

**Proudly Presents:**

## **CHOP**

**(Culinary and Hospitality  
Opportunities Program)**

### **About:**

CHOP provides adults with varying abilities training for employment in the hospitality and culinary industries. The training is an interactive, small group, hands-on approach.



The program focuses on food service skills while also teaching traits needed for excellent guest experiences for those interested in pursuing other hospitality opportunities.



## **Program Information**

Trainees will receive individual coaching to assess their abilities and set employment goals, and will also join group sessions on workplace etiquette, interviews, and resume writing.

Throughout the training, the Job Coach will collaborate with trainees and Skills Trainers to adapt the curriculum or workplace as needed.

Hours are Monday through Thursday  
4:00 PM to 7:00 PM

(150 training hours over 15 weeks)

### **For More Information:**

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