



FOR THE FOURTH CONSECUTIVE YEAR, CHRISTIAN HORIZONS
(IN PARTNERSHIP WITH HUMBER COLLEGE) PROUDLY OFFERS ...

Culinary Skills Development and Employment Program 2017

Are you looking for an exciting opportunity to expand on your passion for the culinary arts?

Our partnership with Humber College provides you with the opportunity to learn hands on skills under the guidance of industry professionals in the state of the art kitchen at Humber College.

Course Highlights

- Employment readiness through classroom training
- Unpaid placements in various food services establishments
- Hands on training from professional chefs
- Humber College certification when completed
- 3 semesters
- Opportunity to attend our 1 week intro to the kitchen course over the summer!

Eligibility

- 18 years of age or over
- Developmental Disability
- Desire to work in food services
- Ability to provide own transportation daily
- Can attend placements and classes independently
- Available September to June
- Committed to attend Tuesday through to Saturday every week
- Flexibility with hours

Weekly Schedule						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
OFF	OFF	Soft Skills Training at Humber	Restaurant Placement	Restaurant Placement	Restaurant Placement	Culinary Skills at Humber

About the Program

Tuesdays: Employment Soft Skills

*In-class learning to prepare for employment after graduation. Classes take place at Humber College North Campus. Hours are 9:00am-3:00pm.

Examples of some sessions:

- WHMIS
- First Aid
- Smart Serve
- Resume Writing
- Interview Skills
- Health and Safety
- Safe Food Handling
- Workplace Attitudes, Boundaries and Behaviours
- And many more!

Wednesdays: Restaurant Placement in Community

*Wednesday to Fridays in restaurants, such as Montana's, Moxie's, Swiss Chalet, etc. Hours based on restaurant need.

Saturdays: Hands-on Kitchen Training

*Kitchen lab learning with Humber College professional chef's learning basic kitchen and prep skills.

Tuition Costs: \$800.00 per a semester, 3 semesters in total. Additional costs include knife kit and non-slip steel toed safety shoes. An optional one week summer course is also available to new students (at an additional cost).

Contact Information

How to Apply:

Fax or email application to

Mary Lou Kelly, Employment Coordinator

Fax: 416-630-2579

Email: culinaryapplication@christian-horizons.org

You can get more information about the program at

www.christian-horizons.org

Click "College Partnerships" under the "What We Do" tab

**A
BETTER
SLICE
OF
LIFE**



Application for Culinary Skill Development and Employment Program

A partnership between Christian Horizons and Humber College

PLEASE HAVE APPLICATIONS IN BY JUNE 9th, 2017. THERE ARE 15 SPACES AVAILABLE

Application Eligibility:

- 18 years of age or older and a Canadian citizen or landed immigrant
- Have a developmental disability
- Desire to work full time, part time or be self-employed in the food industry
- Ability to attend community placement independently
- Ability to obtain or have access to transportation (to work placements and Humber College North Campus)

All information on this form will be held in confidence. Please print clearly.

Date:

LAST NAME:	FIRST NAME:	
DATE OF BIRTH: ____/____/____ AGE: () dd / mm / yyyy	ADDRESS: APT #:	
CITY:	PROVINCE:	POSTAL CODE: _____-_____
PHONE #: () _____-_____	CELL PHONE #: () _____-_____	STUDENT PHONE #: () _____-_____
EMAIL ADDRESS: _____		SIN #: _____-_____-_____
Are you legally eligible to work in Canada? <input type="checkbox"/> Yes <input type="checkbox"/> No If not eligible, please provide details: _____		
EMERGENCY CONTACT:	RELATIONSHIP:	EMERGENCY PHONE #: () _____ - _____ Ext. _____
FIRST LANGUAGE:	OTHER LANGUAGES:	

<p>CITIZENSHIP STATUS:</p>	<p>RELIABLE TRANSPORTATION: <input type="checkbox"/> Yes <input type="checkbox"/> No How will you be getting to/from program?</p>
<p>PRIMARY CAREGIVER: <input type="checkbox"/> Parent <input type="checkbox"/> Self <input type="checkbox"/> Other – Specify: _____</p>	<p>CURRENT RESIDENTIAL SITUATION: <input type="checkbox"/> Family Home <input type="checkbox"/> Own Home <input type="checkbox"/> Relatives <input type="checkbox"/> Group Home <input type="checkbox"/> Other – Specify: Lives with:</p>

MEDICAL INFORMATION

Developmental Diagnosis?: Yes No

If **YES**, indicate diagnosis:

Do you have a Dual Diagnosis?: Yes No

If **YES**, indicate diagnosis: (Example: development delay/schizophrenia)

Taking Medication?: Yes No

If **YES** can you:
Self-administer your medications? Yes No

Work with equipment/kitchen utensils while taking those medications??: Yes No

List any side effects that you may experience:

Please check off and describe which apply to you:

Allergies _____ Hepatitis B _____
 Diabetes _____
 Epilepsy _____

History of behavioural concerns; please check off and briefly describe (triggers, what it may look like, etc.):

Physical Aggression/Violent _____
 Verbal Aggression _____
 Self Harm _____
 Threats/Weapon Use _____

Can the applicant work safely in a professional kitchen (gas stoves, fryers, knives)?: Yes No
 Please provide relevant information: _____

SOCIAL SUPPORT

Current Support – Past and Present

Type of Support: Home/self Agency

Name (family/friend): _____ Tel: _____ Ext. _____ How long? _____
 Address: _____ Permission to contact? Yes No

Name of Agency: _____ Tel: _____ Ext. _____ How long? _____
 Address: _____
 Contact: _____ Permission to contact? Yes No

Receiving Income Support? Yes No

Please indicate as applicable:

1. ODSP	<input type="checkbox"/>
2. Ontario Works	<input type="checkbox"/>
3. Employment Insurance	<input type="checkbox"/>
4. Workplace Safety and Insurance	<input type="checkbox"/>
5. Canada Pension Plan	<input type="checkbox"/>
6. Accident, Sickness, Disability Insurance	<input type="checkbox"/>
7. Self	<input type="checkbox"/>
8. Support from family	<input type="checkbox"/>
9. Other; Please describe:	<input type="checkbox"/>
_____	<input type="checkbox"/>

EDUCATION

		Name of school and level of education completed
Completed Elementary School	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Completed Secondary School	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Completed College	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Post-Secondary	<input type="checkbox"/> Yes <input type="checkbox"/> No	

Other Training or Programs Completed:

CO-OP/VOLUNTEER EXPERIENCE (*Unpaid Work Experience*)

Dates	Job Title/Duties	Company	Reason for Leaving

WORK HISTORY (*Paid Work Experience*)

Dates	Job Title/Duties	Company	Reason for Leaving

ADDITIONAL INFORMATION

Do you require any accommodations while in the placement or class? Please specify.

Can you do an interview independently? Or do you require support? (If so, what kind of support)?

Are you available for the full 9 months that the program runs? (Excluding Christmas Break and Reading Week).

Can you attend every Tuesday to Saturday? You must be able to attend all days to get certificate.

Are you flexible in your hours of availability to attend class and placement? For example, placements may occur at a different start and finish time than classroom sessions.

How did you hear about this program? (referral source – name, organization, etc.)

Why do you want to attend this program?

We will contact you after the deadline and initial screening process. Those who pass the initial screening process will be contacted for interviews thereafter.

Name of Person Completing this Application: _____
(Please print)

Signature of Applicant: _____

If you are called for an interview, who should be contacted to arrange the interview?

Name:

Relationship:

Best way to reach the person: Phone _____ Email _____