2026

North Jersey
FRIENDSHIP HOUSE
BUILDING SKILLS FOR PRODUCTIVE LIVES

CHOP

CULINARY AND HOSPITALITY OPPORTUNITIES PROGRAM

from Potential to Paychecks

Program Staff:

Susana Milachouski
Program Coordinator
Kayla Cannon
Job Coach
Cameron Salters
Head Cook
Autumn DeSanto
Food Service & Hospitality Trainer

What is CHOP?

CHOP is a 16-week culinary and hospitality opportunities program designed for adults with varying abilities who are interested in working in the culinary and hospitality industries.

Trainees will...

- Learn culinary and hospitality skills.
- Build confidence in and out of the workplace.
- Practice communication and teamwork.
- Prepare for interviews and employment.
- Receive one-on-one job coaching.
- Create resumes and learn to search job boards.
- Work towards meaningful employment.
- Cook a variety of delicious meals.
- Gain the needed skills for success and independence in the workplace.

Individualized and Group Training

Trainees will receive individualized coaching to assess abilities and set employment goals. Trainees will also participate in group sessions where they will work on workplace etiquette, interview tips and tricks, and resume writing.

Employment-Focused Training and Real Workplace Experience

Trainees will collaborate with seasoned chefs and instructors in a genuine commercial kitchen environment. In the classroom, they will have the chance to engage with various guest speakers, including former trainees and prospective employers. Additionally, they will take part in interactive lessons and acquire hands-on experience in a variety of culinary and hospitality roles.

Program Details:

125 Atlantic St. Hackensack, NJ 07601
Monday — Thursday
3:30pm — 6:30pm
180+ Hours of Hands-On Training Over 16 Weeks
Small Group Instruction with Individualized Adaptations
ServSafe Certification upon Exam Completion
Assisted Career Development & Continued Support

LOOKING FOR MEANINGFUL CHOPportunities?

Start your journey with an intake meeting! Meet with our program director, Susana, to discuss your goals, review program eligibility, and learn how CHOP can help you develop the skills and confidence needed for success in the culinary and hospitality industries.

Susana Milachouski Cell: (551) 302-5552
smilachouski@njfriendshiphouse.org