



If you are looking for a reliable, proven and driven culinary professional- look no further!

Kitchens for Good offers an intensive 13 week culinary job training program that prepares individuals to thrive in careers in the culinary and hospitality industry. This program combines hands-on kitchen training, with classroom workforce readiness instruction, and individualized career coaching.

Kitchens for Good Graduates...

- Complete 445 hours of culinary, food safety and job skills training in a high volume production kitchen
- Show up on time and have consistent attendance
- Are trained and skilled in knife skills, recipe comprehension, and basic cooking techniques, and more
- Have received ServSafe and Food Handling Certification
- Are required to be sober and pass a drug screen test
- Have positive attitudes and are ready to work
- Are trained in resource budgeting and re-purposing food that would otherwise go to waste
- Have worked as a team to prepare thousands of meals

Do you have staffing needs? Contact our staff to find the right employee for your kitchen!