



**Next class begins March 27th, 2006!! ☺
Interviews start in early January, so get your
Application in SOON!!!!**

HAIGHT ASHBURY FOOD PROGRAM JOB TRAINING PROJECT

WHAT IS THE JOB TRAINING PROJECT?

The Job Training Project is a 12-week, Bureau of Private and Postsecondary Vocational Education accredited (BPPVE), course that prepares individuals for employment in the food services industry. The program requires a commitment by each candidate to find employment after graduation.

WHAT WILL STUDENTS LEARN?

Instruction is provided by a City College certified Chef Instructor with over 30 years of experience in the field. Students learn all the necessary skills for entry-level jobs in the food service industry. These include menu planning, safety and sanitation, equipment usage, knife technique, various other cooking skills and cooking gourmet meals as well as cafeteria-style meals. Students, also get exposure to baking, cake decoration and barrista. General job preparedness includes resume writing and interview skills. Students also get to interact with chefs and visit different food facilities. Furthermore, by attending this rigorous 12-week course, students learn to manage their time, to be punctual, follow directions, and work as a team.

WHO CAN PARTICIPATE?

There are three brackets under which students can fall in order to enroll in the training.

- 1) Recipients of PAES or CalWorks (two branches of DHS welfare) -OR-
- 2) Extremely low- income adults who are living in transitional/temporary housing, are under or unemployed, and/or have other barriers to employment -OR-
- 3) Adults who have recently been laid off from an organization that they have been working at full-time for more than a year.

All candidates must be 18 years of age or older, drug and alcohol free, able to lift 25 pounds and if a male born after 1/1/1960 have registered with the selective service board.

HOW DO STUDENTS SIGN UP?

Interested candidates should go to their case workers to be referred. They must then complete an application and mail or fax it in (The application can be downloaded at
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<http://www.thefoodprogram.org/html/pdfs/jobtrainapp.pdf>). The caseworker should then call HAFP to set up an appointment for an interview. If candidates do not have a case worker, they may call HAFP for assistance. **Candidates are required to volunteer for three weeks at the Haight Ashbury Food Program's community kitchen during the months prior to enrollment.** This is to ensure that the class is a proper fit.

WHAT IS THE CLASS SCHEDULE?

The course is 12 weeks long, plus an unpaid 4-week internship after graduation. Students are in training 32 hours per week, modeling a real job situation. Monday through Friday mornings, 8 AM to 12 Noon, students prepare a five-course meal in our kitchen for up to 300 clients. On Mondays and Tuesdays from 12:30 - 3:00p.m, students attend Life/Job Skills workshops, and on Wednesdays through Fridays from 12:30 to 3:00p.m. students meet with our Chef Trainer for classroom cooking theory instruction and ServSafe certification preparation. Students must complete a 20hr/week unpaid internship at an off-site restaurant or institutional kitchen facility for four weeks after graduation.

WHERE ARE THE CLASSES?

Morning classes are held in the HAFP community kitchen. We are located in the Hamilton United Methodist Church at 1525 Waller St. Afternoon classes are held at the John Adams campus of SF City College on Hayes Street.

WILL GRADUATES GET JOBS?

Simply, yes. Students who are dedicated to success, complete the program and are committed to obtaining meaningful employment will find work. The program currently has an 80.6 percentage job placement rate.

OTHER IMPORTANT INFORMATION.

In addition to all of this wonderful training and job placement, students receive many other bonuses. Students are entitled to Muni Fast Passes for each month of the program. Finally, students receive a professional knife set, two cooks uniforms, work shoes, a professional cookbook. These items will belong to the students upon graduation. Students receive a Certificate of Achievement on graduation. Students must comply with program rules and meet all program requirements in order to receive these benefits.

For more information, call Nyna Pais-Caputi at, (415) 566-4158

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