



AiMHi – Prince George Association for Community Living is pleased to announce that it has been awarded a Three (3) year Accreditation for the following identified programs:

Employment Services:

*Organizational Employment Services
Employment Planning Services
Community Employment Services*

Community Services:

*Community Housing
Community Integration
Community Youth Development
Early Childhood Development
Host Family Services
Intensive Family-Based Services
Respite Services
Supported Living*

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June 2018



**Prince George Association
for Community Living**

"One Community... One Vision"

AiMHi's Kerry Kitchen Program

**"Let Us Do the
Cooking For You"**

Phone: (250) 564-6408

MISSION STATEMENT

Strong communities recognize and celebrate the value of all citizens. AiMHi contributes to a strong community by providing advocacy supports and services to people who have special needs and their families.

Our culture supports people to have good lives at work, at home and in the community.



The Kitchen Program

The Kitchen Program was designed to teach people we support how to work in the food industry, together with a variety of skills typically needed to prepare meals. This program gives firsthand experience learning the skills needed for a service career. This is a great opportunity to create employment for people we support as well as gain skills and hands-on experience in a restaurant / kitchen setting.

Who Can Benefit

People we support, who have identified that they would like to learn new skills that would benefit them when searching for employment in the food industry. This will also benefit someone who is looking at increasing their skills in the kitchen.

What We Do in Terms of Skill Development:

There is a series of training modules that people will work on weekly in a group setting:

- Menu Planning
- Cleanliness of the Kitchen
- Grocery Shopping / Smart Shopping
- Nutrition
- Food Storage
- First Aid and Safety in the Kitchen
- Food Packaging
- Food Preparation
- Kitchen Equipment Training
- Dishwasher / Dishwashing Training
- Hostess Program
- Cash Register Training
- Developing a Grocery List / Ordering
- Food Safe
- Bussing
- Dish Storage
- Serving and Presentation

The Kitchen Program also provides catering to events within the association.

The Kitchen Program is open for lunch 11:30 a.m. to 1:00 p.m., Wednesday, Thursday, and Friday, with daily specials.

Lunch and Soup Cards are available for purchase.

