

APPRENTICESHIP



From Inmate to Chef: How Kitchens for Good helps prepare people for culinary careers

For individuals transitioning from incarceration, foster care and homelessness, securing employment can be extremely challenging due to the need for marketable skills and work experience, not to mention the stigma of a criminal record. Simultaneously, California's job growth in the hospitality industry is expected to grow by 37% over the next 10 years, and employers in this industry are reporting that finding qualified employees is their greatest challenge. Kitchens for Good, a charitable organization in San Diego, attempts to bridge

that gap with its culinary apprenticeship program. It provides individuals with the technical skills, workforce readiness instruction, case management and industry certification they need to become employed and self-sufficient.

The program is comprised of a 12-week culinary and workforce training along with 17 months of paid on-the-job training. Through the apprenticeship model, the program trains students for employment, places them into jobs and then tracks, mentors and supports students to ensure that wages and skills continue to develop.

Kitchens for Good celebrates its first four apprenticeship completions this March, only a year and a half after establishing the program. Our apprentices have gone on to work at top restaurants and hotels across San Diego, including Herb and Wood, the Marriott, and Mister A's. Some have become sous or executive chefs at Cucina Sorella, Kaiser Hospital and Bernardo Winery.

Aviva Paley

Co-Founder and Senior Director, Kitchens for Good

Photos courtesy of Kitchens for Good



Culinary student Becky Arrolando is now employed as a lead line cook after completing the Kitchens for Good program.