



COMMUNITY KITCHEN



SERVING UP SKILLS FOR A BRIGHTER FUTURE

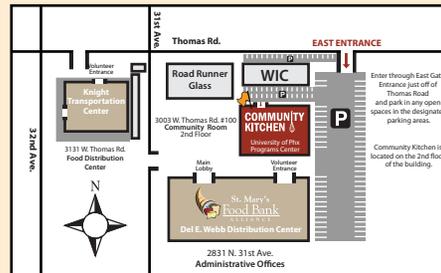
A program of St. Mary's Food Bank Alliance

Hire Our Graduates

The Community Kitchen program strives to work closely with foodservice establishments to provide employment opportunities for our graduates. Community Kitchen would not be able to assist countless individuals without the support and involvement from those businesses in our community.

There are many social and practical reasons to hire a Community Kitchen Graduate:

- Great recruiting resource
- No recruiting or advertising costs
- Helping our community
- Potential tax advantages
(Work Opportunity Tax Credit)



Our Mission

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

Make the decision to work with us so that together we can have a positive impact on changing lives in our communities.

For more information, please visit:
www.CommunityKitchenAZ.org
 or call: (602) 343.3183

3003 W. Thomas Rd. Phoenix, AZ 85009
 Don't forget to "Like" us on Facebook!



About Us



Community Kitchen is a food service training program provided by St. Mary's Food Bank Alliance. The program was established in 2000 and since then has helped over 600 individuals gain the skills necessary for a career in the food service industry. The purpose of the program is to help individuals who are struggling with unemployment and poverty, gain the skills they need to help them achieve greater self-sufficiency. For 16 weeks students work hands on in our 10,000 square foot facility while also participating in classroom studies.

Our Support Services

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

- National Restaurant Association ServSafe Manager Certification
- First Aid Training
- Chef's Uniform
- Career Advisement
- One-on-One Job Coaching
- Food Assistance
- Rewards and Incentives
- Transportation Assistance
- Access to Computers
- Individual support to address any barriers to success

Program Eligibility

Candidates interested in the program can visit our website www.CommunityKitchenAZ.org to learn about our program eligibility requirements and fill out an application. Individuals who meet the requirements are asked to attend an information session, which are held every Wednesday at our facility at 10:00am. New classes begin every month. You may also call (602) 343-5622 to listen to pre-recorded information and instructions.

Program Overview

The training curriculum is divided into three tiers and is designed to allow students to progress through each tier based on the results of their assessments.

Tier 1: Personal Development & Cooking Fundamentals

Tier one is a four week curriculum that includes both personal development and cooking fundamentals classes. Personal development includes classes such as effective communication, goal setting, self-esteem, and decision making. Cooking fundamental classes give the student the opportunity to learn basic cooking methods and knife skills.

Tier 2: Kitchen Essentials

Tier two essentials curriculum is designed to provide a broad base of experience and skills across all aspects of restaurant style cooking and kitchen functions. Students gain hands-on experience and work in stations typical of a restaurant. Students identify kitchen equipment, common kitchen terminology and safety and sanitation practices.

Tier 3: High Volume Production & Catering

Tier three is a high volume operation kitchen similar to that of hospitals and schools. Skills taught in the high volume kitchen include advanced safety techniques, production scheduling, and large volume cooking. CK Catering is a full service social enterprise catering company where students have the opportunity to learn the business of catering, that includes customer service, inventory control, advanced cooking techniques, presentation and event execution.

