

State-Certified Apprenticeships

Program Highlights:

- One-Year Commitment
- Program Certified by the California Department of Apprentice Standards (DAS)
- No experience required
- Culinary, soft skills, and job training
- Uniforms, knife kits, and meals (during training days) all included free of cost
- Employment with leading companies in San Diego's thriving hospitality industry
- Transportation assistance – bus pass or gas card
- Career coaching and individualized case management support
- Weekly educational stipend during initial on-campus training (either ten or four weeks)
- Certificate of Completion from Division of Apprenticeship Standards upon graduation

Eligibility Criteria:

- Must be unemployed or underemployed AND face a barrier to employment such as:
 - Impacted by the Justice System (formerly incarcerated; have a felony or misdemeanor)
 - Substance abuse challenges
 - Survivor of domestic violence
 - Mental health challenges
 - Formerly in the foster care system
 - Formerly or currently unhoused
 - Other histories of trauma
- Eligible to work in the U.S.A.
- Be 18 years old at time of enrollment
- Reside within the County of San Diego
 - Priority to **City of San Diego** residence

Program Requirements:

- Available full time Monday through Friday for initial on-campus training
 - Classes from 9:00 to 4:00 every week day for either ten or four weeks of training
- Live in San Diego County for the duration of the one year program
- Ready and excited to commit to both personal and professional growth
- I-9 documentation (work authorization)

Application Process:

- Submit application online
- Eligibility phone call with staff member
- Try Out (Interview)
 - Information Session and Presentation
 - Hands-on kitchen activity
- Phone interview with staff member
- Acceptance decision (acceptance, denial, or waitlist) sent to applicant

*For more information on program details:
Check out our website at, <https://kitchensforgood.org> , or scan the QR code*



Apprenticeship Programs

Culinary Dual-Instruction

Apprenticeship Timeline (12 months)

- 4 weeks (20 day) initial training period in Downtown San Diego
- 11 months of paid on-the-job training in SD County and regularly scheduled additional training classes

4 Week Initial Training

- **Foundational Skills:** knife skills, food safety and sanitation, multiple cooking techniques, and more!
- Job Readiness Workshops

Begin Work As:

- Prep cook, Dishwasher, Steward



Culinary Front-Loaded

Apprenticeship Timeline (12 months)

- 10 weeks (50 day) initial training period in Linda Vista
- 10 months of paid on-the-job training in SD County and regularly scheduled additional training classes

10 Week Initial Training

- **Foundational Skills:** knife skills, food safety and sanitation, multiple cooking techniques, fish fabrication, plating and presentation, basic breads, and more!

- Job Readiness Workshops

Begin Work As:

- Prep cook, Line cook



To apply:

Go to our website, kitchensforgood.org/apply, or scan the QR code

For more information contact:

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