# Aramark Launches IN2WORK Culinary Track and Digital Workforce Resources to Empower Returning Citizens

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PHILADELPHIA--(BUSINESS WIRE)--Oct. 21, 2025-- Aramark's IN2WORK (I2W) program, designed to help formerly incarcerated citizens find meaningful work after release, is launching a new culinary track designed to teach the skills and provide the certifications needed for careers in the culinary arts. The company has also launched a new website with interactive materials to support graduates post-release.

This press release features multimedia. View the full release here: https://www.businesswire.com/news/home/20251021569937/en/

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"IN2WORK is integral to our mission, and our team is always looking for ways to help returning citizens have a successful career path," said Tim Barttrum, President and CEO of Aramark Correctional Services. "Adding a culinary track to our I2W program—which already has food service and warehousing paths —just made sense as hospitality partners."

Founded on the belief that education and hands-on training can help break the cycle of recidivism, Aramark's I2W program empowers incarcerated individuals to learn new skills that will help them find work post release. With more than 16,000 graduates, 325 interns currently working, and 564 graduates hired post-release, the program demonstrates tangible success in supporting reentry and long-term career growth.

The new culinary track for I2W, which will be piloted in the Kansas Department of Corrections, includes three progressive phases:

- Food Safety & Sanitation – Covers essential hygiene practices to prevent foodborne illnesses.
- Nutrition 101 – Introduces the principles of balanced diets and healthy eating habits.
- Introduction to Culinary Arts – Provides foundational cooking techniques and culinary terminology.

Graduates of all three phases are eligible to earn the Certified Fundamental Cook (CFC) credential from the American Culinary Federation (ACF) — a nationally recognized certification endorsed by the U.S. Department of Labor. The CFC credential validates essential culinary competencies and serves as a steppingstone to advanced certifications and career growth.

"We're proud to be the first to pilot the new culinary track of the IN2WORK program here in Kansas," said Jeff Zmuda, Secretary of Corrections for the Kansas Department of Corrections. "Over the past two years, 224 KDOC residents have graduated from IN2WORK, and we've seen firsthand how education, combined with hands-on training and industry-recognized certifications, creates a powerful recipe for successful reentry."

**Digital Support for Reentry: IN2WORK.org and Workforce Navigator**

I2W has also unveiled IN2WORK.org, a new website designed to support graduates post-release. The site offers access to scholarship information, employment support, and continued career development. A dedicated Workforce Navigator section on IN2WORK.org provides essential resources in financial literacy, computer literacy, employability skills, and community resources. The platform also connects users to I2W and IN2(the)FUTURE scholarships, micro-learnings, and community partners.

Additionally, the IN2WORK Workforce Development team provides personalized support through pre-release check-ins, post-release follow-ups, and long-term engagement to ensure graduates have the guidance and resources needed for successful reentry.

"Our mission to help justice-impacted citizens does not end with the I2W program," said Nicole McVaugh, Director of IN2WORK. "As a second chance employer who works with other fair opportunity businesses, we wanted to create an accessible tool that helps our graduates, post-release, find the success they need to support themselves and their loved ones."

**About Aramark**

Aramark Correctional Services offers efficient, safe, and nutritious hospitality experiences to correctional staff and justice-impacted individuals by providing stellar food and commissary services that contribute to a secure environment. Whether facilitating family connections or teaching essential career skills like warehouse operations, hospitality, and management, Aramark Correctional Services empowers justice-impacted individuals to re-establish their place in society through the IN2WORK® program, providing individuals with skills necessary for successful reintegration. Connect with Correctional Services on LinkedIn to learn more.

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