



# EMILY GRIFFITH

CULINARY QUICK START



## VIRTUAL HIRING FAIR BEST PRACTICES GUIDE FOR EMPLOYERS

### PROGRAM OVERVIEW

- 3 weeks - 15 classes
- Monday-Wednesday | 5:30-7:30 pm  
Thursday | 5:30-8:30 pm
- Hiring Fair included - No Cost To Employers

### WHAT STUDENTS LEARN

- Cooking Methods
- Recipes
- Prep & Production
- Sauces
- Knife Skills & Safety
- Sanitation
- ServSafe Certification
- Career Pathways
- Hiring Fair Prep
- Industry/Workplace Culture

### LOCATION

- Virtual Via Zoom

### TIME

- Virtual Hiring Fairs take place from 5:30 pm-7:30 pm
- Employers spend 15 minutes at Virtual Hiring Fair to speak with all students – then arrange 1-on-1 interviews

### SUGGESTIONS FOR PREPARATION

- Quick overview of your company and why students should work for you
- Marketing collateral you can electronically send to students
- Menus you can electronically send to students

## THIS PROGRAM TRAINS STUDENTS FOR PREP OR LINE COOK POSITIONS.

### TIPS FOR SECURING NEW EMPLOYEES

- Be prepared to present a compelling case about why students should pick your company over others.
- Make the point you are looking for someone wanting to start a culinary career in food service.
- Begin conversation about what is in it for the prospect then discuss what your company is looking for.
- Discuss career path opportunities.
- Make sure the person or persons representing the company know the basics of CQS.
- Discuss your company culture and recognize our students are being advised to choose a company they want to begin a long-term career with—not just another job.
- Communicate to students you want to help them succeed.

Call Chef Blake Stine at 720-607-2190 to register for an upcoming Hiring Fair.

February 24th | March 24th | April 28th | May 26th

MADE POSSIBLE BY

