



Guest Chef Demonstrations



Classroom Learning



Post-Graduation Placement Assistance



Culinary Skills Training



Philabundance CommunityKitchen

a Philabundance program

1981 North Woodstock Street
Philadelphia, PA 19121



215-235-5052



Recruitment:
ext. 127



Internships &
Employment:
ext. 130



Chef Instructor:
ext. 129

PHILABUNDANCE

Driving hunger from our communities

PCK is a program of Philabundance, the Delaware Valley's largest hunger relief organization. Philabundance seeks to drive hunger from our communities today and end hunger forever.

It serves approximately 90,000 people per week, 30% of whom are children and 15% of whom are seniors.

In 2016, Philabundance distributed approximately 24 million pounds of food through its own neighborhood distribution programs and through a network of more than 350 member agencies in 9 counties in Pennsylvania and New Jersey.

www.philabundance.org • 215-339-0900

 **Philabundance
CommunityKitchen**
a Philabundance program



WHO WE ARE

Philabundance Community Kitchen (PCK), is an adult culinary arts vocational training program.

Our mission is to promote the self-sufficiency of able-bodied, low-income adults through training and placement in a commercial kitchen setting, while at the same time, providing meals to agencies that feed people in need. Much of the food used during training is donated product collected from area food businesses.

Meals prepared through this program are distributed to homeless and other hungry neighbors.



CULINARY ARTS VOCATIONAL TRAINING

PCK provides training in culinary arts, safe food handling, life skills and job readiness. Additionally, hands-on training is provided daily while producing meals for on-site service and high-volume distribution. PCK opportunities include:

- Professional chef and guest instruction
- Ongoing case management and social support
- Catering experience during training
- National Restaurant Association ServSafe Certification
- Job preparation/placement assistance

INTERSHIPS & EMPLOYMENT SERVICES

Students enrolled at PCK are offered the opportunity to enhance their training through a two-week internship with a program-approved partner site. With diverse sites and tasks ranging from dietary responsibilities at area hospitals to working banquets and events with caterers, our students receive real work experience valued by potential employers.

IT'S A WIN-WIN SITUATION!

Potential employers receive a cost-free, willing and enthusiastic team member to assist with daily operations and special events. Students work with culinary professionals for additional training and exposure, while at the same time, displaying their honed skills for possible job openings and networking.

EMPLOYERS:
FIND INTERNS
THROUGH US!



TRAINING INFORMATION

Frequency: 4 times per year
Duration of Training: 14 consecutive weeks
Retention Tracking: 24 months post-graduation
Hours of Operation: 8 AM-3:30 PM • M-F

EMPLOYMENT = SUCCESS

As of January 2017, over 750 students have graduated from PCK. Graduates currently hold jobs in hospitals, nursing homes, supermarkets, restaurants, shelters and catering companies. Our employment/retention specialist customizes career plans for each graduate based on his/her goals, experience and lifestyle. PCK supports its graduates for a minimum of two years.

WE ARE PROUD OF OUR SUCCESS RATES!

