



Sandobo's Kitchen is a culinary training program for youth.

After earning their ServSafe Manager Certification and being introduced to hands-on culinary experiences, youth are employed to work in the back of the house at a professional kitchen, as well as prepare for and run banquets.

Through their work, employees learn technical and basic job skills in a professional environment.

Tier 1

The introduction to the food service industry begins by preparing students to take the ServSafe Manager Certification Exam. To attain this certification, students go through about 32 hours of classroom instruction consisting of PowerPoint presentations, interactive group activities, and textbook instruction.

Tier 2

The focus of Tier 2 is to introduce the students to hands-on culinary experiences. The students start off by learning handwashing and cleanliness, and the progress to knife skills and basic cuts. The students learn the mise en place of food items in preparation to cook entrees through recipe conversions. They also partake in prepping for serving at events including school-based activities, award ceremonies, and conferences. Youth may also earn the chance to work at the cafeteria's dish room or serving line.

Tier 3

Students, through the culmination of skills learned, become qualified to work in the campus cafeteria's kitchen, which serves 50 students and staff daily. Here, the students help kitchen staff prepare meals and maintain daily kitchen tasks.