

What is Out of a Jam?

What started as a program to help women at risk in the community, is now a multi-faceted non-profit with a vision to nurture and educate youth, a plan to save overstocked foods to feed the less fortunate and a program to guide students toward a successful path in life.

Our student timeline – featured in this guide – shows the program in action. Please take a moment and read about the process and how you can help.

The other facets in Out of a Jam include:

Jam Creation – Students learn the art of manufacturing and marketing jam

OOAJ Essentials – Students attain culinary certifications to gain employment

JAMM Food Truck – Essentials graduates gain on-the-job training by making and selling “jammiches”

Feeding Fort Wayne – Students and volunteers make nutritious, fully-cooked meals from “rescued” foods to be distributed to families in need



Jam
Creation



OOAJ
Essentials



JAMM
Food Truck



Feeding
Fort Wayne

Out of a Jam Student Timeline



1 In a Jam

Students come to us “In a jam”... many have no direction in life, often due to a poor support system. They enter our program through alternative schools that work with youth to guide and nurture them for a successful future.



2 Essentials Program

The goal of our 8-Week “Essentials” Program is to teach students kitchen, business and life skills so they may find sustainable employment.

The program consists of:

- Food safety instruction
- Product sales & marketing
- Personal development
- Life skills
- Workforce development

After completing the program, “Out of a Jam” students have a deeper sense of value, and skills to help them reach their professional goals.



3 Certified

The ServSafe certification course is nationally recognized by the National Restaurant Association Education Foundation.

Students earning this certification will have knowledge in:

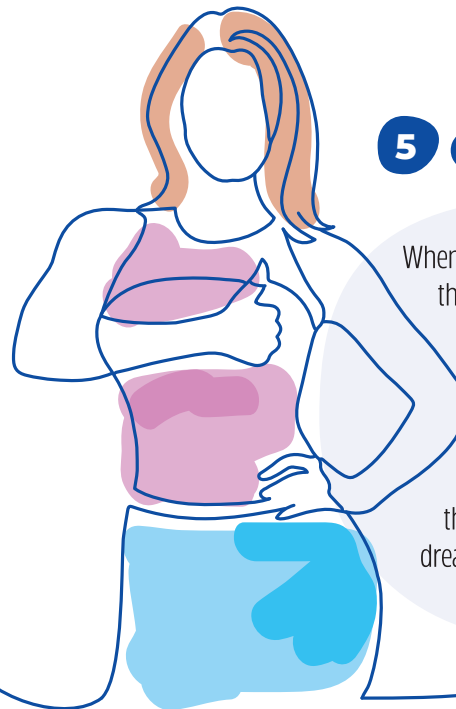
- Basic food safety
- Time & temperature
- Personal hygiene
- Cleaning and sanitation
- Cross-contamination and allergens
- Beginner knife skills



4 On-the-Job Training

We offer many job opportunities to our students where they learn valuable employment skills like time management, teamwork, and customer service:

- **JAMM Food Truck** - Culinary and customer service
- **Jam Production** - Understanding flavor profiles and simple food manufacturing
- **Feeding Fort Wayne** - Using "at-risk" foods to create nutritional, fully-cooked meals for families that are food-insecure
- **Local Farmer's Markets** - Sharing the Out of a Jam story while selling products made by students
- **Catering** - Here, all of the learned skills and techniques are used to execute professionally catered weddings, corporate gatherings and other events



5 Out of a Jam

When students leave "Out of a Jam"... they have the skills to reach their professional goals! While many of our students will find employment in the culinary field, others use their newly found confidence to continue their education or pursue their dreams in other fields of interest.

How far do your donations go?



\$200

Covers materials in **Jam Creation** for 50 jars of jam! This nets \$500 in profit!

\$625

Puts one student through our **Essentials Program**. This covers the cost of food, materials, books & equipment.

\$50

Helps with food distribution to 10 families through **Feeding Fort Wayne**.

\$750

Keeps our **JAMM Food Truck** maintained yearly and on the road!

\$1000

Covers **Out of a Jam** bi-monthly facility rent.

There are many opportunities available to share your gift of time, talent & treasure. Learn more at: OutOfAJamFW.org/donate



Out of a Jam

Feed, Nourish & Transform