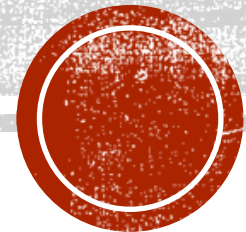


COMAL

..... Heritage Food Incubator

Cooking up Business and Serving Promotions!

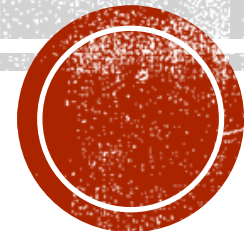
**INFORMATION
SESSION**





Focus Points

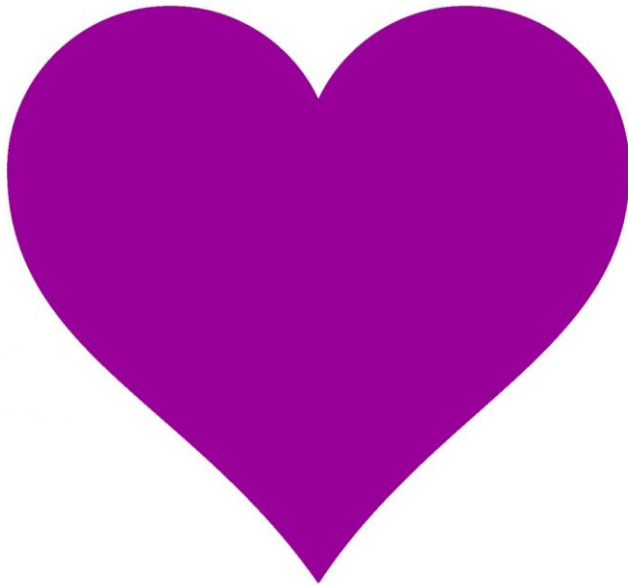
FAMILY RESOURCE CENTER



Building better communities by strengthening families.

- PAT
- HIPPY
- English
- GED referrals
- 2gen Healthy Cooking & Nutrition Education and Activities at HUFM
- Therapy/Mental Health & Family Counseling
- Workforce & Economic Development

ECONOMIC AND WORKFORCE DEVELOPMENT



- Creating opportunities for you to earn-while-you-learn, gain new culinary and business skills, and open opportunities for gainful 'benefitted' employment or promotion
 - Computer, English and other support classes
 - Comal Culinary and Business Training
 - Farm to Fork Immersion Training w/ Huerta Urbana
 - Entrepreneurship & Workforce Resources





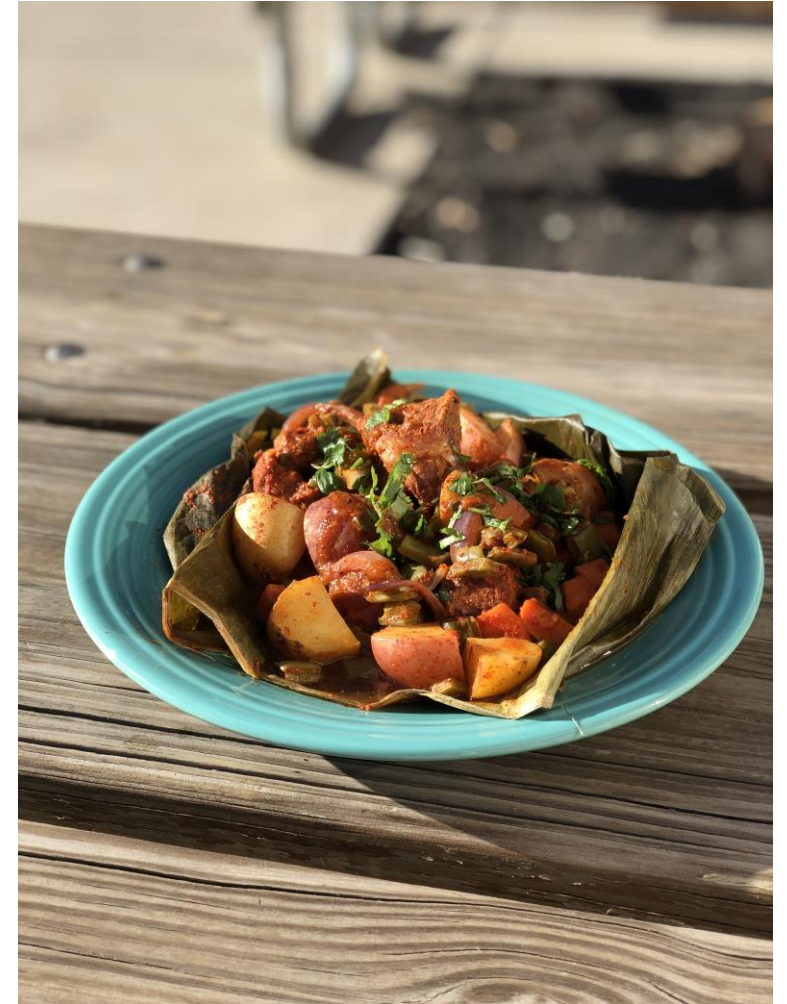
WHAT IS COMAL?

- Comal is a Heritage Food Business Incubator
 - Heritage: traditional or cultural
 - Incubator: a place to learn and grow your business aspirations or workforce development skills in a safe, respectful and supportive environment



WHO IS COMAL HERITAGE FOR?

- Comal is for...
 - Entrepreneurs who want to start their own business in the food industry.
 - People who know how to cook recipes from their families, cultures, and homes.
 - Driven individuals who want to learn skills to have an advanced career in the restaurant industry.
- Training at Comal will provide:
 - Professional development skills
 - A earn-while-you learn training that teaches the in's & out's of working in a commercial kitchen while earning a stipend
 - Provide resources to design and launch your own business successfully!



WHO CAN PARTICIPATE?

- Immigrants, refugee women, and other vulnerable/high barrier experiencing people from the community-primarily from GES
- Have a strong desire to start a food business (or be in business already) OR want a management level position in the food industry- **COMAL'S PROGRAMMING IS NOT EMPLOYMENT**
- Must be able to provide ITIN or Social and sign a contract
- Those looking to work in a respectful, collaborative group environment, including with those from varying cultures, backgrounds, education level, business/work experiences and languages
- Ability to lift, bend, move and stand for up to 4 hours at a time and work in a fast-paced environment



WHAT YOU NEED TO JOIN

1. Complete a Comal Heritage application and meet with a Social Enterprise staff member to review program to determine if there is a good fit
2. Agree to program terms and sign contractual documents- maintain independent contractor status (i.e., pay your own taxes, maintain worker's comp)
3. Willing and able to sign W9
4. Formalize your business within 90 days unless workforce development focused- establishing LLC or other business entity
5. Attend regular meetings and trainings with SE staff and industry professionals
6. Able to commit to at least 3 days of training at Comal Heritage per week- the more you attend, the more you get out of it!
7. Maintain goal setting and support meetings with FSS
8. Willing and able to take other support classes at Focus Points FRC as recommended by Social Enterprise staff
9. Be prepared to take ServSafe® manager level food safety exam and other exams/certifications as needed
10. Passion to learn, change and grow!



CURRICULUM AND BUSINESS TRAINING BASICS

There are three basic aspects of the curriculum and training at Comal Heritage

Technical

- Commercial kitchen terminologies & workplace safety
- Kitchen math, cooking techniques, food safety
- Recipe development and creation
- Assist in breakfast, lunch and other business operations at Comal Heritage

Professional

- Practice time management
- Develop professional language & communication
- Collaborating with and opportunities to lead the Comal Heritage team through activities like catering and selling at HUFM

Business Coaching

- Business planning
- One-on-one coaching
- Connections to local resources
- Managing and inspiring a team



COMAL CULINARY AND BUSINESS TRAINING PROGRAM- A CLOSER LOOK...



- **Kitchen Porter and Prep Cook Curriculum**
 - Basics of kitchen safety, sanitation, etiquette and culture; learn commercial equipment names, cleaning, maintenance and organization
 - Responsible for bussing, dish pit, organization of kitchen
 - Basics of commercial cooking, read and comprehend recipes, basic kitchen math, knife skills, food inventory, order receiving and invoice reading and comprehension
 - Being fundamental to the team and day's service
- **Garde Manger (Pantry Cook), Line Cook & Lead Cook Curriculum**
 - Basics of commercial line cooking and management, progress through garde manger, line and lead cook stations, recipe standardization, kitchen procedure management, prep list and kitchen coordination
 - Being the face of the dishes prepared that day, standardizing and scaling recipes, and being a team player in the kitchen
- **Front of House and Kitchen Management Curriculum**
 - Customer Experience, Face of Comal, Handling money, Cleaning, Safety and Sanitation
 - Setting up the Front of the House for service, responsible for customer experience and customer engagement, assisting in coordinating the Front of the House.

PLUS a variety of entrepreneurship and business skills such business plan creation, finance, permitting, HR regulations and more in collaboration with industry experts, CBOs and education institutions



GROWING AT COMAL . . .

- Each curriculum module there are hands on training, study guides, textbook readings, videos, daily tasks expectations and responsibilities at Comal's restaurant/event rental/catering and commissary operations.
- Once each curriculum module is completed a mastery test will be given. Once passed a certificate of completion will be awarded for each completed curriculum module. Tests are written and verbal and given in English and Spanish. Curriculum materials are provided in a variety of languages, but primarily English and Spanish.
- Once the Comal Culinary and Business Training Program has been completed you will be eligible for a Senior Capstone and assistance for enrollment in RMMFI for additional business training, mentorship and access to business capital.
- Total time in the Comal Culinary and Business Training Program is 1-3 years, varying with participant's goals and entry experience





WHAT HAPPENS WHEN YOU GRADUATE COMAL?

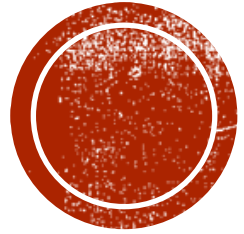
- Once you complete all curriculum modules in Comal's Culinary and Business Training Program, there are two available pathways
 - If you are interested in finding a management position in the restaurant industry you will work with the Social Enterprise team for referrals and connections to find a great job.
 - If you want to start your own business, you will have the opportunity to continue mentorship with RMMFI and Comal Heritage will continue to support your business growth through business referrals (i.e., catering leads, discounted kitchen rentals) connections to other industry professional, social media and regular media promotions!



WHAT'S NEW FOR COMAL HERITAGE!

- Relocation to Rino ArtPark- 1950 35th Street
- Relaunch of Comal Catering Program
- Launch of Comal's Event Space Rental Service
- Launch of Comal's Commissary Service- offering affordable and discounted kitchen rental space for food businesses.
- Relaunch of Comal's national recognized lunch service and the expansion to poured coffees-with training provided by Prodigy Coffee, fresh baked heritage pastries and hot, quick breakfast service (i.e., burritos)
- Expansion of Comal participants from 2 to 14 currently representing: Mexico, Venezuela, Cuba and Africa





ANY QUESTIONS?

THANK YOU!!