



New City Kitchen

Cooking Up Success in the Workforce

NEW CITY KITCHEN is a social enterprise that offers workforce training and job placement in the food service industry. We provide “smart second chances” for people who have demonstrated that they want to work and have what it takes to overcome their challenges. Participants in our program must:

- Show up on time every day
- Maintain consistent attendance
- Demonstrate positive attitude and readiness to work
- Work well as part of a team
- Be sober and pass a drug screen

Trainees receive:

- 100 hours of training working in a commercial kitchen environment (Meals on Wheels Commissary) under the direction of a skilled trainer
- Classroom-style employment training using DePaul Industries' award winning “Heart of the Workforce” training program
- Safety and food handler's certifications.

SHORT-TERM WORK INTERNSHIPS: We are currently seeking new partners for our short-term work internship program. This program is designed to provide additional training and real-world work experience for our graduates. Here’s how it works:

1. Graduates of the New City Kitchen program sign up for work through a staffing agency (Brooks Staffing) that handles all payroll, taxes, and insurance. Trainees are paid minimum wage during their training. All wages are paid by New City Initiative.
2. Prospective interns fill out an application and undergo an interview with a hiring manager. Hiring managers approve/disapprove prospective interns based on the application and/or interview.
3. Interns work 4-5 training shifts over a two-week period, totaling approximately 30 hours of training.
4. Hiring managers may dismiss interns at any time. It is our expectation that interns will be held to the same standards of promptness, attendance, teamwork, and other workplace standards as any regular employee.
5. While it is our hope that interns will be hired on as regular employees at the conclusion of their internships, there is no obligation to do so. We simply ask that employers provide a letter stating that the intern completed his/her internship and performed all duties satisfactorily.

For more information, contact Paul Schroeder: paul@newcityinitiative.net (503) 913-7853

Our Success Depends on Your Success!

NEW CITY KITCHEN - TESTIMONIALS



Working with Donna these past few weeks has been very rewarding, knowing where she has come from and where she is now. Donna has the desire and drive to be a contributing part of a team and does so in many ways. She is high in spirit and always brings positive energy to our team, while bringing about smiles with her great personality. She was able to pick up on her job details quickly and is now one of our top performers in her job category. We are very glad to have her as part of our team.

- Raymond Contreras, Executive Chef, Rheinlander & Gustav's Bier Stube



Dave was hired as a dishwasher, in part to cover our busy season and be a relief dishwasher. He caught on to the job quickly, and became our go-to guy. He has been flexible with his schedule, and can work night, or days. He behaves professionally, and he takes criticism gracefully. He has volunteered to work later during our busy season. He has learned a lot of the prepped items, and has helped in the processing of our food. He uses any idle time to help with food, or cleaning projects. He has not missed a day... Dave has been an asset to the kitchen here.

This has been my first experience working with New City Kitchen. It seems they have really instilled a good work ethic in the people they recommend. They also have made sure they emphasize the importance of being on time, and showing up to work. I would use New City Kitchen staff if the need arises

- Mark Shifflett, Executive Chef, Embassy Suites/ Washington Square



"Arlen has done a great job fitting in to our culture. He works well with others and shows initiative getting his work done in a timely manner. He shows up to work on time for all of his scheduled shifts. The program is great; I like the fact we help people get back on their feet."

- Gary Sheperd, General Manager, Old Spaghetti Factory-Portland



"I just wanted to send you a quick note about Michelle: It's been a wonderful experience working with her. She is always enthusiastic about what she is doing. As an employee here at Adventist Medical Center, she has been a valuable part of our team. She arrives for work early every day, ready to work, and has a cheerful attitude. I don't think she has missed a day since she started. She has fit right in with our staff and they all enjoy working with her.

- Kirk Iverson, Executive Chef, Adventist Medical Center