

Toledo Cacao Youth Leadership Development Program

Statement of Purpose

The purpose of the Toledo Cacao Job Development Program is to provide training and education for jobs within the Cacao Industry with special attention to highly at-risk youth and Indigenous Mayans.

Benefits of the Program

Provide training and education for highly at-risk youth and indigenous Mayans leading to job placement.

Provide skilled employees to the community.

Provide internships/externships within the U.S and England to qualifying students.

Qualifications

Shawn T. Stanchfield

Masters of Arts in Organizational Management

Bachelor of Science in Business Administration

Associate of Occupational Studies in Culinary Arts and Restaurant Management

Previous Owner, Chef Shawn's Restaurant

Best of Tucson, 1996

Over 30 years corporate experience

Previous Professor, Culinary Arts and Hospitality Management

Founder Toledo Cacao

Opportunities

Developing a mentoring and skills building programs.

Create successful collaborations among international and local cacao industry business in setting common goals.

Serve underrepresented communities.

Provide life skills

Provide school to career opportunities

The Program

Toledo Cacao Job Development Program will be recognized for the quality of education and ability to place graduating students in positions within the cacao industry. This program is totally dedicated to the education and unique needs of the student.

The initial course offerings are as follows:

The Vision

Teach of the many job and business opportunities with cacao (eg: Alternate products, sales, distribution, licensing, farming, processing, chocolate making, marketing, etc.)

- a. Bringing more of the money to the farmers*
- b. Understanding the power the farmer holds*
- c. Working together*
- d. Understanding the steps of the process*
- e. One day at a time*
- f. Not losing sight of the vision*
- g. Long term vs. short term*

Time Requirement will be 1 week, 3 hours

Lecture

Target Start Date: TBD

Offered: 4 times per year

Cacao Production in Agroforestry Systems

This course will focus on soil and weather requirements; cacao generic kinds; garden center level reproduction techniques; agroforestry principles and traditional and non-traditional shadow types; harvest establishment, sowing arrangements and plantation route; agroforestry system management (weeds, pruning, fertilization, plagues and diseases); full description of Moniliasis and control mechanism; bean harvest and benefit; bean fermentation, bean drying, production costs and profitability; field experience.

Time Requirement will be 12 weeks, 3 hours per night, one night a week

½ lecture

½ lab

Target start date: TBD

Offered: Once a year

Food Safety

According to the Center for Disease Control within the United States about 9,000 people die from foodborne illness every year and each one is preventable. It is essential as a professional within the food industry that you prepare, sell or serve food that is safe to eat. If food is not handled, stored and cooked properly we will become ill. Under the right conditions toxic bacteria grow at an incredible termed by scientists as exponential growth. People expect good tasting safe food in a clean surrounding with pleasant service. It is our responsibility to establish and adhere to effective standards of safe food handling practices.

Time requirement will be one 8-hour day

Lecture

Offered: 2 times a year

Hazard Analysis Critical Control Points (HACCP)

Learn the 7 basic steps to the HACCP program in order to identify and control the food handling process so that safe food can be delivered to the customer.

Time Requirement will be 4 weeks, 3 hours per night, one night a week

2/3 Lecture

1/3 Lab

Offered: Once a year

Management

At the completion of this course the students should be able to demonstrate the knowledge and understanding of management theory and its application within the industry. Be able to describe and apply practices of communicating clearly and accurately with customers, management and employees. Describe, analyze, articulate the understanding and importance of diversity in the workplace and develop a framework for a complete system of people management that can demonstrate workplace behavior characteristics of a reliable employee.

Time requirement will be 16 weeks, 3 hours per night, one night a week

Lecture

Offered: Once a year

Internship/Externship

This volunteer opportunity will provide practical experience, along with theoretical training to train and prepare students to enter the workforce and to identify and select career paths in the chocolate industry.

Course requirements include 300 hours at a selected site. Volunteers are required to act professionally at all times on the job, to report to the job on time, in proper uniform, to maintain an open mind and a positive work attitude. The 300 hours will be a rotation through a variety of stations so the students can gain knowledge and experience by working side by side with employees in the industry.

Time requirement will be 4 weeks, 3 hours per night, one night a week

Lecture

Offered: 2 times per year