



Hire Skilled Culinary Talent from the Teaching Kitchen

What is the Teaching Kitchen?

The Teaching Kitchen at Community Servings is a **12-week culinary training program** designed to prepare individuals for careers in the foodservice industry. We work with passionate career changers, aspiring chefs, and individuals overcoming barriers to employment—all committed to building their skills in a professional kitchen setting.

While enrolled, trainees gain **hands-on experience in a high-volume commercial kitchen**, where they assist in preparing thousands of scratch-made, medically tailored meals (MTM) each week for Community Servings' clients across Massachusetts and Rhode Island. They also prepare and package meals for TK Eats, our consumer-facing meal service.



What Sets our Graduates Apart?



Culinary Techniques: Knife skills, commercial cooking methods, ingredient handling



Kitchen Operations: High-volume meal prep, packaging, and order fulfillment



Food Safety & Certifications: ServSafe® Food Handler & Allergen Awareness



Professional Readiness: Teamwork, time management, and adaptability in fast-paced environments

Upon graduation, our students are **prepared for immediate employment** in restaurants, catering, institutional foodservice, and more. We graduate **eight cohorts annually**, providing a continuous pipeline of trained candidates ready to support your business.

It's Easy to Work with Us

We make hiring easy! Our employment specialist provides direct referrals, supports onboarding, and ensures a smooth transition from trainee to employee. Graduates also receive ongoing job support to help them excel in their roles.

More Ways to Support Culinary Training

- **Host a Trainee for a Stage:** Provide hands-on exposure to your kitchen environment.
- **Be a Guest Instructor:** Share your expertise with trainees through a cooking demo or industry talk.
- **Shape Our Curriculum:** Your feedback is invaluable. We encourage employers to let us know which skills, techniques, and teachings will keep TK graduates well-prepared to work in today's foodservice and hospitality industries!

Your involvement helps shape the next generation of culinary professionals while strengthening our local food industry. Let's work together!

Learn More



For more information about the Teaching Kitchen at Community Servings, contact Employment Specialist Jeanne Burns at jburns@servings.org.

About Community Servings

Community Servings is a Boston-based nonprofit providing home-delivered MTM and nutrition services throughout Massachusetts and Rhode Island. Since 1990, the agency has prepared and home-delivered over 13M scratch-made meals to neighbors experiencing severe diet-related illnesses and health conditions like HIV/AIDS, cancer, diabetes, and high-risk pregnancies.

Our Teaching Kitchen program helps train the next generation of culinary professionals while supporting this mission.

