**South Carolina General Assembly**

125th Session, 2023-2024

**H. 4229**

**STATUS INFORMATION**

House Resolution

Sponsors: Reps. Gilliard, Alexander, Anderson, Atkinson, Bailey, Ballentine, Bamberg, Bannister, Bauer, Beach, Bernstein, Blackwell, Bradley, Brewer, Brittain, Burns, Bustos, Calhoon, Carter, Caskey, Chapman, Chumley, Clyburn, Cobb-Hunter, Collins, Connell, B.J. Cox, B.L. Cox, Crawford, Cromer, Davis, Dillard, Elliott, Erickson, Felder, Forrest, Gagnon, Garvin, Gatch, Gibson, Gilliam, Guest, Guffey, Haddon, Hager, Hardee, Harris, Hart, Hartnett, Hayes, Henderson-Myers, Henegan, Herbkersman, Hewitt, Hiott, Hixon, Hosey, Howard, Hyde, Jefferson, J.E. Johnson, J.L. Johnson, S. Jones, W. Jones, Jordan, Kilmartin, King, Kirby, Landing, Lawson, Leber, Ligon, Long, Lowe, Magnuson, May, McCabe, McCravy, McDaniel, McGinnis, Mitchell, J. Moore, T. Moore, A.M. Morgan, T.A. Morgan, Moss, Murphy, Neese, B. Newton, W. Newton, Nutt, O'Neal, Oremus, Ott, Pace, Pedalino, Pendarvis, Pope, Rivers, Robbins, Rose, Rutherford, Sandifer, Schuessler, Sessions, G.M. Smith, M.M. Smith, Stavrinakis, Taylor, Tedder, Thayer, Thigpen, Trantham, Vaughan, Weeks, West, Wetmore, Wheeler, White, Whitmire, Williams, Willis, Wooten and Yow

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Introduced in the House on March 30, 2023

Adopted by the House on March 30, 2023

Summary: Chef April Mazyck

**HISTORY OF LEGISLATIVE ACTIONS**

Date Body Action Description with journal page number

3/30/2023 House Introduced and adopted ([House Journal‑page 16](h:\hj\20230330.docx))

View the latest  [legislative information](https://www.scstatehouse.gov/billsearch.php?billnumbers=4229&session=125&summary=B)  at the website

**VERSIONS OF THIS BILL**

[03/30/2023](https://www.scstatehouse.gov/sess125_2023-2024/prever/4229_20230330.docx)

A house RESOLUTION

to recognize and honor Chef April G. Mazyck, Chef Instructor and Business Owner.

Whereas, a native of Awendaw, Chef Mazyck is the daughter of the Honorable Mayor Miriam C. Green and Mr. Robert L. Green, Sr., and she is a graduate of Lincoln High School, where her taste for the hospitality industry was developed; and

Whereas, even before she graduated from high school in 1998, she enjoyed working with her Uncle Joseph “Buckshot” Colleton, where she gained most of her knowledge about “soul food” and the rich heritage of Black Southern cuisine; and

Whereas, Chef Mazyck furthered her education in the hospitality industry and became the first in her family to receive formal education in the food business in 2000 when she earned an associate’s degree in culinary arts from Johnson & Wales University in Charleston; and

Whereas, she enrolled in professional development courses and certification programs in order to continue her education, and after graduating, she gained hospitality experience by working in several restaurants in the Charleston area, including Gullah Cuisine, Charleston Crab House, Spirit Line Cruises, and Holiday Inn; and

Whereas, in 2002, Ms. Mazyck broadened her entrepreneurial options by attending cosmetology school at Dudley Cosmetology University in Kernersville, North Carolina, and she became a licensed cosmetologist in the State of North Carolina; and

Whereas, while she was attending cosmetology school, she worked at the Embassy Suites in Greensboro to gain more hospitality experience; and

Whereas, Chef Mazyck returned to the Charleston area to be closer to home and to continue her education at the Culinary Institute of Charleston, where she earned catering certification; and

Whereas, in 2006, her dream came true when her mother and uncle opened a restaurant and catering company in their hometown of McClellanville and invited her to join the family business; and

Whereas, in 2010, Chef Mazyck became the first young Black female chef instructor for North Charleston High School, under the supervision of Mrs. Juanita Middleton, principal at the time. She returned to her alma mater, Lincoln High School, to revitalize the school’s food and nutrition program, but when the school closed a year and a half later, she relocated to Burke High School where she taught culinary arts to hundreds of students over five years; and

Whereas, devoted to her community in the Town of Awendaw, she is an active member of Mt. Nebo African Methodist Episcopal Church where she serves as choir director; and

Whereas, commitment to her culinary calling has provided Ms. Mazyck with wisdom for living. She believes in discipline, structure, leadership, tenacity, and life’s daily grind for success; and

Whereas, the South Carolina House of Representatives applauds April Mazyck’s determination which has reaped rewarding dividends for her and for her community as she is now the owner of Buckshot’s Restaurant, Joe’s Catering, and Buckshots2Go Mobile Kitchen. Now, therefore,

Be it resolved by the House of Representatives:

That the members of the South Carolina House of Representatives, by this resolution, recognize and honor Chef April G. Mazyck

Be it further resolved that a copy of this resolution be presented to Chef April G. Mazyck, chef instructor and business owner.

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