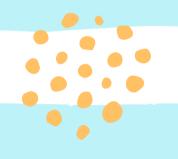
# TEEN INTERNSHIPS

**VOLUNTEER** — INTERN — JOB

Choose your Path

## LEARN:

- Culinary skills, basic cooking techniques, kitchen safety and health through hands-on volunteering
- Leadership skills and classroom management
- Teamwork, time management, and communication skills



## EARN:

#### **VOLUNTEER APPRENTICESHIP**

- Achieve 80 volunteer hours
   (or 200 for CA Community Service Excellence Award)
- Attend lunches with professionals
- Receive Food Handlers card and 1st Aid Training

#### **PAID INTERNSHIP**

- Up to 200 hours (work permit required)
- Letter of recommendation written by the Executive Director
- Resume review and edits by the Executive Director



# ROLES:

- After school classes
- Adult programs and private classes
- Birthday parties
- Tabling at Farmers Market and other events
- Kitchen assistant
- Garden assistant
- Administrative aide





### FOR INQUIRIES, CHECK US OUT!

atozcookingschool.org

info@atozcookingschool.org

