

The Hood Teams Up with Open Gate International to Teach Culinary Skills

The Hood Kitchen Space and Open Gate International empower students with the professional skills needed to gain meaningful employment in the culinary field.

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The Hood Kitchen Space + Market, Orange County's premiere commercial kitchen space, is pleased to announce that Open Gate International's Culinary Skills program will again be held at The Hood, providing participants the skills needed to work in the culinary industry. The Hood's partnership with Open Gate International (OGI) helps OGI empower students with the knowledge, skills and abilities they need to obtain meaningful employment, and furthers The Hood's investment in the local culinary community, a cornerstone of their business.

Since opening its doors more than four years ago, The Hood has emerged as a local culinary hub and business incubator where like-minded food entrepreneurs can network, promote and develop their businesses. Creating a strong, integrated community is a priority for Hood co-owners Shelby Coffman and Christie Frazier, who are both honored to help train the next generation of food-industry talent and participate in OGI's mission to improve the lives of their students through the love of food.

"We've seen first-hand the incredible work this organization is doing," said Coffman. "Success stories are being created here at The Hood because of this program, like the student who was homeless just eight weeks ago, and is now fully employed in the food service industry, or the OGI student that has been hired by one of our clients—we couldn't ask for better outcomes."

The OGI Culinary Skills program provides eight weeks of hands-on culinary training by professional chef Brent Southcombe, including food preparation, training in sanitation, kitchen communication, knife skills, weights and measurements and use of equipment. This training prepares students to work in a variety of settings in the food service industry, including hospitals, hotels, schools and restaurants.

Says Cherie Law, OGI's Global Development & Communication Coordinator, "Training and mentoring is at the heart of everything we do. Students in this program learn how to prepare meals in a commercial kitchen and receive support in finding a position in the culinary workforce. Most importantly, our students gain sustainable life skills, empowering them to develop a happy, healthy life."

About Open Gate International

Open Gate International (OGI) is a nonprofit organization that believes everyone deserves the chance to learn and thrive. OGI is dedicated to identifying vocational opportunities that will provide students in need with the opportunity to gain independent economic success. To learn more, please email Cherie Law or visit Open Gate International.

About The Hood Kitchen Space

The Hood Kitchen Space is an Orange County Health Department-certified commercial kitchen space in Costa Mesa, California, offering culinary professionals and entrepreneurs over 5,400 square feet of space on a 24/7 basis. For more information, visit The Hood Kitchen Space, email The Hood or call 949.400.6077.

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