

## Culinary Skills

### Curriculum Content Outline:

- Introduction
- Safety Skills
- Accurate Measuring and Recipes
  - Cooking Techniques
  - Baking Techniques
- Simple Assembly Meals
- Cakes, Cookies and Cupcakes

Students run bakery and sandwich sales weekly. Emphasis on skills and production environment.



Program is limited to 5 students

## Application Process

Transition age children (ages 16-22) with developmental disabilities are eligible. Applications are currently being accepted for Summer 2017. An application may be made on-line at: <https://www.ultracamp.com/client-login.aspx?idCamp=614&campCode=vpp>.

Acceptance is conditional upon a student interview, completion of vocational information, funding approval by the School District, and a nonrefundable deposit.

## Fees

- Career Exploration and Work Readiness Programs - **\$3,850**
- Culinary Skills Class - **\$3,850**
- Jobs at Camp - **\$1,800**

Nonrefundable Deposit of \$100 required. Payment in full by 6/26 OR payment plan required.

For more information contact Jean Merkl at [jean.merkl@varietyphila.org](mailto:jean.merkl@varietyphila.org) or (610) - 584 - 4366 ex. 201



**variety**  
the children's charity™

## Summer Vocational



Variety's Vocational, Career Exploration, and Work Readiness Programs are designed to teach job preparedness skills and socialization to children with developmental disabilities in the "transition ages" of 16 to 21 years old

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## Program Mission

To provide safe and structured vocational experiences for children with varying disabilities that focus on social interactions and work-related skills while engaging in individual/group work activities.

Four programs are being offered this year:

- **Career Exploration Program**
  - (16-18 y/o)
- **Work Readiness Program**
  - (18-21 y/o)
  - **Jobs at Camp**
  - **Culinary Skills**



All programs are seven week programs running 6/26 to 8/11/17. **Students MUST participate in all seven weeks.**

## Career Exploration

- Students 16-18 work in vocational areas- Kitchen, snack bar, crew cleaning, clerical/ office skills, maintenance, woodworking, manufacturing/ quality control and greenhouse/gardening.
  - Social skills related to community employment settings.
- Emphasis of the program - “soft skills” and career exploration.

## Work Readiness

As students progress, emphasis is placed on skill attainment & areas of job interest. Students pick two areas of interest or specialty.

- Students 18-21 work at off-campus job sites and on-grounds areas based on their interests.
- Emphasis of the program is skill acquisition, work based learning experiences and appropriate community workplace behaviors.



## Jobs at Camp

Students will apply/interview for a position of their interest. Position are individualized based on student skills and interests and availability within the camp work routine.

Students must have completed our Introductory Program to be considered for a Jobs at Camp position. A stipend is paid to the student for their seasonal work.

A fee is required for this program to compensate for job coach and supervision expenses.

### Possible Positions Available

- Kitchen Assistant
- Housekeeping Assistant
- Maintenance Worker
- Landscape Assistant

