

## JOB TRAINING BEYOND THE KITCHEN

Since 1998, Second Helpings' Culinary Job Training program has prepared more than 800 adults for meaningful careers in the food service industry, placing graduates on a path to self-sufficiency. You likely know that the Culinary Job Training students complete professional training recognized by industry leaders; yet you may be less familiar with the many skills Second Helpings graduates develop beyond the kitchen.

Along with the classic French sauces, knife skills, and ServSafe certification that prepare each graduate of the Culinary Job Training program with the technical skills they will need, they also develop life skills that are critical to their success, including personal financial literacy thanks to training from our partners at BMO Harris Bank. Volunteers and staff teach conflict resolution skills, team-building, conduct mock interviews, and help develop resumes to prepare these adults with the skills they'll need to thrive in the workforce.

Thanks to supporters like you, this year Second Helpings was able to extend the reach of the Culinary Job Training program even further with a new computer lab. Previously, students and graduates had only one dedicated computer station. But few students have

reliable computer access when they leave the facility, and with the proliferation of online job postings and applications, one computer station just wasn't enough.

In a few months, the computer lab has already proven to be a game-changing asset for employment specialist Anne King. "It streamlines everything," King says. "Before, I was only able to work with one student at a time on their job plan, resume, and

applications. Now I can work with five students at once. It's made a big difference."

More computers means more time to devote to individual students. "It's astonishing how many adults don't have experience using email and the internet when they come to Second Helpings. With the new lab, we're able to give them more personal attention."

While King is excited about the opportunities the lab provides current students, she's also hopeful about its ability to strengthen Second Helpings' connections with previous graduates.

"Just the other day, Irene, a recent graduate, returned to work on a flyer for the catering business that she's launching," King says. "When a graduate returns to Second Helpings, that's a valuable opportunity for us to talk with them about their careers and further coach them on the path to success."



*Employment specialist Anne King works with a recent Culinary Job Training class on their job application skills in the new computer lab.*

### TOP EMPLOYERS:

- Eskenazi Health
- Centerplate
- Cunningham Restaurant Group
- Indianapolis Marriott Downtown

*Do you know someone with a passion for cooking who could benefit from this life-changing program? Contact Culinary Job Training Program Specialist Karissa Morris to learn more: [karissa@secondhelpings.org](mailto:karissa@secondhelpings.org), (317) 632-2664 extension 114.*



## TRANSFORMED TO SERVE

For over 105 years, the Mary Rigg Neighborhood Center has offered hope, education, and resources to low-income individuals, families, seniors, and children. The organization provides many programs, including a food pantry, Head Start, computer training, high school equivalency classes and before and after school enrichment, to name a few. These classes and programs work together to offer opportunities for entire households to build self-sufficiency.

Every year the center engages more than 200 children in summer camp and after school activities. In 2009, a staff member observed how hungry children were when they arrived at camp each day and worried that some children weren't getting dinner at night. Since then, Second Helpings and Mary Rigg have worked together to make sure that the children and seniors they serve are getting the nutrition they need.

"It is important for nonprofits to work together and support each other," Director of Operations, Cindy Miers says.

Each day, the children eagerly look at the menu to see what is being served, and Miers uses the meals to teach children about nutrition and help them develop healthy eating habits.



*Each week, Second Helpings prepares and delivers more than 240 healthy, delicious meals to the children and seniors at Mary Rigg.*

"Second Helpings is a wonderful partner," Miers says. "We could not provide these meals every day to children and seniors without them. It eases our minds to know that we do not have to supply our own food and we can depend on Second Helpings."

## IMPERFECT PRODUCE

Essential to Second Helpings' ability to send more than one million nutritious meals into Central Indiana each year is access to high-quality ingredients. Since July, new food rescue partner Imperfect Produce has donated more than 27,000 pounds of fresh fruit and vegetables to support Second Helpings hunger relief and Culinary Job Training efforts.

As a student at the University of Maryland, Imperfect Produce CEO Ben Simon noticed that a lot of food was going to waste in the cafeteria. In response, he founded the Food Recovery Network (FRN), a nonprofit dedicated to preventing waste on college campuses.



*A recent donation of beautiful eggplant from Imperfect Produce. Learn more about their fight against food waste at [www.imperfectproduce.com/](http://www.imperfectproduce.com/).*

Simon decided he could make an even bigger impact to address food waste by sourcing "ugly" produce directly from farms and delivering it at a discount to customers' homes. Thus, Imperfect Produce was born in August of 2015, with the vision of showing the world the beauty in imperfection. They began delivering to the Indianapolis area in April.

"Prior to our launch, we were looking for the perfect partner to help us expand food access in the Indianapolis community," says Imperfect's Social Engagement and Donations Coordinator Marlana Malerich.

"We were so excited to learn about Second Helpings. Second Helpings' commitment to fighting waste and feeding people perfectly aligns with our mission to find a good home for ugly produce and improve the food system. We also appreciate that Second Helpings empowers those in need through their Culinary Job Training program."

## A LIFE TRANSFORMED

Growing up, Jeffery Hartfield watched the Food Network and dreamt about the kinds of creations he wanted to make. As an adult, Jeffery was in trouble and his dream seemed unattainable.

“I wanted to do something positive with my life. While at church one Sunday, I heard about Second Helpings.”

In 2014, Hartfield was accepted into Class 75 with Chef Sam Brown. “He was tough,” Hartfield remembered. “There were times that I wanted to give up, but I wanted a career and knew that I had to see it through.”

At one point however, Hartfield believed that he would not be able to continue the class to graduation day. “I have dyslexia and I failed the midterm, which you had to pass on the first try to graduate. I came to Chef Brown to explain the situation and he let me retake the test. I passed the make-up, which meant I could continue on.”

While class was difficult at times, Hartfield has fond memories. “At the time, Chef Brown was the president of the Indianapolis chapter of the American Culinary Federation. There was a black-tie gala at Ivy Tech. We mingled with chefs and other culinary students – what a great experience!”

After 10 weeks, Class 75 proudly graduated. What did Hartfield do the next day? He went to work.

“The kitchen manager at Flatwater [in Broad Ripple] had come to re-up his ServSafe certification and also needed to hire several cooks, so he gave Chef Brown his card.” After interviewing, Hartfield and a fellow classmate started the day after graduation at Flatwater, and Hartfield has been there ever since.

“I’ve been there for over five years, and I’ve moved from the dish tank to a cook on the line to the grill cook. “I love it here,” he states.

Mike Yount, one of the owners of Flatwater, returns the sentiment. “We love Jeffery and are so happy he’s here.”

With hard work, Hartfield has been able to rise through the ranks at Flatwater while also pursuing his passion of cooking. He credits Second Helpings with help in changing his life.



*Hartfield and his classmates pose for a group picture ahead of graduation day at Second Helpings.*

“I could never say anything bad about Second Helpings. When I was at a low point, the staff helped me when I needed it the most. It’s a godsend, and I would tell supporters that they have no idea how many lives they are truly impacting.”

He also emphasized the importance of Second Helpings in the overall Central Indiana community. “There are a lot of hungry people unable to make ends meet that depend on Second Helpings. Kids who would not get a hot, nutritious meal can receive one from Second Helpings. I can’t put into words how important it is.”



*“When I was at a low point, Chef Brown and the rest of the staff helped me when I needed it most.”*

*-Jeffery Hartfield, Class of 1976*





Transforming Lives through the Power of Food

The Eugene and Marilyn Glick Center  
1121 Southeastern Avenue, Indianapolis, IN 46202

[www.seconddhelpings.org](http://www.seconddhelpings.org)  
(317) 632-2664

## CJT GRADUATES



### CLASS 111

John Green, Paula Kincade,  
Sarah Killingsworth, Alexandra  
Ludwig, Jacob Patton, Aleesha  
Taylor, Irene Washington, Ajia  
Williams

*This class was funded in part by*



For questions about sponsoring  
a CJT class, please contact Sr.  
Director of Philanthropy, Katie  
Prine at (317) 632-2664 ext. 138  
or at [katie@seconddhelpings.org](mailto:katie@seconddhelpings.org)

## TONIC BALL PRESENTED BY ESKENAZI HEALTH

THANK YOU to everyone who  
chose to fight hunger and poverty  
at Tonic Ball presented by Eskenazi  
Health again this year. General  
admission tickets are now sold out,  
but a limited number of Fountain  
Square Theatre-only tickets are still  
available on the Second Helpings  
website.

On Friday, November 16th, more  
than 300 musicians will join forces to  
feed a community when they take five  
stages in Fountain Square to celebrate  
the music of Johnny Cash, Elton John,  
Beyonce, ABBA & Pearl Jam.

This is the 17th installment of  
Tonic Ball. Proceeds from the event  
now send more than 100,000 meals to  
Central Indiana residents in need.

*Tonic Ball makes a big impact with the help of our generous sponsors:*

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