

# People Inc.'s Culinary Program Tours DiCamillo's Bakery

On October 15, 2013, People Inc.'s Culinary Program recently toured DiCamillo's Bakery and factory at their location on 811 Linwood Avenue in Niagara Falls, NY. It was an opportunity for the individuals involved in the program to learn more about the baking and culinary field.

Participants asked questions about the process of making mass amounts of baked goods during the tour. Thank you to the DiCamillo Bakery team for the educational and fun tour for the People Inc. Culinary Program!



The People Inc. Culinary Arts Training Program, in collaboration with Baker Victory Services, provides participants with developmental disabilities an opportunity to improve their culinary skills. As they gain experience in the program, the participants expand their employment opportunities in the field of food preparation. People Inc. and Baker Victory Services are proud to offer this program year round.

Here is what some of the participants thought of the tour:

*"We met the four brothers who own DiCamillo's Bakery in Niagara Falls. They are very nice people. I learned about where the big mixing bowls were made – in Italy and France. I like to bake cookies and breads. They showed us how to use the big mixing bowl. One mixing bowl had white cookie batter. We watched them make doughnuts in the back room. They told us they use UPS to ship Christmas baked goods anywhere in the world. They told us the trucks drop flour into the huge bin in the back room. One brother showed us how to make bread. They make several kinds of breads. One of the breads is a dark bread. It has butter in it. They call it monkey bread. I really liked the bakery."*

- Isaac

*"I liked learning about how they cook the bread. I also learned about the different ovens."*

- Alon



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People Inc. E-newsletter, October 2013