



“I have learned things that you don’t learn from working in a restaurant, like humility. Preparing food to help someone else is very meaningful.”

Jeremy Whitley, FoodWorks Graduate

As of December 2018, the program has produced 269 graduates and more than 1.25 million meals for Marylanders in need.

Through a unique collaboration with the Community College of Baltimore County (CCBC), the FoodWorks Program offers a fresh start to low-income individuals with 12 weeks of intense culinary training. FoodWorks students learn basic cooking skills while converting fresh produce and other perishable foods into healthy meals for distribution to those in need.

Located at Maryland Food Bank headquarters, the program training takes place in classrooms and in the Charles T. Bauer Community Kitchen, a state-of-the-art culinary facility opened in 2010.

As part of the program, Maryland Food Bank chefs guide students through a curriculum that includes fundamental culinary techniques, menu planning and job-training.

What Do FoodWorks Students Get?

- **12 weeks professional training**—students learn basic culinary techniques, discipline in the workplace, and professionalism.
- **ServSafe® certification**—this certificate confirms to prospective employers that the graduates are trained in food safety.
- **Job placement**—the food bank works to find full-time employment for FoodWorks graduates.

With guidance and support from the Maryland Food Bank, FoodWorks graduates have been hired at leading restaurants and institutional caterers, including Woodberry Kitchen, the Horseshoe Casino, Compass group, The SEED School, and Baltimore County Public School. FoodWorks graduates earn well above the minimum wage.

“With the help of this program, we have seen students who were receiving public assistance and living in shelters get out of the system and become completely self-sufficient.”

*Manny Robinson, Executive Chef,
Maryland Food Bank*

Giving Back to the Community

While FoodWorks students are training for a new career, every moment of their time in the kitchen is spent preparing meals for hungry Marylanders. Students work exclusively with food that has been donated to the Maryland Food Bank, turning perishable donations that might otherwise go to waste into nutritious homemade meals.

Because FoodWorks students work with such a wide variety of ingredients, they learn many different culinary techniques and are prepared to adapt to real world experiences. Prior to graduation, students undergo job-interview training and receive assistance in their career search from the Maryland Food Bank.

The Maryland Food Bank has proudly hired some of its very own FoodWorks graduates to act as mentors for the FoodWorks program and help produce meals in the kitchen.

The Impact

- Students learn culinary techniques both in the classroom and in the kitchen.
- Students receive ServSafe® certification and assistance with job placement.
- Students leave the program with the skills needed to independently earn an income to provide for themselves and their family.

For more information, contact:

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