



THE KITCHEN TRAINING PROGRAM AT PEOPLE SERVING PEOPLE, INC.

THE CURRICULUM

A 12-week program designed to teach participants all of the skills necessary to obtain successful employment in the Hospitality industry. Course topics will include: Vegetable preparation, Soups, Sanitation and food temperature, Baking, Roasting, Study of kitchen equipment, Recipe analysis, Stir fry, Deep fry, Sautéing and more. The program will involve participants preparing a full course meal and demonstrating all of the skills gained. Throughout the 12-week program tests and progress checks will be conducted to ensure the participant comprehends the material. Successful participants will receive a set of cookbooks, a set of carving knives and a uniform.

INDIVIDUAL ATTENTION

Each 12-week course will have only 5 participants enrolled as to ensure quality training and individual attention. Mike Seiler, a certified Chef, instructs the Program. Upon successful completion of The Kitchen Training Program at PSP, participants will be honored with a certificate that illustrates all of their qualifications and training.

STIPEND

Successful participants will be eligible for a \$100 stipend at the end of each quarter.

CONTINUED SUPPORT

As participants progress through The Kitchen Training Program an Employment Associate at People Serving People will support them. The Employment Associate will provide guidance in employment search, assist in drafting resumes and work with participants to refine interviewing skills. The Employment Associate will also maintain contacts in the food service business community that will aid participants in obtaining employment.

COST TO CLIENT

The Kitchen Training Program is a subsidized program. There will be no cost to the individuals participating in the course.

QUALIFICATIONS

Successful participants will be highly motivated and dedicated to the training program. The classes will be held for 12 consecutive weeks, 4 days a week for 6.5 hours each day. Attendance and availability are imperative to successful completion. Interested individuals will complete an application to the program, a pre-employment test and an interview at People Serving People. It is not necessary for participants to have prior experience in the food or hospitality industries.

CONTACT INFORMATION

Brian Olson, Employment Associate
612-277-0257
briano@peopleservingpeople.org

Mike Seiler, Food Services Manager
612-277-0239
foodserv@visi.com

People Serving People, Inc.
614 S. Third Street
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People Serving People's

Kitchen Training Program



A 12-week program teaching job skills for successful employment in the Food Service Industry. Course topics include: Roasting, Kitchen sanitation, Baking, Sautéing, Study of kitchen equipment, Soups and more! Successful participants receive recipe books, uniform, set of carving knives and \$100 stipend after each successful quarter is completed.

INTERESTED? Contact Brian Olson at (612) 277-0257
Monday through Friday 10am – 5pm



Kitchen Training Program Application Form

A Place of Hope

Date of Application (mm/dd/year) ___ / ___ / ___

Applicant Name _____
(Last, First, Middle initial)

Date of Birth (mm/dd/year) ___ / ___ / ___ Social Security No. _____

Are you currently living at People Serving People? YES NO

If YES, Date of move-in to PSP: ___ / ___ / ___ ROOM NUMBER _____

VOICE MAIL # _____

If you are not currently living at PSP, please list your current address:

Street address Apt # City State Zip Code

Telephone number

Alternate telephone number

How did you hear about the Kitchen Training Program?

- Flyer in mail box
- Posters on the wall
- Friend/Relative told me about it
- PSP staff told me about it
- Other: _____

EMPLOYMENT HISTORY (Start with your most recent employer)

CHECK HERE IF YOU HAVE NO EMPLOYMENT HISTORY _____ (then skip to education section)

Employer #1 (Current or most recent)

Dates of employment: ____/____/____ to ____/____/____
(mm/dd/year)

Name of employer / company: _____

Address of employer / company: _____
Street address City State Zip Code

Name of your supervisor: _____

Phone number of supervisor: _____ May we contact? YES NO

Your job title: _____

Employer #2 (Current or most recent)

Dates of employment: ____/____/____ to ____/____/____
(mm/dd/year)

Name of employer / company: _____

Address of employer / company: _____
Street address City State Zip Code

Name of your supervisor: _____

Phone number of supervisor: _____ May we contact? YES NO

Your job title: _____

Have you ever pled “guilty” or “no contest” to, or been convicted of a crime? YES NO

EDUCATION

Do you have:

High School Diploma

G.E.D.

Neither

HIGH SCHOOL

Name of High School: _____

Highest grade completed: _____ Did you receive a diploma or G.E.D.? YES NO

Have you attended any college courses? YES NO

Please list any degrees (other than H.S. diploma) that you hold:

	<u>Degree</u>	<u>School</u>	<u>Graduation year</u>
1.	_____	_____	_____
2.	_____	_____	_____

REFERENCES

Please list two (2) references that are not related to you

	<u>Name</u>	<u>Relationship to you</u>	<u>Address</u>	<u>Phone</u>	<u>Years Known</u>
1.	_____	_____	_____	_____	_____
2.	_____	_____	_____	_____	_____

I, _____, by signing below verify that all the information provided in this application is true to the best of my knowledge. I have not knowingly misrepresented myself in any way.

Signature _____ Date _____

Now Recruiting for the **KITCHEN TRAINING PROGRAM**

NEED JOB SKILLS?

INTERESTED IN WORKING IN FOOD SERVICE?

A 12-week training program designed to provide students with all the necessary skills to work in the food service industry. Training takes place at People Serving People.

Course topics include: Roasting, Kitchen Sanitation, Baking, Sautéing, Study of Kitchen Equipment, Soups and more!
Successful participants receive books, uniform and a set of carving knives.

Applying is a 3-step process:

- Contact Brian Olson at (612) 277-0257 (Monday – Friday 10:00am – 5:00pm)
- Complete an application and pre-employment test
- Interview with Employment Associate and Program Instructor

