



A PLACE TO BECOME... A CHEF.

The Boys & Girls Clubs of Saline County believes in dreaming big and working hard. We believe that if you can dream it, no matter who you are you can achieve it. However, at our Club it's not magic that makes dreams come true; it's the support and safety that is provided to our youth every day by our staff. Our Club is more than just a place to dream. It's a place to belong. A place to have fun and learn. It's a place to grow. Our Club is **a place to become...** your greatest self.

Meet Kaleb Griggs, a 16-year-old Club member who attends eleventh grade at Benton High School. Driven by his love for food and cooking, Kaleb has a dream of one day becoming a chef. This is Kaleb's first summer at the Boys & Girls Clubs of Saline County, and our staff want to show him that we are here to help him achieve his dreams. To do this, our Club staff took Kaleb on a tour of Gina's Catering on June 28, 2018. Before their visit, staff sat down to find out about this ambitious young man.

Q: Why do you want to be a chef when you grow up?

A: "I have always loved cooking. Cooking is a passion of mine and I love to see the look on people's faces after I cook good food for them. It puts a smile on my face when I see people enjoying my cooking."

Q: What would be the most exciting part about being a chef?

A: "Finishing up a meal and appreciating the fact that I made that myself."

Q: What would be the most difficult part about being a chef?

A: "Getting the right taste in different types of food, that would be really challenging."

Q: What do you hope to get out of job shadowing a chef?

A: *"I hope to get a better understanding about what it takes to be a chef and how to cook and season different types of food."*

Upon their arrival at Gina's Catering, SCBGC staff and Kaleb were greeted by head chef and owner, Gina Simpson. Gina immediately took Kaleb to the back and gifted him with a Gina's Catering chef's shirt, the exact one that she and her staff wear. Kaleb was then directed into the kitchen, where he met the other employees of Gina's Catering. The staff was busy prepping for the busy week ahead, which included: work meetings, weddings, showers and lunches. Kaleb's eyes widened as he saw the various cooking equipment and deadlines that were written on a large whiteboard in the kitchen. Multi-tasking was one of the elements Kaleb said excited him about being a chef, and he was about to do a lot of it.



Kaleb was tasked with helping one of the cooks' prep fajita meat. Kaleb was taught on how to properly season the fajita meat, and what spices tasted better on different types of meat. Kaleb had never cooked fajitas before, but really enjoyed getting to try something new. Once Kaleb was finished, he moved on to making beautiful fruit skewers for an upcoming luncheon.





After making what our staff classified as “some of the best-looking fruit skewers,” Kaleb took a tour of the freezer. The freezer is filled with all different types of vegetables, meats and cheeses. Kaleb also spotted the cookie dough and asked if he could assist in making some cookies for the road!

While the cookies baked, Kaleb was able to interview Gina and ask her all the questions he had about becoming a chef. Gina told him to “trust his gut” when it

came to seasoning, and to help out in the kitchen as much as he can! Kaleb sparked an interest in coming to help out at Gina's Catering whenever she needed an extra hand!



Kaleb picked up his cookies and told Gina's staff that he loved to work and wished he could stay there all day. Maybe one day in the future, with help from awesome friends like Gina and the SCBGC staff, Kaleb can stay in the kitchen and live out his dreams of one day becoming a chef.

