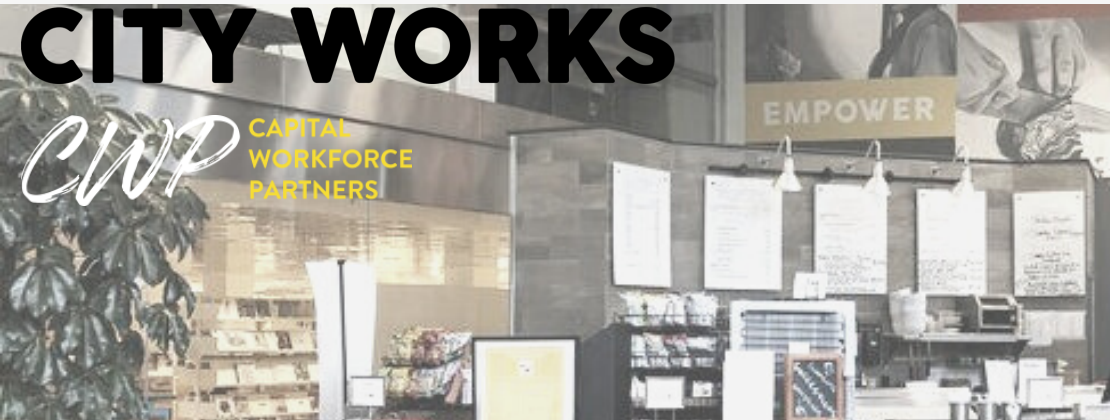


CUSTOMER SERVICE IN CULINARY

FORGE CITY WORKS

In partnership with
Career Resources, Inc



ON-THE-JOB TRAINING

- Youth develop customer service and culinary skills through 120 hours of **paid training** at the Kitchen at Forge City Works
- Earn ServSafe Food Handler and Allergens Certifications
- Experience order taking, register operation, front line, barista and back-of-house training
- Bootcamp Orientation week

- Activities include financial literacy workshops, culinary entrepreneur guest speakers, career exploration, and leadership opportunities
- Develop essential skills: time management, collaboration, critical thinking, creativity, work ethic, communication, and confidence
- One-on-one progress evaluations

INTERNSHIP

Upon completion of training, youth enter 100 hours of paid work experience relevant to their goals and acquired skills at a worksite within the community

RETENTION

Youth are supported in follow-up services with goals of attainment of additional credentials, entering post-secondary education, or gaining employment related to training

CASE MANAGEMENT

Our partnering organization, Career Resources Inc, provides recruitment, individual support services, guidance and counseling, and facilitation of Leadership Academy

OPPORTUNITY YOUTH AGES 18-24

Customer Service in Culinary WIOA program is a paid training and work experience for **out-of-school youth** who want to develop their employability and workplace-readiness skills; and attain credentials related to culinary careers

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