Sotelo
Salazar**
Luis Cocina

Mi nombre es Araceli Sotelo, la primogénita de 4 hermanos. Crecí en San Luis Potosí hasta la edad de 18 años, estudiando Licenciada en Informática en la Universidad pero en segundo semestre me di cuenta que esa carrera no era mi pasión. Mi pasión era estudiar Licenciada en Administración de empresas así que con un sueño y una Maleta llena de ilusiones me mudé a este estado Nevada en el año 2001 y mi primer trabajo fue Pollo Loco, Panda Express, Fifth Avenue, Rincon de Buenos Aires. Positiva, Alegre, Sensible, Trabajadora. Empezó Luis Cocina 12/26/2018 mi primer restaurante.



Cesar Castro Suarez & Daisy Quinones

Rinconcito Jalisco

Hello my name is Deisy Quinones and my spouse is Cesar Castro. We are both owners of Rinconcito Jalisco. We both started our small business in 2020. It all started with my husband's dream for one day to be able to share his passion for cooking. He was in the restaurant industry for over 14 years and after sharing his famous birria recipe, all of our family and friends loved it. From that moment we knew one day we would make his dream come true and open up a restaurant. As of today we continue sharing his famous birria recipe!



Dille Flores (DJ)

Milpa

Mexican Chef and Vegas native, DJ Flores, who has worked in some of the biggest restaurants including Jaleo, Border Grill, Chica and Quintonil in Mexico City, Milpa provides healthy high quality dishes & bowls while maintaining the authentic Mexican taste. After working in some of the best restaurants in the world, DJ contracted COVID and subsequently got fired as chef from a restaurant on the strip. With community in mind, DJ decided to courageously start his own restaurant DURING THE PANDEMIC and bring back that authentic Mexican taste he never forgot about, while also providing a healthy twist

Las Vegas



Wesley Kalim Colmenares
Juiced Up AF

Wesley Kalim Colmenares (AKA Kalim the Great!) Kalim learned to love, entrepreneurship from his mother at a very young age, learning the basics of what it meant to "hustle on the daily". One of his very first entrepreneurial experiences was selling candy from 6th to 12th grade. As the years passed the bigger the desire to be a business owner became. Kalim the Great, graduated from California State University of Long Beach while working for various companies in various industries, throughout the years. Kalim the Great developed skills that he has now applied to his very own venture, Juiced-Up! Enterprises!



Enrique Villa Hernandez
Sabor a la Mexicana

Enrique. nació en México, tengo 52 años Soy una persona que le gusta trabajar, llevo 30 años en la compañía. Tube la oportunidad de aprender imprenta, construcción, y electricidad, me gusta tratar con la gente mejorar cada día, apoyar a mi familia. Sandra nació en México tiene 36 años, ella es mi esposa, su pasión por la cocina nos llevó a hacer esto realidad, tenemos 2 hijos, el restaurante también ha sido una inspiración en nuestra cultura y el sueño de ella hecho realidad, nos motiva a enseñar a nuestros hijos desde nuestro negocio y aprender juntos como familia.



Laura Jardon
Veggie y Que

I grew up in a latino community east of Los Angeles. For 7 years I wanted to go vegan. My hesitation came from my Cultural background. Growing up eating almost everything from an animal. I made excuses, Vegan is not for me, it's not part of my Culture. I finally came to terms that as I was fighting for animal rights. I finally made the decision to align my eating habits with my activism. I began substituting meat with vegetables in my favorite dishes. To help others, I started Veggie y Que, which has grown to a restaurant.



Julia Mayoral
Casa Mayoral

Hello my name is Julia Mayoral and I am the proud partner and co-owner of Casa Mayoral. Casa Mayoral is the epitome of the American dream, my dad immigrating to America putting us through school and starting a business that he is not only proud of but is succeeding his expectation and setting up a foundation for our families future generations. My spark for business started in the process of making Casa Mayoral what it is today and I'm very excited to be in this program and learning from all of my fellow entrepreneurs.



Marcel Michel
Saucy Chick Rotisserie

Saucy Chick Rotisserie was created by us - Marcel and Rhea - with the vision of creating delicious food that brought together the bold and dynamic flavors from both our cultures: Mexican & Indian. We set out to create a menu that not only showcased the commonalities of the two cuisines but that would emphasize what's possible when cultures and people come together. As an immigrant and daughter of refugees from Uganda (Rhea) and first generation Mexican American (Marcel), we believe in the power of community and the vibrancy of cultures intertwining.



Jenny Perez
milk+cookies

Jenny Perez is a community activist and the first in her family to attend university. In 2016, she was appointed to the Planning Commission and currently serves on the board of Comptator Counseling, a youth counseling center. In 2020, Jenny opened milk+cookies. She wanted to stay local and create jobs. Since opening, she's hosted Girl Scout troops who wanted to learn about business and partnered with a nonprofit that places youth who want to learn job skills. Jenny is also currently the Executive Director of the Herbalife Nutrition Foundation (HNF), a global nonprofit that helps organizations provide nutrition to communities.



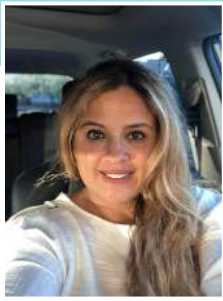
Ricardo Sanchez
Maya Mexican Restaurant

My name is Ricardo J. Sanchez Born on June 2 1972 in Los Angeles Ca., I'm the youngest of four siblings. I'm a father too two beautiful kids Victoria 23 and Ricardo Jr. 20. I'm happily married to my wife Rafaela for over 24 years we currently reside in Los Angeles. I'm the owner and chef of the Maya Mexican Restaurant in Wilmington Ca, we have been here since 2015 serving our community. I'm also a member and board member of our chamber of commerce, a member of the Rotary Club of Wilmington.



Javier Solorzano
Rajas con Crema

I'm a former math teacher. I taught at El Monte Union HSD for 32 years. My wife has had a catering business from home since 2004. We knew we wanted to eventually open a restaurant. In June 2019, we open Rajas con Crema in the city of Maywood, California. It has been quite a learning experience and a difficult journey so far, especially because of COVID. After surviving COVID, now we are ready to learn to manage and run a restaurant from experts in the field. We know this opportunity will take our business to the next level.



Blanca Yopez
El Cortijo Grill
Peruvian Express

I been working for my American Dream since I came to this country 20 years ago, I study right away in college. When I came here I had a 4 year old boy which together we develop this dream of having this Peruvian Restaurant, he left me 2 years ago during covid, Covid had left us with many struggles, but here we are with challenges and we have to continue educating ourselves into this market, I am very thank for Pepsico. for this opportunity to be able to work with entrepreneurs, and I look forward to learn. Thank you



Sergio Catalina Belmont

Bellmont Bakery and Restaurant

Dynamic and curious individual passionate for continuous learning and personal growth. With a diverse academic background and love for technology, I embrace challenges. I'm an industrial engineer graduated in Madrid, Spain, and traveled for multinational company for almost twelve years all around the globe, then starting, developing and growing my own businesses for almost ten years. I find inspiration in exploring new cultures, perspectives, broadening my horizons. With a keen eye for detail and a drive to make a positive impact, I am committed to making a difference in the world through creativity, empathy, and a relentless pursuit of excellence.



Mariana Cortez

Bunnie Cakes

I founded Bunnie Cakes in 2009 after a failed attempt to find a vegan birthday cake for my oldest son who was turning 2. My grandmother who was my inspiration and an awesome baker gave me a couple of recipes that I adapted and made vegan. I started baking out of my home kitchen and left my corporate job after I found a couple of restaurants where I could sell our cupcakes. Today, Bunnie Cakes can be found in many wholesale locations, including Whole Foods, and at our very own storefront.



Indira Cristin

Bettersweet Vegan Bakery

Vegan edible Art! That's what Bettersweet Vegan Bakery is about. It was founded by Indira Cristin in 2015 after she moved to Miami. She always wanted to have her own business and her love for sweets and persistency made it happen.



Yesenia Flores

Bocaditos by Yeses INC

Soy Yesenia Flores, naci en venezuela el 13 de junio de 1978, estude Recursos Humanos, pero mi sueno siempre fue ser una Repostera y hoy es la carrera que ejerzo. En el 2015 llegue a este pais (eeuu) con mi familia sin nada, aterrada, pero segura de que aqui si se iba a ser realidad mis deseos de ser repostera... sali a las calles a vende de puerta en puerta mis potres, luego conseguí un trabajo mas estable y renuncie a mi proyecto, mientras nos estabilizabamos, 3 anos despues inicié de nuevo, y hoy sigo apostando a Bocaditos.



Alberto Garcia
CalaMillor Gourmet
Experience

Desde el año 2008 me dedico profesionalmente al sector de la hostelería, concretamente al de la pastelería. Me forme en varios lugares como el Cordon Bleu, Ecole Ducasse y la escuela de hostelería de Barcelona. He aprendido directamente de un negocio familiar de 3 generaciones establecido en Madrid, España en el año 1978. En el 2019 empecé un nuevo proyecto en Miami, en el cual decidí fusionar la pastelería con un restaurante y un mercado en un espacio multiconcepto. El objetivo era traer a Miami una cocina autentica y renovada basada en el producto y la pureza.



Juan E Gomez
Juankas LLC

El chef español JuanKas nació en castizo barrio de Madrid Odonell y fue criado por sus padres junto con 8 hermanos en el popular barrio de Vallekas de la capital madrileña. Durante su infancia disfrutó de la cocina tradicional andaluza de manos de su madre, la señora María, ya en su adolescencia se trasladó cerca de Barcelona, lugar donde pudo conocer los secretos de la cocina mediterránea recibidos de su tía Juanita y su abuela paterna Ramona. Todas esas vivencias en la cocina tradicional española lo han hecho conocedor de los sabores y el colorido de su tierra natal España



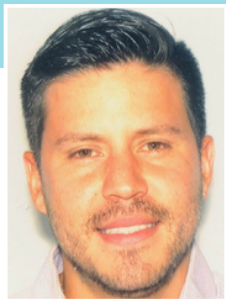
**Gonzalo Hernandez
& Monica Vivas**
Cooking in Motion Group LLC

¡Presentamos a Gonzalo el visionario y chef genio detrás de nuestro negocio El Zambo Street Food en Miami! Con más de 20 años de experiencia en la industria, Gonzalo ha perfeccionado sus habilidades y desarrollado una extraordinaria pasión por la cocina latina. Su travesía culinaria lo ha llevado por las calles de Perú, México, Brasil y Colombia, adoptando diversos sabores, técnicas y matices culturales. Ha parte del equipo, Monica Vivas, emprendedora, esposa de Gonzalo y Administradora del negocio, profesional con experiencia en Publicidad y Mercadeo. Ambos con su compromiso buscan llevar su negocio al siguiente nivel.



Ingrid Herrera
Tantay Cake Studio LLC

My name is Ingrid Herrera, I'm the owner at T'antay Cake Studio LLC. T'antay is born from my love to food and hospitality and finding the freedom to be with my family. T'antay in Quechua means fresh from the oven and we really pride on baking everything from scratch the old school way. I can wait for T'antay to grow into a brick and mortar and to become a Miami staple. For that reason we work really hard everyday and work with the customer in mind. Making sure that each cake is custom and memorable from the design to flavor.



Frank Morejon
blocks pizza llc

Tengo 10 años en los Estados Unidos, soy Venezolano y muy feliz de estar acá en los Estados Unidos. Casado con dos hijos. Soy Ingeniero en Sistemas y bueno llevo ya casi 5 años en este proyecto. Es un producto único, orgánico, casero y además es rico en sabores. Contiene una levadura natural que se ha fermentado por más de 300 años y tuve la suerte de obtenerla.



Celina Rivas & Guimar Parra
Punto Gourmet

Guimar Parra Nació en Valencia, Venezuela. Continué estudios superiores en California, regresé a Venezuela incorporándome al Diario Notitarde como Gerente de Relaciones Públicas. Jefe de Protocolo del Gobernador Henrique Salas. Fundé "Total Media", organizando eventos. Conduje programa radial "Agenda Éxitos". En Florida, 2015, con mi socia Celina Rivas, creamos Punto Gourmet. Celina Rivas Rosales Nacida en Valencia, Venezuela, donde obtuve el título de Abogado en 1984, ejerciendo libremente la profesión en el área Civil y Mercantil, adquiriendo experiencia en el ámbito empresarial. En 2015 inicié en Florida "El Punto Gourmet", negocio que ha crecido como Market, Restaurant y recientemente Catering.



Jose Robaina
CAJIO'S CUBAN
CUISINE, INC.

Me llamó José Robaina, llegue de Cuba en el año 1995. Desde entonces trabajé en una cadena de supermercados en el condado Miami dade hasta el año 2002 donde tuve la oportunidad de poner mi propio negocio. Establecí un pequeño negocio de comida latina en el área de cutler bay, donde radico hoy. Con dedicación, trabajo y la familia hemos sacado adelante el negocio. Establecimos el servicio de katering que no ayudó mucho a fortalecer el negocio. Nuestros servicios abarcan todo tipo de comida latina fundamentalmente cubana, tenemos un variado menú de platos típicos cubanos y latinos.



Claudia Romero
Pega Grill

Claudia Romero and Sergio Catalina Bellmont, wife and husband, are co-owners of Anima Mundi, Inc. dba Pega Grill with 90% and 10% shares respectively. Claudia, 47, is native from Peru; and Sergio, 47, is native of Spain. They immigrated to the United States 22 and 18 years ago respectively. They met in Miami, got married, and have have 5 children (4 boys and 1 girl) and 2 energetic labradors. Sergio also owns a Spanish Restaurant since 2013. He manages the daily operations of his restaurant, while Claudia manages the daily operations of Pega Grill.



Mirna Salamanca

Nueva San Salvador
Restaurant #4 Corp

I am a 54 year old Salvadoreña. My mother raised me and my siblings on her own. She did many odd jobs such as but many times we had to do without. She did her best and in doing so we learned the value of hard work and putting family first. As a consequence of my poor and humble upbringing we were not able to attend school regularly. We just had to learn the basics and go to work to be able to have food and shelter. My upbringing has given me the skills needed as a minority business owner.



Jose Sandoval

The Brother's Kitchen Grill

THE BROTHER'S KITCHEN GRILL, a family-owned small business with a love for Mexican cuisine and a passion to provide an exquisite service. Out of an economically impacted year in 2017 (Hurricane Irma), the idea of a food truck to host catering and different events seemed more like a challenge. However, nothing under God is imposible. The love for cooking our favorite fresh dishes from our Food Truck is now a reality. It is our pleasure to serve you and prove that miracles do exist through our flavors and bring them to your comfort.



Maria Sosa

Jehova Jireh
Sazon Dominicano

Mi nombre es Maria Sosa, soy de Republica Dominicana y actualmente vivo en Miami, Florida. Desde niña he tenido el sueño de ser una Chef Famosa y veía una cocinera exitosa cerca de mi casa y yo decía que así sería yo. Cuando llegué a este país trabajé en muchos sitios pero entendí que mi pasión es la cocina y ser emprendedora. Es por eso que decidí abrir mi Food Truck y llegar a ser reconocida como Chef Maria Sosa. Estoy muy agradecida de participar en el programa impacto de PepsiCo para los emprendedores hispanos en la industria de alimentos.



Elena Barcenes
Rincón Salvadoreño

My name is Elena Calderon Barcenes. I am originally from El Salvador, Central America. I grew up in the state of Minnesota where I received my formal education, graduating from Macalester College. I moved to NY in 1996. In 1997 I became a business owner of Rincon Salvadoreño, the first Salvadorean restaurant in NY. In the past 26 years I have had the privilege to serve the Jamaica, Queens community. I am currently an active member of the Jamaica Area-wide Rezoning Steering Committee, Downtown Jamaica Bid and the new Latino Small Business Taskforce. I strive to support small business.



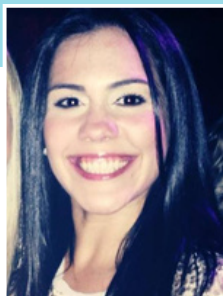
Francisco Diaz
Addictive Wine and Tapas Bar 1

My name is Francisco Diaz and I was born in the Dominican Republic. I moved to the USA, 30 years ago after I got my college degree as an interior Designer. I went to FIT in NYC and graduated again as an interior designer and a Marketing fragrance and cosmetics as a second major. I am also a professional actor, Cook and Sommelier. 8 years ago I opened Addictive Wine & Tapas.



Tamara Espinal
Fokkus Room & Cucine

As a young Dominican woman being part of my community was very important to me. I have always enjoyed cooking and sharing my homemade recipes with my friends, family and of course my community. I had the opportunity in August of 2015 to have my dream come true. So I took the chance and made it work until today with many struggles to stay afloat. However I think my previous business experience has helped me along the way. I love what I do and look forward to many more years in the business.



Grace Figueroa
Happy Bowls NYC

Grace Figueroa, owner of Happy Bowls NYC operating since September 2017 in the ever evolving quick service restaurant industry. Striving to serve every New Yorker, Happy Bowls serves health-conscious bowls ranging from tasty açai, pitaya and steel-cut oats bowls to savory and spicy poke bowls. Outperforming in each third party delivery platform has helped us to solidify our goal to become the latest New York City staple.



Alexander Guzman
Archer and Goat

A native New Yorker born to an Ecuadorian mother and Puerto Rican father, Alex became passionate about the restaurant industry from an early age. He gained experience working back and front of house positions at restaurants in NYC, Miami and San Diego. In 2019, he along with his wife, a first generation Bangladeshi-American, opened Archer & Goat restaurant in Harlem, NYC, in the neighborhood where they have lived for over a decade and now raise their young daughter. Archer & Goat is a reflection of the couple's multicultural backgrounds showcasing a fusion of Latin American and South Asian inspired flavors.



Elisa Lyew
Elisa's Love Bites

Elisa Lyew is a the chef and owner of Elisa's Love Bites, a gluten-free bakery in NYC. She started her career as a pastry chef at various NYC restaurants before opening her own business. Unsatisfied by traditional dessert production practices, Elisa created a dessert line that eliminates refined sugar and unhealthy ingredients, resulting in Elisa's Love Bites. In addition to her bakery, Elisa is a culinary prop stylist in the film industry. She hails from Panama and is fluent in Spanish. Elisa promotes higher standards in the restaurant industry and advocates for the well-being of children in immigration detention facilities.



Kelvin Reyes
Shakespeare Deli 7 Grocery

Mi nombre es Kelvin Reyes Llegue a los Estados Unidos a las 19 anos. Yo he estado trabajo en bodegas por mas de 20 anos. Decidi abrir una bodega ya que tenia mucha experiencia. Mi esposa me ayuda con el negocio, tenemos 3 hijos. Somos de la Republica Dominicana, somos emigrantes y tenemos la fe que nuestro sueno americano va allegar con el exito de mi negocio.



Raul Rojano
N.Y laurentinos

Mi nombre Raul Rojano soy originario de México, llevó tres décadas viviendo en la ciudad de New York siempre he trabajado en construccion.Soy una persona seria y siempre he pagado mis taxes al corriente con el ahorro de años me traspasaron un negocio de bakery donde un familiar abuso de mi confianza, invertí todos mis ahorros en una bakery la cual sigo teniendo y aprendiendo como sacarla a flote, llevo tres años con ella , por motivos de economía sigo trabajando a la par en la construcción y por las tardes en la bakery.



Xiomara De Sousa
Nelore Grill

My name is Xiomara De Sousa and I'm a business owner, full time mom and Project Coordinator at Columbia University. I have always been passionate about the restaurant business and hospitality and have been working in this industry for over 15 years.

NYC



Cesar Valdivia
Lomo Truck II, LLC

Soy un Peruano Immigrante que llego en 1985 a Queens NY. Mi primer trabajo fue de lavaplatos en el Restaurante Peruano Inti Raymi en NY, despues pase a ser cocinero y de ahi aprendi a cocinar nuestra rica comida Peruana. Soy casado y tengo cuatro hijos, Cesar Jr, Amy, Brandn y Marie. Actualmente, trabajo con mis hijos Cesar Jr y su hermano mayor Victor, ellos son mis socios en el LOMOTRUCK. EL Lomotruck lo comenzo mi hijo Cesar Jr en el 2016 y con un camion y ahora tenemos dos tiendas y un camion de comida Peruana.



**Amy Vargas &
Irma Vargas**
Ricas Pupusas & Mas

Family restaurant of 3 generations started as a church fundraiser. In 2014, my mother and I decided to make pupusas on Saturdays. News of our pupusas spread throughout Queens, customers would lineup and wait an hour to taste our pupusas. Customers insisted having pupusas not only on Saturdays but on weekdays too. End of 2018, we decided to open our own pupusa spot. Pandemic hit and it has been difficult to keep afloat with our finances. Although we are struggling we don't want to give up our dream. We want the world to know and taste our delicious Salvadoran pupusas.



Daniel Alvarez
Alvarez Catering

Hello, my name is Daniel Alvarez and I am the owner of a small business, Alvarez Catering. After I immigrated from Mexico to the US, I started working in small restaurants in hotels to learn the ways of cooking. I eventually decided to open a small catering business after several years of catering small events. We had a great start, then the pandemic occurred and crippled out business. After losing a years worth of business, we are finally optimistic that 2023 will be a better and more profitable year once all our outstanding bills are paid. Thank you very much!



Tanya Gomez-Clark
La Villita Cafe

Serving fresh food in a quaint atmosphere since 2010. We are located right off the historic River Walk in San Antonio, Texas. My name is Tanya Clark and I was born and raised in San Antonio. I started my first business in 2001 which is also located in La Villita. An opportunity arose for me to take over the food spot in our artisan village, and I said yes. The rest has been a roller coaster for sure! I had never been in the food business before, and the challenges were daunting and rewarding. We have expanded our options, installed a custom bar which serves local brews on tap, and added a full coffee/espresso bar. We are fortunate to serve locals and visitors from all over the world. I love my city, my culture and making people happy with great customer service



Marisol De La Cruz
The Koffee Kup Company

Marisol De La Cruz is the owner of The Koffee Kup Company in San Antonio, TX. She is responsible for running all facets of the business, including being the Barista. Ms. De La Cruz holds a Bachelor's Degree in Political Science and a Master's Degree in Latin American and Latino Studies. She started making coffee as a part-time job. In 2018, Ms. De La Cruz decided to pursue her passion for serving and gathering people. Over the last 5 years, The Koffee Kup has become a safe space where the community gathers to have a great quality cup of coffee.



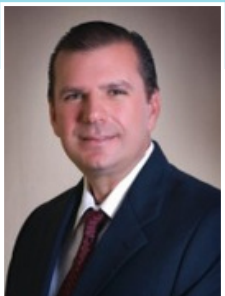
Gabriel Diaz & GinaMaria Sanchez-Diaz
Renegade Foodie

Catering Ink dba Renegade Foodie Food Truck #1 & 2 are co-owned by myself, Chef Gabriel F. Diaz and my wife, GinaMarie Sanchez-Diaz. I have been in the San Antonio culinary industry for 37 years, with my wife's support, we opened our business in 2016. We were fortunate to find LiftFund, our source for financing our first Food Trailer. We serve foodie style bar food at Hills & Dales Icehouse. We recently bought our second Food Trailer with the intention of traveling and serving a healthy gut friendly menu for kids, people & dogs. Happiness is doing what you love!



Filemon Enriquez
File's Burgers

My name is Filemon Enriquez and I am the owner and head chef here at File's Burgers. After working over 30 years in many different restaurants throughout my life I had the idea of opening up something of my own. I knew it wasn't going to be easy. The pandemic was something that no one could have prepared for and the rising costs of ingredients is a constant battle. Receiving this grant would help us out tremendously. With kitchen equipment always breaking down I am continuously looking for cost effective solutions to adapt and repair.



Francisco Sainz
Johnny Rockets the
Shopa at Rivercenter

Hola soy Francisco Sainz, originario de Tampico, Mexico, casado con Matilde Telich y temenos 2 hijos. Estudie Adminstracion de Empresas y durante 25 estuve trabajande en diferentes empresas Petroquimicas, supermercados y Mayoristas de Alimentos en recursos humanos y operaciones. Por la inseguridad en Mexico emigramos a Estados Unidos hace 10 anos e iniciamos una inversion en restaurantes. Desde hace 8n anos tenemos un restaurante en DownTown San Antonio como family bussines, mi esposa Matile me ayuda con la operacion del restaurante y buscamos satisfacer la demanda de un producto 100% americano como la hamburgesas y malteadas para el mercado turistico.



Ricardo Garcia
Back Unturned Brewing
Company LLC

Back Unturned Brewing Company is the dream I did not turn my back on. We are a brewery and a restaurant in San Antonio, TX. I had no restaurant experience, professional brewing experience or very little money. I am here to show others that their dreams are possible through hard work, being effective and not giving up. My family and I immigrated from Colombia, South America with almost no money and no English. Through hard work and pure determination we are living the American Dream!



Andrew Garcia
Garcia's Mexican Food

Hi my name is Andrew Garcia . I'm co-owner with my brother John of Garcias Mexican Food in San Antonio,Texas. I've been cooking and serving my family's recipes in our family restaurant for over 35 years. My cooking skills came from the best teachers , my grandmother and my mother. Garcias was started by my parents Julio and Yolanda Garcia and it has been in existence for over 60 years this past November. We are still serving the same recipes my grandmother and mother taught me. I'm married to Rosalinda De Alva-Garcia and have three children Olivia, Joseph, and Thomas Garcia. I was born and raised in San Antonio so I've been eating Mexican food or as we call it here in San Antonio ... "Tex-Mex" food all my life. About 15yrs ago I decided to experiment at Garcias with a BBQ brisket and once perfected we added it to the menu but with the Tex-Mex flair on a taco. It took off immediately so Garcias became home of the "original brisket taco". The rest is history because it has won many accolades in local, state, and national articles. We started adding brisket to our nachos (credit to my wife) which is one of our most requested appetizers. I'm constantly looking for ways to be innovative and stay competitive by being open to trying new ideas/new menu items.



My name is Janell Martinez. I along with my husband Santos Martinez co-own Dulce Suenos Coffee. Dulce meaning sweet and Suenos meaning dreams. We truly feel that we are living out our Sweet Dreams. We have been married for 18 years and for many years we both dreamed of owning a coffee shop. We are proud to be a minority, woman owned and veteran owned company between the two of us.

**Janell Martinez &
Santoz Martinez**
Dulce Suenos Coffee LLC



The idea of bringing the original Mexican flavor in a food truck started back in 2011. I built I my first food truck with my dad and opened the business with my wife. After two years we purchased our second food truck and this year we signed a contract with UTSA , making our company a 3 food truck operation. We love serving our San Antonio community. We pride ourself on serving quality food and giving an excellent service. Our goal is to keep growing and deliver authentic Mexican cuisine to our locals.

**Benjamin
Mondragon**
Mr Meximum Foods LLC



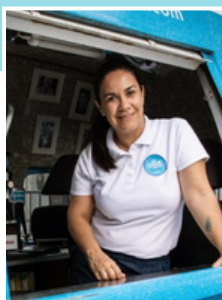
My name is Ken Ortega. My wife and I own Neptune Food Systems, LLC. We have been married since 1983. I have always worked in the food service industry. I began by breeding fish at age of 12, for my brother in law's Dad who had a restaurant. I have done a lot of cooking, cleaning, maintenance, grass cutting everything associated with maintaining a restaurant. Restaurants are a people business. You meet a lot of good people over the years. People are always happy when they are about to eat. Eating with family, friends or co workers creates good memories.

Kenneth Ortega
Neptune Food Systems LLC



Roxanne Porter
Mi Cocinita

My name is Roxanne S. Porter. I am a self taught chef specializing in abuliatas cusinue. I being in business for 15 years. Started in my mom's restaurant. Than branches out to the oil fields of East Texas in my first food trailer. After a severe leg injury I returned to San Antonio. After my recovery period opened MI Cocinita did corporate contracts with Westcom Bilfinger, Accenture and Calumet Refinery. Then the pandemic hit and I been trying to recover since than. I continue to look for the right opportunity to pivot my business and professional career for better tomorrow.



Andrea Rodriguez
olla express cafe LLC

Andrea Ley, proud owner of a unique coffee company in San Antonio, TX. I'd like to share my 6 years journey, where I started in 2017, then I opened a vintage VW coffee truck in 2019, in 2021 I opened a brick and mortar and I showed the vibrant essence of Mexican culture showcasing great coffee from Mexico and our Abuelas' recipes. I used my own nostalgia and homesickness to fulfill those same needs in other latinos w/the mission to create a concept to provide a delightful moment in every sip bringing back memories through best quality and hospitality.



NOT PICTURED



NO APARACEN

**Florentino Castillo
Fuentes**

Tacos San Lucas II
Corp

Harvy Hernandez

2143 Barnes Deli
Grocery Corp

Tadeo Hernandez

Manny's Cafe

Carol Hodge

amres cafe

**Frank G Martinez
& Geraldine Martinez**

Tastes Like More LLC

Rodolfo Motta

Burrito Pesado

Juan Rangel

La Sorrentina
Italian Restaurant



Impacto



PARTNERS



SOCIOS



2023



Partners - Socios

Accion Opportunity Fund

Accion Opportunity Fund works to create an inclusive, healthy financial system that supports the nation's small business owners by connecting entrepreneurs to affordable capital, educational resources, coaching, and networks. Through innovative partnerships and outreach strategies, we reach entrepreneurs of color, low-income entrepreneurs, and women, who often lack access to the financial services they need to build and grow their businesses. Loans made by Accion Opportunity Fund Community Development. California Finance Lenders license number 6050609.



If you have any questions please contact Amanda Nadri at anadri@aofund.org.
Si tiene cualquier pregunta, por favor póngase en contacto con Amanda Nadri at anadri@aofund.org.

Allies for Community Business

Allies for Community Business (A4CB) believes that entrepreneurs from any background can start and grow businesses that create generational wealth for their families and communities. A4CB's mission is to provide the capital, coaching, and connections entrepreneurs need to grow great businesses that create jobs and wealth in their communities. As a nonprofit Community Development Financial Institution located on Chicago's West Side, A4CB prioritizes Hispanic/Latinx, Black, women, and low-income entrepreneurs throughout the Chicagoland area and beyond. Learn more at a4cb.org.



If you have any questions, please contact Jackie Blair at jblair@a4cb.org.
Si tiene cualquier pregunta, por favor póngase en contacto con Jackie Blair (jblair@a4cb.org).

LiftFund

LiftFund transforms lives by opening doors, leveling the financial playing field and building a community of shared success through entrepreneurship. LiftFund's mission is to provide credit and services to small businesses and entrepreneurs who do not have access to loans from commercial sources and to provide leadership and innovation in the microlending industry.



If you have any questions, please contact Liliane Spenle at lspenle@liftfund.com.
Si tiene cualquier pregunta, por favor póngase en contacto con Liliane Spenle at lspenle@liftfund.com.

Prospera

Prospera is an economic development, nonprofit organization that has specialized since 1991 in providing bilingual assistance to Hispanic entrepreneurs who want to start, sustain, and grow their business. In the last five years alone, Prospera facilitated over \$70 million in loans for small business clients, trained 17,300 entrepreneurs, and helped consulting clients create or retain more than 16,000 jobs. Prospera currently serves Florida, North Carolina, and Georgia. For more information, visit www.prosperausa.org.



If you have any questions, please contact Sole Jacobson at s.jacobson@prospera.org.

Si tiene cualquier pregunta, por favor póngase en contacto con Liliane Spenle at lspenle@liftfund.com.

Partners - Socios

Accion Opportunity Fund

Accion Opportunity Fund trabaja para crear un sistema financiero inclusivo y saludable que apoye a los propietarios de las pequeñas empresas del país al vincular a los emprendedores con capital accesible, recursos educativos, formación y comunidades. A través de sociedades innovadoras y estrategias de divulgación, llegamos a los emprendedores de color, de bajos ingresos, y a las mujeres, quienes frecuentemente carecen de acceso a los servicios financieros que necesitan para construir y hacer crecer sus negocios. Préstamos otorgados por Accion Opportunity Fund Community Development. Número de licencia 6050609 de California Finance Lenders.

Si tiene cualquier pregunta, por favor póngase en contacto con Amanda Nadri at anadri@aofund.org.



Allies for Community Business

Allies for Community Business [Aliados para las empresas comunitarias] (A4CB) considera que los emprendedores de cualquier origen pueden comenzar y hacer crecer negocios que generan riqueza para sus familias y sus comunidades. La misión de A4CB es ofrecer el capital, la formación y las conexiones que necesitan los emprendedores para desarrollar grandes negocios que generan empleos y riquezas en sus comunidades. Como una institución financiera de desarrollo comunitario sin fines de lucro, ubicada en el lado oeste de Chicago, A4CB da prioridad a hispanos/latinos, negros, mujeres y emprendedores de bajos ingresos en toda la zona de Chicago y más allá. Más información en a4cb.org.

Si tiene cualquier pregunta, por favor póngase en contacto con Jackie Blair (jblari@a4cb.org).



LiftFund

LiftFund, un prestamista sin fines de lucro para pequeñas empresas, transforma vidas creando oportunidades, nivelando el terreno financiero y construyendo una comunidad exitosa a través del emprendimiento. Fundada en 1994 en San Antonio, Texas, LiftFund proporciona financiamiento, asesoramiento financiero, herramientas y recursos a emprendedores que no tienen acceso a préstamos de fuentes comerciales. Desde su inicio, LiftFund ha brindado acceso a casi mil millones de dólares y más de 26,400 préstamos a empresarios en 15 estados. Para obtener más información, siga a LiftFund en las redes sociales @LiftFundUS y visite www.LiftFund.com.

Si tiene cualquier pregunta, por favor póngase en contacto con Liliane Spenle at lspenle@liftfund.com.



Prospera

Prospera es una organización de desarrollo económico, sin fines de lucro, que desde 1991 se especializa en brindar ayuda bilingüe a empresarios hispanos que deseen iniciar, fortalecer o impulsar sus negocios. En los últimos cinco años, Prospera gestionó más de \$70 millones en préstamos para pequeños negocios, capacitó a 17,300 empresarios, y ayudó a clientes de consultoría a crear o retener más de 16,000 empleos. Actualmente, Prospera ofrece servicios en Florida, Carolina del Norte y Georgia. Para más información, visite www.prosperausa.org.

Si tiene cualquier pregunta, por favor póngase en contacto con Liliane Spenle at lspenle@liftfund.com.





Felicidades



IMPACTO 2023



Congratulations

