

Present for the 12th Year in a Row...

Culinary Skills Development & Employment Program 2026

Course Highlights:

- Hands on kitchen training from professional chefs
- Humber College Certification
- Employment Readiness through in-person & virtual Employment Training
- Unpaid placements at various food services establishments such as Moxies, Jack Astors, Swiss Chalet, Boston Pizza
- 2 Semesters

Eligibility:

- 18 Years & over
- Developmental Disability
- Desire to work in food services
- Able to provide own transportation
- Can attend placements & labs independently
- Flexible hours
- Access to computer & internet
- ODSP/Insurance coverage required

Tuition Costs:

- TBD by Humber College.
- Additional costs include: knife kit, chef uniform & non-slip, steel-toed safety shoes
- Dates: TBD by Humber College

Learning Outcomes:

- WHMIS / Health & Safety
- Safe Food Handling
- Resume Writing
- Interview Skills
- Budget Training
- Career Planning
- And many more!

Contact Information:

Email application to:
torontoemployment@karis.org