

Healthy School Food Pathway

Scratch Cooking for the Future



POWERED BY

California Community Colleges

Overview

Chef Ann Foundation (CAF) and California's Community Colleges have partnered in the development of a pilot pre-apprenticeship, apprenticeship, and fellowship pipeline program that will support education and workforce development for healthy school food in California. The program provides California's Community College students in culinary, nutrition, food service management, and hospitality programs, incumbent school food service staff desiring to advance their skills and knowledge, and displaced or transitional workers in related industries with education and hands-on experience in operating healthy K-12 school meal programs.

Pre-Apprenticeship (Fall 2022)

The paid pre-apprenticeship program pairs food and nutrition college students with local K-12 school districts for direct experience in a school food setting. Pre-apprentices who successfully complete the program will pre-qualify for an apprenticeship position and be invited to interview for an entry-level apprenticeship position in their district.

It will include:

- Onsite work in K-12 partner district (12 hours/week for 7 weeks)
- 4 Virtual School Food Institute Courses
- 2 Virtual Learning Sessions

Apprenticeship (Fall 2022 - Spring 2023)

The school-year-long paid apprenticeship will consist of both work-based learning and related instructional components designed to prepare apprentices for a successful career as a change-maker in the school food workforce. Individuals must complete the pre-apprenticeship to be eligible for the apprenticeship.

It will include:

- Onsite work in an entry-level position at a K-12 partner district (24 hours/week for 9 months)
- ~150 additional hours of related supplemental instruction including virtual learning sessions and School Food Institute courses

College Benefits

- Work-based learning opportunities formalized with a clear path, clear delineation and objectives
- Enhance culinary and hospitality work-based learning opportunities
- Generate new mission-driven career pathways for culinary-minded students
- Amplify career services network with partnerships with K-12 school districts
- Provide an additional technical culinary path that provides good pay, benefits, and long-term security

Contact

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The Chef Ann Foundation was founded in 2009 by Ann Cooper, an internationally recognized author, chef, educator, public speaker, and advocate of healthy food for all children. To date, the Foundation has reached over 3 million children across the country, providing tools that help schools serve children healthy and delicious scratch-cooked meals made with fresh, whole ingredients.

For more info, visit chefannfoundation.org

