



Passport to Prosperity The Learning Partnership

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VISION

To be the **LEADER** of the restaurant
industry in **CANADA** by being the
BEST BRANDED restaurant company
in the **WORLD.**



PURPOSE

WE CREATE
PERFECT
GUEST
EXPERIENCES
BECAUSE WE
GENUINELY
CARE
ABOUT OUR GUESTS

CARA

**SWISS
HALET**
RESTAURANT & GRILL

milestones
GRILL + BAR

MONTANA'S
COOKHOUSE

Kelsey's

HARVEY'S

OUR DNA

**WE ARE
UNIQUE**

Canadian
Private
125 Years Old
National
Growing

Did you know?

About The Canadian Restaurant Industry:

**Employs over
1 Million
People**

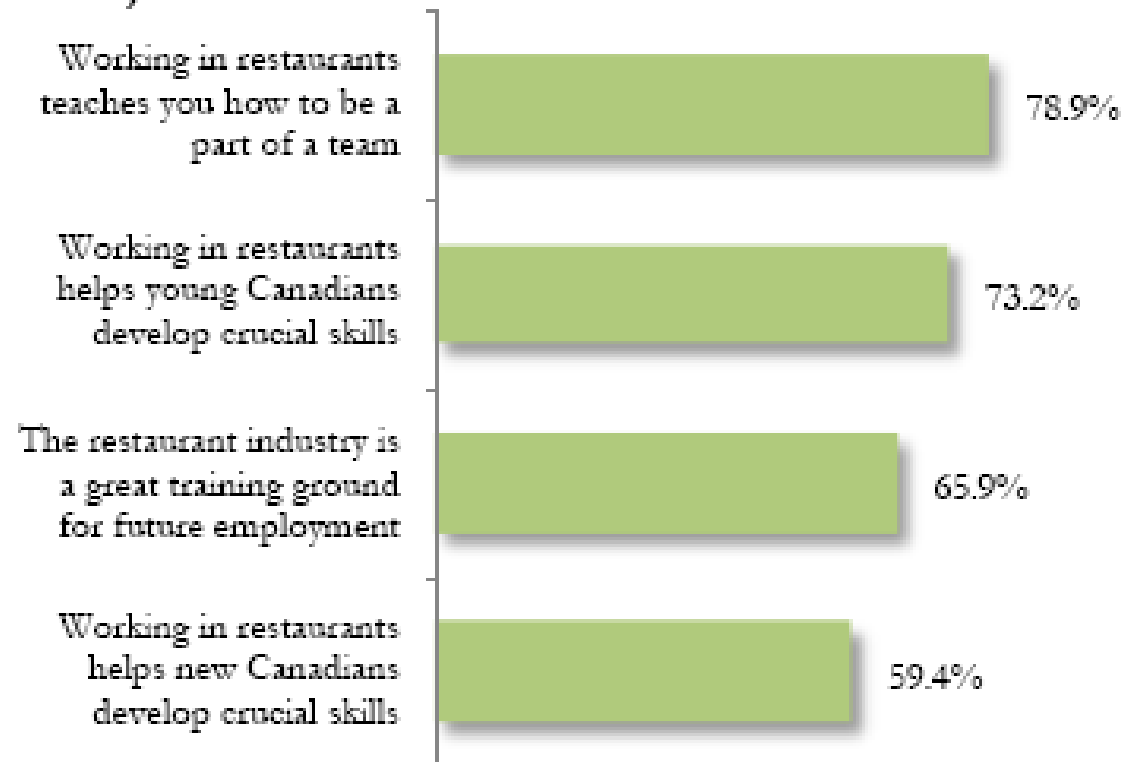
**Top 5
Employment
Creators**

**22% of Canadians
had their first jobs
in a Restaurant**

CRFA Survey

Canadian Perceptions of Restaurant Jobs

(Percentage of respondents that agree with the following statements)



Teamwork

Skills

Training

New
Canadians

Our Partnership...

- *Passport to Prosperity is a Province wide initiative of the Ontario Ministry of Education designed to increase employer involvement in school-to-work programs for secondary school students.*
- *The Learning Partnership is a not-for-profit organization dedicated to bringing together business, education, government, labour, policy makers and the community to develop partnerships that strengthen public education in Canada*

Our Partnership...

- *Support Passport to Prosperity and The Learning Partnership groups by supplying culinary opportunities for qualified High School students and exposing them to the Restaurant Industry*



WHO WE ARE LOOKING FOR:

Passionate Culinary Professionals



milestones

FOOD CREATED FOR YOUR LIFE'S MILESTONES™



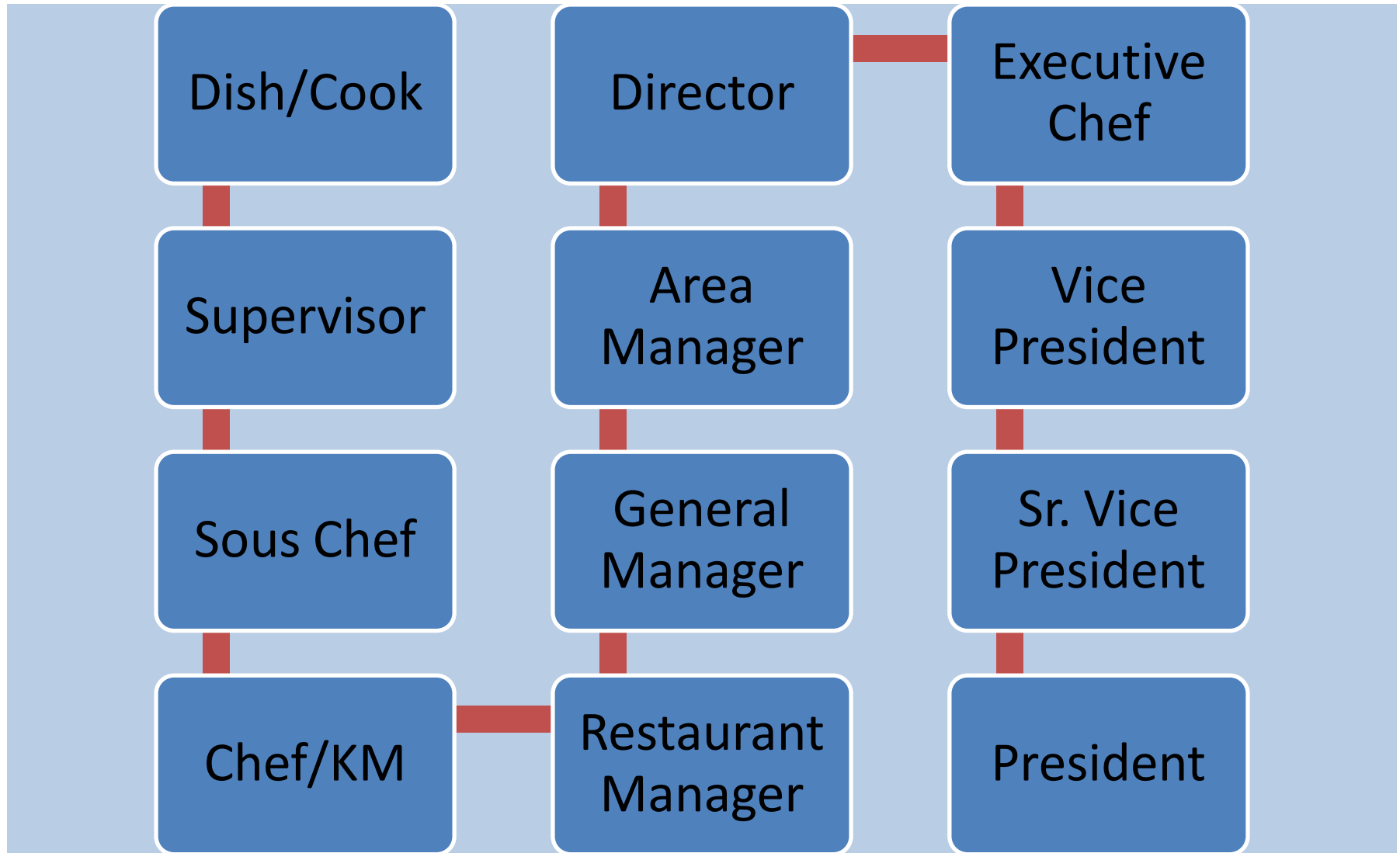
Line Cooks
Expos
Sous Chefs
Dishwashers
Prep Cooks

What we can offer

- *4-6 placements per semester – start with Milestones and Home Office*
- *Interview process with GM and Restaurant Team*
- *Access to full CARA training at store level for hourly roles*
- *Exposure to various kitchen roles/rotations*
- *CARA standards including:*
 - *WHMIS Training*
 - *HACCP Training*
 - *Food Safety*
 - *Health and Safety Training*
 - *On line Webinars and training*
 - *Cross positional training*
- *Timely and honest performance feedback*
- *Potential exposure to our Corporate Chef*
- *Paid position after successful course completion*
- *Career Path in the Restaurant Industry*



Potential Career Path



Please Understand

- **Restaurant business is not Mon-Fri 9-5**
 - It is nights, weekends, Sundays, Holidays
- **Its not all glamour like on TV**
 - There is garbage to take out and pots to scrub
 - Its not always like 'Hell's Kitchen'
 - There are only a few 'stars', but a lot of support staff
- **Its hard work and they are busy places**
 - Kitchens and Dishwashing machines are hot and it gets sticky in there
 - Its fast paced, and you will get dirty
 - You will wear out your shoes
- **People 'in it' – 'Love It'**
 - Passion for food
 - Fun, great friends, never a dull moment
 - Learn lots and learn about yourself
- **Your managers will hold you accountable for attitude**
 - Team work
 - Affects others
 - Affects the bottom line



Participating Locations (Milestones)

- Vaughan Home Office Cafeteria/Restaurant
- Scarborough
- Newmarket
- Vaughan (Milestones)
- Burlington (Brant St)
- Burloak
- Whitby



THANK YOU

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