



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

Kitchens for Good offers an intensive 12 week certified culinary apprenticeship program that prepares individuals to thrive in careers in the culinary and hospitality industry. This program combines hands-on kitchen training, with workforce readiness instruction, and individualized career coaching.

Kitchens for Good Graduates...

- Complete 335 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 passed the Food Handling Certification and are on their way to completing the culinary apprenticeship certificate
- Have positive attitudes and are ready to work
- Have worked as a team on large scale catered events.



Do you have staffing needs?

Contact our Career Coach- Katrina Meredith if you are interested in hiring our graduates.
katrina@kitchensforgood.org or 619-736-1897