

Community Kitchen

Program Overview

Community Kitchen offers training in culinary skills at the Keegan Center through preparation of nutritionally-balanced meals for Kids Cafe and a variety of nonprofit organizations.

As we move forward, this program will be integrated with the Houston Food Bank's Serving for Success program; helping Texas Department of Criminal Justice prisoners and other individuals become self sufficient.

During the Course

- Students receive hands-on instruction in food preparation and sanitation, as well as learn lifelong skills for employment.
- Professional development in the program focuses on resume writing, goal setting, and interviewing skills for success in the culinary arts.
- Students perfect their skills by preparing meals for hungry adults and children in our community, including the Houston Food Bank's Kids Cafe program.
- Participants also have the opportunity to become ServSafe Certified.

Houston Food Bank's Community Kitchen is part of a national foodservice program through Feeding America, certified in the ServSafe Food Sanitation Management course, accredited by the National Restaurant Association.

Kitchen Facts

- Food used in the kitchen is donated and purchased
- The kitchen operates six days a week
- Collectively the Food Bank's chefs have almost 50 years of experience

Getting involved

Community Kitchen needs volunteers; contact Volunteer Services at 832-369-9380. Volunteers can plate, pack and prepare orders. Kids ages 8 and up are welcomed. We can also accommodate individuals with disabilities.

Volunteer hours:

Monday – Friday:

Two shifts, 20 people max

9:00 a.m. – 12:00 p.m.

1:00 p.m. – 4:00 p.m.

Saturday:

9:00 a.m. – 12:00 p.m.

BY THE NUMBERS

Thousands of meals are prepared **each week.**

Contact

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