



GO Kitchen Ready

GO KITCHEN READY: OUR FLAGSHIP JOB TRAINING PROGRAM



GO Kitchen Ready is the flagship training program of Green Opportunities (GO). Through our program, Kitchen Ready students gain the technical skills and tools, including their ServSafe® certificate, needed to become part of the growing local food scene. The community benefits of the program are twofold: a wider, more diverse range of job seekers—including those with

significant barriers to employment—gain access to Asheville’s thriving hospitality and service industry, and employers gain access to a local skilled culinary workforce.

- Kitchen Ready’s 11th training cycle will be completed in April 2016.
- 93 (70%) of GO’s 130 graduating students in the past three years have completed Kitchen Ready.
- Since 2012, Kitchen Ready has secured more than 100 job placements for students in all areas of the local food industry as managers, dieticians, line cooks and prep cooks, as well as in continuing education.

COMMUNITY MEALS AND NUTRITION



From a humble inception in 2014, GO’s community meals have grown a devoted following. These meals promote community health and fellowship by providing nutritious food access to Asheville residents living in food deserts. The Kitchen Ready students and staff serve lunch to an average of 80-100 people four days per week in the Southside Kitchen, as well as restaurant-

quality plated dinners to the community six evenings per training cycle. GO also hosts large community feasts for holidays and special events. GO Kitchen Ready served 15,000 free community meals in 2015.

AN INTERACTIVE CULINARY CLASSROOM



Remaining true to our roots as an Asheville Independent Restaurant Association (AIR)-initiated program, GO Kitchen Ready has engaged top chefs and restaurant owners from around the city to provide a direct link from our training program to the local hospitality industry.

Current initiatives include:

- **Chef Tuesdays**, a program that brings the city's top chefs to our students as instructors in our interactive culinary classroom; 13 chefs have worked with our students to date.
- **Work Experience Fridays**, which places GO students in internships at area restaurants.
- **Special events** such as The Blind Pig Supper Club held in November 2015, which featured Chefs Katie Button, Mark Rosenstein, John Fleer and Joe Scully.

PROVIDING SUPPORT SERVICES THROUGHOUT THE STUDENT LIFE CYCLE



Green Opportunities is committed to recruiting highly motivated students to the GO Kitchen Ready program. GO provides the wrap-around support and placement services needed to ensure training program completion and employment success. Kitchen Ready students and graduates meet regularly with GO staff case managers and are referred to partner organizations and agencies for supplemental services as

needed. We continuously evaluate and refine our programs to ensure success throughout the student life cycle.

In the past year we have:

- Implemented an extensive intake review process and an A-B Tech-approved life skills curriculum, *Community Pathways*.
- Increased instruction and enrollment in A-B Tech's math curriculum and GED services.
- Instituted an on-site Job Club at the Edington Center in collaboration with A-B Tech, where students can get one-on-one assistance with their job search, online applications and resume development.