

HEALTHY SCHOOL FOOD PATHWAY

Scratch Cooking for the Future

A partnership between Chef Ann Foundation and California Community Colleges

Chef Ann Foundation (CAF) and California's Community Colleges have partnered in the development of a pre-apprenticeship, apprenticeship, and fellowship program that will build and sustain the workforce, networks, and leaders needed to transform healthy school food in California. The programs will provide California's Community College students, incumbent school food service staff, and displaced or transitional workers in related industries with education and hands-on experience in operating healthy K-12 school meal programs.

The Healthy School Food Pathway program is excited to welcome its second cohort of pre-apprentices in Fall 2022.

The program lasts 7 weeks and includes:

- 4 [School Food Institute](#) courses: 20 hours (4 hours pre-read, 4 hours homework, 12 hours online learning)
- 2 virtual learning sessions: 3 hours (2 sessions, 1.5 hours each)
- On-the-job learning: 84 hours (12 hours a week)

Compensation: Pre-Apprentices will be paid \$15/hr for on the job learning*

*Subject to change based on county minimum wage

Visit chefannfoundation.org/healthy-school-food-pathway to learn more and apply! If you have any additional questions, please contact Eriko Greeson at eriko@chefannfoundation.org.

Impact

When school food professionals are trained to work in and lead scratch-cook programs, they catalyze multiple benefits across the school food system. For example, scratch cooking facilitates local procurement, creative and responsive menu development, and food waste reduction, all of which can lead to climate and environmental benefits. Culturally relevant, delicious menus and excellent customer service contribute to increased school meal participation among students, which can reduce hunger and improve nutrition, ultimately leading to better health and learning.

The Healthy School Food Pathway program will prepare the future of school food to be led by diverse, prepared, and confident leaders with in-depth knowledge and experience in developing and administering successful scratch-cook meal programs.