promoting self-sufficiency by providing culinary training and job referral assistance to low-income people

The Bread Project eNewsletter

December 2, 2009

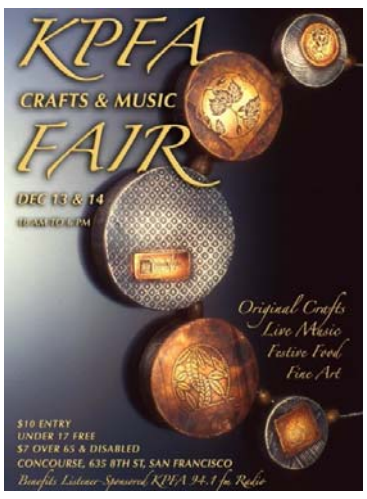
The Bread Project is hiring

We are hiring a **baking instructor** for our new Emeryville training site.

Check out the career page on our website for the full job description and application [pdf].

Upcoming Events

The Bread Project will be selling delicious baked treats and promoting our training program at the 39th Annual KPFA Crafts and Music Fair.



When: 10am-6pm; December 12 & 13, 2009
Where: Concourse Exhibition Center, 8th & Brannen Streets, San Francisco

Smile! The Bread Project Photos

Check out our Facebook page for The Bread Project's photos.

Recent additions:
- Guest lecture with Chef Aaron McCargo (Food Network's Big Daddy's House)
- Mock interviews with Chartis Insurance
- Class 51

Quick Links...

Our Website
Catering services
Partners
Funders
Employers
Annual Report 2008 [pdf]

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Dear Friend,

We are excited to share our stories with The Bread Project community. Read on and let us know what you think.

(Please feel free to share this newsletter with others.)

Featured Board Member

Jason Pera, Board President 2009-10

When my wife and I moved to the East Bay in 2005, we wanted to seek out ways to be involved in our community. I wanted to contribute to an organization that gives a hand up, instead of just a hand out, to people who are committed to improving their lives. After a long search, I found The Bread Project.

Growing up in a family-run french bread bakery, I've always had an affinity for the baking industry. For me, providing the necessary skills and training to help people become more self-sufficient is like baking bread that helps nourish families and bring them together.

Bread and Cheese

R. Fong came to The Bread Project looking for a way to make a transition in her career at age 40. The economy heavily impacted freelance technical writers, and she found herself struggling to make ends meet. To make things worse, she was diagnosed as an adult with Type I diabetes.

With her passion for baking, she immersed herself in the training program and graduated with a job at Berkeley Bowl West. She worked in one of the highest positions at Berkeley Bowl, cashier, but was still drawn to baking. A position opened at Cheeseboard Collective in Berkeley, and she applied and landed her dream job working at the pizzeria earning over $20 per hour!

Bake Sale Update

The Bread Project's 3rd Annual Bake Sale was a spectacular success! We sold over **$2,600** in pies, breads, and dinner rolls. Thanks to everyone for their support.

Stay tuned for our bake sales in 2010...

Warm regards,

Dagmar Schroeder-Huse, Executive Director

Since 2000, THE BREAD PROJECT has helped hundreds of disadvantaged Bay Area residents develop baking and job readiness skills to obtain steady employment in the food industry.

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