

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

ROLES:

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

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



APPLES
to
ZUCCHINI



COOKING
SCHOOL

FOR INQUIRIES, CHECK US OUT!

 atozcookingschool.org

 info@atozcookingschool.org



Teen Internship