

# January 2022 Newsletter



*"People Helping People"*

**More than 11 million meals served since our inception!**

# Since 2008, more than...



**11 Million**  
Meals Served



**6500 Tons**  
of Food Diverted  
from Landfill



**5,735**  
Donated Pallets



We've come so far, let's keep going

## GIVING BACK

### Help Us Continue To Serve

Looking back, last year we increased our service to meet the need of the community. With COVID still ever present, we continue to push through some difficult times and we need your help. Support one of the best local nonprofits in the Bay Area and help us help each other so we can continue to serve.



[Donate Now](#)

## PLAN YOUR NEXT EVENT WITH HUNGER AT HOME

The Full Circle Catering Web Page is Live

Hunger At Home is proud to announce that the Full Circle Catering web page is up and running. Take a look at our full list of services and menu options for your next big event with us!



**Full Circle Catering**

Book Now

# START YOUR CAREER TODAY

## Our Connects Program Wants to Connect with You!

This program has an in-depth culinary and hospitality training program that can get you fully certified to start feeding it forward.

# HUNGER AT HOME CONNECTS



### Career Training and Job Placement Program

The Connects Program serves as a conduit between our partnering employers and nonprofit partners by which we coordinate industry relevant training, participant placement and continuous mentorship to gainfully employ those in need in our community.

To qualify applicants must reside in the City of San Jose and meet maximum income requirements. This program is designed for those in need.

#### Curriculum Highlights:

- Professionalism, Life Skills and Workplace Etiquette
- Leadership and Ethics
- Hospitality Management 101
- Knife Skills, Basic Butchery and Mise en Place
- Beverage, Wine and Spirits Service and Basics
- Flow of Food- Sourcing to Serving
- Culinary Tools of the Trade
- The Professional Kitchen
- Balancing Flavors- Olfaction and Gustation
- Product Identification- Produce, Proteins and Starches
- Sauces and Soups
- Cooking Techniques- Dry and Moist
- Pathogen Abatement and Pandemic Health and Safety
- Foodborne & Waterborne Illness and Facts of Food Poisoning
- ServSafe Food Protection and Food Handlers Certification
- California Retail Food Code Overview
- Catering and Banquet Service Basics
- Basic Nutrition and Balanced Meals
- Food Cost, Budgeting and Revenue Management
- Procurement, Purchasing, Pricing & Profit
- The Art- Plating Techniques and Design

*\*This is a multi-certificate career technical education model resulting in graduates receiving Certificate of Completion, ServSafe Certification, Food Handlers Certification*

*\*Applications are now being accepted for 2022 10-week Cohorts*

*\*Apply today: <https://forms.gle/k55hWtoM6m9hfUcX7> or scan QR Code using a mobile device*

**Collaborative  
Employment  
Initiative**

**Collective teaching  
and training  
experience of over  
55 years**

**Hospitality  
partnerships with  
prearranged  
employment and  
mentoring  
agreements**

**Stipends available  
to participants  
based on eligibility**

#### HUNGER AT HOME

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Enroll Now

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