

Community Kitchen Pgh

Department of Labor Culinary Apprenticeship Program

This 2000-hour apprenticeship program is a Department of Labor certification that allows CKP culinary graduates to apply your program time at CKP and your first year of work experience toward a resume enhancing certification from the Department of Labor. It is also a way for you to connect to employers that want to develop a professional workforce to help you pursue a career in culinary. This is an investment in a career path with employers who want to invest in you!

How it works

You can opt into the program while enrolled at CKP and we will find a placement for you before you complete the culinary diploma program. After you graduate, you will join the host employer's payroll, where you will complete a total of 2,000 of work hours and ongoing training. (The 420 hours at CKP counts toward this total!) The monthly PAID training workshops at CKP will also count toward the 2,000-hour total.



Incentives and perks for the participant

You must be formally enrolled in the DOL apprenticeship program to receive these incentives.

You have the opportunity to earn \$2,775 in incentives!

- Three guaranteed pay raises
- Free monthly bus pass each month (or the equivalent amount in gas cards) of the apprenticeship for an additional 10 months post-graduation—a \$1,000 bonus.
- Extra \$150 cash award at completion of 1350 hours (in addition to the existing \$50 6-month retention award that all CKP graduates receive)
- \$250 cash award at completion of 2000 hours (in addition to the \$100 12-month retention award that all graduates receive)
- Also: all apprentices will receive:
 - \$50 each for the first four upskilling/continuing ed classes they attend
 - \$100 each for the second group of four upskilling/continuing ed classes they attend
 - \$150 each for the third group four upskilling/continuing ed classes they attend

AND, Apprentices who come to CKP to present to CKP students as part of monthly recruitment presentation will receive \$50 gift card (Must sign up--limited slots available--1 apprentice per month.)

Requirements to be in good standing

- Participants will be required to turn in paystubs (must include hours worked so we can track hours). Photo of paystub is acceptable.
- Participant must complete class quizzes, assignments, or surveys to receive attendance payment for training workshops.
- Participant must participate in a brief monthly survey to gauge progress and collect feedback
- List of classes that participants can be paid for attending will be provided on enrollment.
- Apprentice must maintain employment for duration of program. If apprenticeship location is not working out, Apprentice must agree to be moved to another host location and maintain that employment.
- For Completion bonus of \$250 to be paid, apprentice must provide CKP with job offer details (job offer wage, and location if different than host location)

Classes and activities

Workshops: We will offer two different training workshops a month, two times each.

- Butchery: Apprentices can attend the butchery classes if you did not take this class during your program time at CKP. You must attend the first one in the series, which covers knife safety and butchery overview, but then can jump into other classes.
- Baking: A 42 hour baking intensive course
- ServSafe Managers: if you need to take or retake your managers cert, this would count toward Paid Training.
- Once a month, we will host a lunch with a motivational speaker.
- If you are interested in working occasional labor for CKP (at events, for example) this will count toward your OJT hours.

Get in touch!

If you are interested in being an apprentice, please contact us at 412-804-8699, or info@ckpgh.org
www.ckpgh.org