



# CHIEF PROBATION OFFICERS OF CALIFORNIA

## Conference Spotlight: Stanislaus County Probation

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In 2013, the Stanislaus County Probation Department opened a 60-bed Juvenile Commitment Facility (JCF) with the goal to deliver an innovative, safe and efficient facility focused on rehabilitating the local youth offender population. YOBG funds have been utilized to support not only the supervision of youth in the JCF but also to offer youth in the JCF with valuable and needed treatment and vocational programs that promote a sense of self-discipline and responsibility. One of these programs is the Culinary Trade and Learning program which was implemented in August 2014.

Within the Culinary Trade and Learning program, there are five separate programs. The culinary programs are very popular with the youth and serve as a motivating factor to make positive choices in all areas of their daily life. The Kitchen Program (KP) allows youth the opportunity to work in the facility's state-of-the-art commercial kitchen with the department's experienced kitchen staff. Youth learn to use industrial equipment, the importance of portion control, work ethic, proper cleaning and sanitizing in a food service environment. They help prepare food for both of the department's institutions, serve the meals, clean and sanitize the kitchen and wash the dishes. While working in the kitchen, youth earn community service hours for the California high school graduation requirement.

Adjacent to the JCF kitchen is a culinary classroom where the Serve Safe and the Advanced Culinary classes operate. Youth attend culinary classes twice a week to learn hands-on cooking. The Serve Safe class teaches a food handler course in preparation for the food handler test. The Serve Safe Food Handler Card is nationally recognized in the culinary industry and is legally required of any employee that works with or around food.

Another simultaneously ran program is the Garden Program. PCO staff assist youth in planting, maintaining and cultivating the JCF garden. The produce harvested from the Garden Program is also used in the culinary program.

The most advanced program is the Culinary Arts Training (CAT) program. The CAT program is open to youth who completed the KP training, earned their KP certificate, passed the Serve Safe Test and have their food handler card. The program only has one opening at a time so when the position is open, all eligible youth are provided with an application which resembles a job application. Youth are taught how to dress for an interview and are provided with a suit, dress shirt and tie. The chosen candidate works in the kitchen with the kitchen staff every week day and learns how to multiply/reduce recipes depending on the number of youth and staff in the facilities.



Since the implementation of Culinary Trade and Learning Program, 328 youth have attended at least one culinary class, 212 earned their Serve Safe Food Handler Card, 117 earned their KP certificate and 10 have

participated in the CAT Program (nine graduated). Of the youth who graduated from the CAT Program, 7 out of 9 have not been rearrested for a new law violation.