

SCCAP Food Development Program and Café

153 N Stratton Street, Gettysburg, PA 17325 * 717-334-7634 ext. 175 * <https://www.facebook.com/SccapCafe>



Jason was staying at the Adams County Homeless Shelter and participating in SCCAP's Work Ready program after being referred by the County Assistance office. He had lost everything and wasn't sure where to start. Jason didn't have much but he had initiative and wanted to build a better future for himself and the shelter and Work Ready program thought he was a perfect candidate for SCCAP's Food Development Program. Jason was excited to start!

Chef Jeremy Schaffner, a former local restaurant owner, spends time with students teaching them the

important skills they will need in order to function in a culinary career.

They learn the art of recipes, knife skills, food safety and the varied ways to cook foods. From a grilled cheese burger to blackened fish to Chicken Marsala, students learn it all. Incorporated into each session are the tools they need in order to become ServSafe certified, an important certification in today's culinary business.

SCCAP's Food Development Program has an 86% job placement rate!



Students don't just learn the academics. They receive hands on experience in a fully functioning commercial kitchen. The SCCAP Café is a restaurant that specializes in fresh local foods and is open to the public Tuesday – Friday from 10:30 – 1:30. Revenue from the Café and catering business fund nearly half of the cost of operating the job training program.

Jason thrived in the program. As Chef Jeremy often notes, many of the students he works with have never had the opportunity to see what they are capable of achieving.

In the Café, students get immediate feedback from our customers. Jason was no exception. He did incredibly well and

took great pride in the food he was preparing. He caught on so quickly that after mastering the skills, Chef Jeremy began working with him on managing the kitchen, allowing him to get a feel for not just cooking but selecting recipes, ordering and timing meals. Again

Jason excelled.



100% of students have successfully passed their ServSafe Certification Tests!

A job opening for a kitchen supervisor at a local nursing home opened up and Jason asked Chef Jeremy if he thought he could do it. Chef Jeremy was confident he could and encouraged him to apply. Jason went to the interview, nervous, but prepared. They were so impressed that they offered him the job on the spot and offered him \$1.00 over his requested salary.

Jason asked to meet with Megan Shreve, SCCAP's Executive Director. He wanted to share with her how life-changing his experiences with the SCCAP Food Development Program had been. Not only did he have a job, but he had a career, and he credits Chef Jeremy and the program for giving him the skills and confidence to pursue a better future!

Program Funding - \$78,226

Community Services Block Grant	\$20,000
Revenue from Food Purchases and Café Sales	\$42,226
Donations and Fundraising	\$16,000



Student Satisfaction

- 93% of participants found the program Very or Extremely Helpful
- 100% of participants felt like they were treated with respect

Meeting the Mission of SCCAP

The Food Development Program and SCCAP Café assist families in moving from a job to a career that has room for advancement and growth. It allows participants to set their own goals and learn the skills they need to achieve them.

With 100% of participants passing their ServSafe Certification and an 86% job placement rate, students are well on their way to self-sufficiency!

Outcomes

- Students completing the program- 36
- Students who obtained employment – 31
- Percent acquiring employment – 86%
- Average hourly wage – \$8.50
- Cost per participant - \$2,172
- Cost per day of training - \$72.40
- Average benefit reduction - \$340.00
- Average revenue generated in taxes for each individual gaining employment - \$5,130.00



The SCCAP Café

Open:

Tuesday – Friday

10:30 - 1:30

All food sales support the Café and Food Development Program

We cater and host parties!

717-334-7634 ext 175