



• On-the-Job Training • Partner Information

Community Kitchen is a culinary arts job training program at the Rhode Island Community Food Bank for adults seeking employment in the food service industry. Students receive 14 weeks (*M-F, 9:00AM – 4:00PM*) of high quality, full-time training in professional cooking skills. Training includes *extensive hands-on experience in a working commercial kitchen*, while preparing close to 500 meals per week for Kids Cafe, an after-school feeding program for children. Students also receive certified training for *ServSafe*, food safety and sanitization. The program enrolls students seeking full-time employment and has been in operation since 1998.

Join our other Community Kitchen On-The- Job Training Host Participants:

- ❖ Arbor Hill Assisted Living
- ❖ Blue Cross, Blue Shield of RI/Epicurean Feast
- ❖ The Capital Grille
- ❖ Chapel Grille
- ❖ Dave's Marketplace
- ❖ Easy Entertaining
- ❖ Gillette Stadium
- ❖ Hasbro, Inc.
- ❖ IGT, Inc.
- ❖ Jewish Alliance of Greater RI (JCC)
- ❖ McAuley House
- ❖ Marriott Bluefin Grille
- ❖ Quality Fruitland
- ❖ Renaissance Providence Hotel
- ❖ Rhode Island Hospital /Lifespan
- ❖ Rhode Island School of Design
- ❖ South County Hospital
- ❖ T's Restaurant
- ❖ Tockwotton on the Waterfront
- ❖ Tom's Market & Deli
- ❖ Texas Roadhouse
- ❖ and many more...

How It Works

At Week 6 of their 14-week program, students placed in *unpaid* internships work one day a week (typically a Monday) at food service establishments throughout Rhode Island.

The Purpose

The purpose of these internships is to expose students to different kitchen work environments while increasing their work skills in preparation for employment in the food service industry.

Benefits to the Community Partner

- Opportunity to assess students' work skills with the option to hire them as an employee
- Recognition in the Rhode Island Food Bank's Annual Report
- The satisfaction of contributing to your community

Role of OJT Site

- Interview potential interns who have been matched to your location based on students' interests, skill level, and employment goals
- Train intern a *minimum* of 6 hours per day (Mondays preferred)
- Complete a brief, written evaluation for each day the intern works

What to Expect

- Students arrive in full culinary uniform, ready to learn, work hard, and develop their skills under your supervision.
- The Food Bank will provide a Certificate of Liability to host sites, covering our students during their internships. There is no cost to you.