

PREP. SET. SERVE.

JAHMYL IJEH
PROGRAM GRADUATE



Though Jahmyl Ijeh had previous work experience in the food services industry, he had difficulty finding a job. He found he did not have the skills needed to obtain employment in his field of interest, and found interviews a particular challenge. To help with his search Jahmyl got in contact with an employment agency, where he became aware of the Prep. Set. Serve. program. Designed for youth between the ages of 15 to 29, the 11-week in-class and workplace Prep. Set. Serve. training program prepares participants for a career in the Food Services and Culinary sectors. With curriculum based on *emerit* National Occupational Standards, Jahmyl was able to further develop his knowledge and skills of the Culinary and Food Services industries, and gain certifications in WHMIS, and Service Excellence as well as on-the job workplace specific training and personalized career coaching. Jahmyl successfully graduated from the program in July 2015 and now works at Fancy Frank's Gourmet Hot Dogs at Bloor and Ossington.

“The program helped me a lot with overcoming my challenges. I learned how to connect and communicate with other people and how to get prepared for an interview”.

For more information on the Prep. Set. Serve. Program contact Lynn VanLieshout, Humber College, Community Projects Coordinator at 416-675-6622, x5129



Ready.Set.Work.

