

STEPS TO SUCCESS

COOKWELL GOAL OUTCOMES

PROGRAM ADMINISTRATORS, BOARD AND LEADERS:

1. Secure funding and increase our capacity to serve more people
2. Conduct informational sessions & develop relationships with local and federal law enforcement officials to receive a large pool of applicants
3. Identify candidates who are genuinely motivated to pursue a career in the culinary arts
4. Create curriculum and execute an excellent weekly mentoring program
5. Engage a culinary instructor to teach the basic skills required in a commercial kitchen
6. Fund a case worker who will teach them life skills and financial literacy through our partnership with Arm in Arm
7. Teach soft skills like communication with supervisors on schedule changes, the importance of punctuality, and the impact of tardiness on co-worker's workload
8. Partner with local restaurants to provide apprenticeships for trainees
9. Assist trainees with resume preparation and job placement
10. Follow up with graduates quarterly

PARTICIPANTS:

1. Complete ServSafe certification
2. Complete boot camp week 2 of culinary skills training & earn completion bonus.
3. Attend all life skills training sessions
4. Open a bank account
5. Complete homework assigned by caseworker
6. Clear driver's license restrictions
7. Volunteer weekly at the Arm in Arm food pantry
8. Attend weekly Culinary class & mentoring sessions
9. Arrive at apprenticeship location on time
10. Graduate from the program and receive certificate
11. Receive a permanent job, with support from CookWell
12. Receive ongoing support, maintain contact, and "give back" by providing help and support for current trainees.