

Catholic Charities Opportunity Kitchen offers culinary and life skills training to individuals desiring an inspired second chance for a productive future, regardless of challenge or background. This culinary education program, taught in an accelerated, yet supportive learning environment, is a catalyst to employment and opens the doors to a vast industry of opportunity.

Our goal is to change lives by providing a skill-driven, hands-on immersion program to at-risk, economically disadvantaged individuals through focused culinary coursework in the classroom and kitchen. Emphasis is placed on the life skills training needed to work with competence and professionalism in all aspects of the food service industry and beyond for a sustainable and successful career.

Catholic Charities Opportunity Kitchen Program Benefits:

- Students earn health department ServSafe® certification during our 10-week, 80-hour, chef taught 18-class curriculum program, designed with collaborative sharing engagements from local food service professionals, businesses and related resources.
- Training includes classroom and hands-on intensive kitchen learning opportunities for in-demand skills, workplace readiness, essential life skills and time management, with the goal of immediate and sustainable employment.
- Students are prepared for a successful transition to employment with job placement support, ongoing mentorship and guidance for sustained employment and growth.
- Our chef and support staff offer individual attention and exceptional instruction in a group setting.
- Helping Hands of St. Louis location affords students easy access to program.
- The program reduces barriers by connecting students with available support resources, if needed, for transportation, food, clothing, health care and other resources as they are available.

<https://nbc24.com/news/local/new-cooks-graduate-from-the-opportunity-kitchen-at-catholic-diocese-of-toledo>