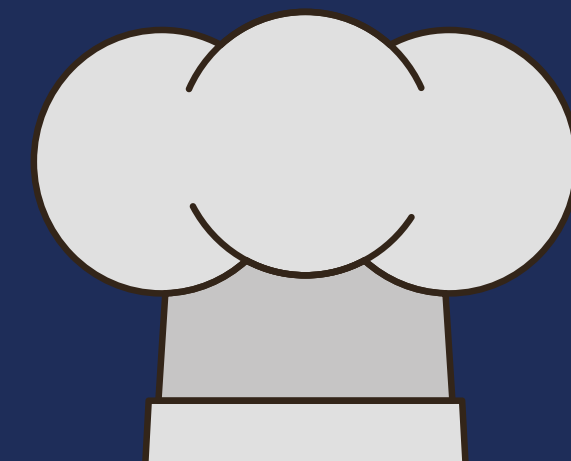


FOR THE EIGHTH CONSECUTIVE YEAR IN A ROW, CHRISTIAN HORIZONS IN PROUD PARTNERSHIP WITH HUMBER COLLEGE PRESENTS...



CULINARY SKILLS DEVELOPMENT AND



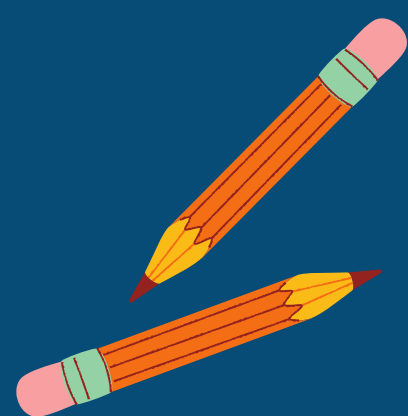
EMPLOYMENT PROGRAM 2022

ARE YOU LOOKING FOR AN EXCITING OPPORTUNITY TO EXPAND ON YOUR PASSION FOR THE CULINARY ARTS?

Our partnership with Humber College provides you with the opportunity to learn hands on skills under the guidance of industry professionals in the state-of-the-art kitchen at Humber College.

COURSE HIGHLIGHTS

- Employment readiness through virtual training
- Unpaid placements in various food services establishments
- Hands on training from professional chefs
- Humber College certification when completed
- 2 semesters



ELIGIBILITY

- 18 years of age or over
- Developmental disability
- Desire to work in food services
- Ability to provide own transportation when required to travel
- Can attend placements and lab independently
- Available starting mid-January
- Committed to attend 5 days per week
- Flexible hours
- Access to reliable computer and internet
- ODSP/Insurance coverage required

PROGRAM SCHEDULE TO BE DETERMINED IN THE NEW YEAR

ABOUT THE PROGRAM

DATES AND TIMES TO BE DETERMINED

HANDS ON KITCHEN TRAINING

*Kitchen lab learning with Humber College professional chef's learning basic kitchen and prep skills.

EMPLOYMENT SOFT SKILLS

*Online learning to prepare for employment after graduation.

LEARNING OUTCOMES:

- WHMIS
- First Aid (to be determined)
- Resume Writing
- Interview Skills
- Budget Training
- Career Planning
- Health and Safety
- Safe Food Handling
- Accessibility Ontario Disability Act
- Workplace Attitudes, Boundaries and Behaviours
- Many more!

RESTAURANT PLACEMENT IN COMMUNITY

*Prior placements include Montana's, Moxie's, Swiss Chalet, Boston Pizza, Jack Astors etc. Placements are unpaid. Hours based on restaurant need. Placements to be determined based on pandemic public health restrictions.

TUITION COSTS

To be determined by Humber shortly. 2 semesters in total. Additional costs include knife kit, chef uniform and non-slip steel toed safety shoes.

CONTACT INFORMATION

HOW TO APPLY:

Email application to:

Mary Lou Kelly, Program Facilitator

mkelly@christian-horizons.org

HOW TO GET MORE PROGRAM INFORMATION:

www.christian-horizons.org

Click "College Partnerships" under the "What we do" tab

[Watch our "A Better Slice of Life" Documentary here!](#)

