



APRIL 2021

Homeschool Kitchen Class Overview



Background

Home for New Beginnings believes children deserve a loving, safe home when separated from their parents, regardless of what put them in that situation. Our faith-based organization will provide these children a home with stable parental figures to prepare them for a successful life into adulthood. Once the home is established it will serve youth ages 6-17 in the Verde Valley.

The organization continues to grow and develop the home through **Divine Pies**, a local social enterprise. This enterprise has developed a beautiful opportunity to provide local children the chance to learn kitchen skills. In the new program, **Homeschool Kitchen**, the classes will assist in alleviating poverty as it will also offer tweens and teens a chance to receive their food handler's certificate providing them more opportunity in the future within the community restaurants and foodservice industry allowing them numerous opportunities.





Homeschool Kitchen

Participants

Through this project, we will utilize, Divine Pies, to train and mentor youth, ages 14 and older. Recruiting will also be in partnership with other youth-serving organizations such as CASA (Court-Appointed Special Advocates) and Yavapai Big Brothers Big Sisters to reach as many local youths as possible.

When and Where

Starting in June then carrying throughout the summer and academic year, there will be 3 to 4-week sessions which will include two 2-hour classes per week. The program takes place in the (state-certified) on-site kitchen at Beaver Creek School in Rimrock.

Beneficial for Youth

These youth who participate, in **Homeschool Kitchen**, will be trained on food preparation and safety, alongside the basics of how to run a kitchen. Allowing them to earn their ***Food Handlers' Certificate*** to take to other job opportunities in the future within the foodservice industry or restaurant business. Also providing them life skills within the kitchen to be able to be self-sufficient if they are currently displaced and don't know about proper food preparation.

Meet the Team

We have Full-time staff members on-site, local youth, a AmeriCorps (VISTA) Volunteer, and a kitchen manager who will oversee the **Homeschool Kitchen**.

Session Overview

1st Week W

- **Introductions**
 - **Student and Guardian Guided Kitchen Tour**
 - **Basics and Fundamentals of Kitchen Safety**
 - **Preparing for the Food Handler's Certification**
 - **HW Assignment:**
 - **Complete and Pass the test to Receive Food Handler's Certification before next class**
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2nd Week M/W

- **Review Kitchen Procedures**
 - **Introduction to Stations (Fillings, Dough, Crimping)**
 - **Daily Packaging of Products**
 - **Review Clean-up and Sanitation Process**
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3rd Week M/W

- **Review Kitchen Procedures**
 - **Rotate to Next Station Position (Filling-Dough-Crimping- Filling)**
 - **Daily Packaging of Products**
 - **Daily Clean-up and Sanitization**
 - *Special Guest Chef
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4th Week M

- **Meet at Cornville Farmer's Market to Sell Goods**
- **Explain the Non-profits Cause to Customers and Prospective Customers**
- **CELEBRATE!**