



Serve it Up!

Participant and Family Guide - 2023

A student has applied. What are the next steps?

- Student reviews the provided interview preparation resources
- Virtual Interview (*class time missed = 30 minutes)
- Virtual Family Information Session (May; scheduled in the evening)
- Industry Safety Training (May-June; *class time missed = 5 days)
- Work Placement (July-August)

How does the interview process work?

- Students will be interviewed once for admission to the program, not for specific jobs.
- Students will be asked which jobs they would like to be considered for, and communities they are able to travel to, during their interview.
- Students accepted to the program may be required to successfully interview a second time with an employer.
- Once a student has been accepted to the program, they will be considered for all placement opportunities in their geographic area, and they will not need to reapply for those placements.
- All students accepted into the program are not guaranteed a summer job placement.
- Youth Pathways Consultants and the Serve it Up! Co-ordinator will match students with employers according to their areas of interest (baking/cooking/fine dining, etc.) and transportation situation.

Is there a cost to participate?

There is no cost to participate in Serve it Up!.

If this is a summer program, why are students missing time from school?

Safety training is **mandatory** for students before they can participate in the work placement. Students will receive five days of safety training with a Red Seal cook or baker to support a safer workplace and help them understand the risks and realities of working in the culinary industry. The five days are considered an excused absence from school; however, students will have to ensure that they communicate with their teachers and make up any required course work. **Safety training absences not pre-approved by your Youth Pathways Consultant may result in removal from the program.**

What type of credit does a student gain from this program?

For completing all aspects of the Serve it Up! program the student will earn 3.0 high school Co-op credits. They will also earn 300 hours of Apprenticeship Practical credit. These hours will be tracked by the Nova Scotia Apprenticeship Agency and will be credited to the student upon their future registration as an apprentice in any trade.

Do I have to arrange for transportation?

If transportation supports are available prior to the work placement, they are facilitated by your Youth Pathways Consultant. Specific details are available from them. Once students begin the work placement, they are responsible for their own transportation. ***While participating in any aspect of the Serve it Up! program, students are not allowed to carry passengers in their personal vehicles; operate employer or customer vehicles; or use their personal vehicles for work purposes.***

When are placements confirmed?

Student placements will be confirmed as soon as possible after interviews are completed. Start dates of placements will be no later than July 15th, with the majority beginning on the first week of July. Students will be notified of their start date when their placement is confirmed.

How do I find out about the placement?

Students will receive an email from the Serve it Up! lead with the details of their placement including the employer name and work site location. Following that email the student will then be emailed by their supervising teacher to outline the next steps. Students should not contact their assigned Host Employer. The supervising teacher will arrange for the first contact with the employer.

Who should I contact if I have a placement in mind (i.e. already have a contact)?

If you have a contact for a work placement, please share the name, contact information and details with your teacher who will work to ensure that Serve it Up! is aware of this opportunity.

How long will a student be working?

Serve it Up! asks that host employers provide students with 200-hours (approx. 5-weeks) employment. Once 200-hours is completed, it is up to the employer and the student if they want to continue employment.

What will a student's work schedule look like?

That will be dependant on the work placement, but students may be asked to work some evenings and weekends as part of their placement.

Who do I contact if I have a concern?

- Any questions or concerns that you have before you have been notified of your placement should go through the teacher at your school who supported the application.

Teacher's Name: _____

- Once you receive your placement confirmation your new contact person is your Supervising Teacher. This teacher will be identified to you after you receive your placement confirmation.

This program is intended to provide students with the opportunity to experience the realities of the culinary work environment. Part of that is to practice appropriate communication with employers and with teachers. Once the work placement has started, it is preferred that all communication with the host employer, supervising teacher and Serve it Up! staff should come from the student and not from the student's family.

Students on a work placement are considered an employee of the company that they are working for and are expected to follow the employer's workplace expectations and standards.