



COMMUNITY KITCHEN



SERVING UP SKILLS FOR A BRIGHTER FUTURE

A program of St. Mary's Food Bank Alliance



Hire Our Graduates

Be socially responsible and find the employees you need.

- No Recruitment or Advertising Costs
- Prescreened Applicants Ready to Work
- Expedited Hiring Process
- Tax Credit Incentives
- Various Skill Levels from Dishwashers to Line Cooks



Our Mission

To empower homeless, disadvantaged individuals and families to achieve self-sufficiency through job training, personal development and employment in the food service industry.



For more information, please call:
602.343.5622
3003 W. Thomas Rd. Phoenix, AZ 85009
www.CommunityKitchenAZ.org



Get to know Community Kitchen



Community Kitchen is a foodservice training program provided by St. Mary's Food Bank Alliance. The purpose of the program is to provide training and job placement in the foodservice industry to low-income adults, while preparing meals to feed the hungry. The Community Kitchen helps individuals who often struggle with unemployment and poverty gain the skills necessary for a job that offers a livable wage, benefits, and opportunities for advancement. Students learn foodservice skills through hands-on cooking and classroom studies.

What skills do students acquire?

In addition to hands on foodservice training and personal development workshops, students have the opportunity to receive:

National Restaurant Association ServSafe Manager Certification, First Aid Training, Chef's Uniform, Computer Training, Career Advisement, One-on-One Job Coaching, Weekly Food Boxes, Attendance Rewards, Bus Passes, Access to Student Computers, Wellness Classes and On-Site Addiction Recovery Meetings.

Information sessions will be held each Wednesday at 10:00 am for those interested in learning more about the participating in the program. New classes begin on the first Monday of every month.

Applications can be submitted online, at our facility or faxed to 480-287-8728.

Accepted students must obtain a Maricopa County Food Handler's card by the first day of class.



Our Four-Tier Program

The training curriculum is divided into four tiers and is designed to be a 16-week program. Students progress through each tier based on the results of their weekly skills assessment.

Tier 1: Personal Development & Cooking Fundamentals

Tier one is a four week curriculum that includes both Personal Development and Cooking Fundamentals. Personal Development includes classes such as effective communication, goal setting and self-esteem. During Cooking Fundamentals classes, students learn basic cooking methods and knife skills. Students advance to Tier Two after successfully completing all of the classes and pass a skills assessment.

Tier 2: Kitchen Essentials

Tier Two will focus on restaurant style cooking and functions. This includes the hands on use of commercial kitchen equipment as well as learning and working in all stations typical of a restaurant. Students advance out of this tier based on their ability to successfully complete the Tier Two skills assessment.

Tier 3: High Volume Production

Tier Three is high volume production operations, similar to those of hospitals, schools, and other large operations that serve at risk populations. The skills taught in this tier include advanced food safety, understanding production schedules and large volume cooking. Students who successfully complete the Tier Three skills assessment and demonstrate the personal and professional standards of our social enterprise business can progress.

Tier 4: Catering

Tier Four students will work in our social enterprise business, CK Catering. CK Catering is a full service catering company that generates funds for the Community Kitchen training program. Students who advance to this tier will learn the business of catering including customer service, menu development, inventory control, advanced cooking techniques, product transportation, presentation and event execution. Students in this tier meet strict criteria and have demonstrated good work ethic, cooking and interpersonal skills throughout the program.

