The places we do regular work with at this moment.

Wrangler and Frieds: We help with farm hand work, from fixing fences with tools to feeding the goats and horses. We keep the electric fence fixed and patched up for the paddocks and we haul goods to the field for the burn pile and move some things into the goat pen for the goats to utilize or sometimes even eat, like Christmas trees, It's a farm so something always needs done and the jobs are always changing.

Humble Home: We take about 4 students in the morning, and they do things from sorting product into bins for pricing, they price goods, they hang clothes, they help with any task. They also have hired one of Laura's ES clients.

Chartwells: The student will learn the basics of cafeteria work and how to serve patrons, food safety and nutrition laws/rules. They will learn dish care and how to clean up the cafeteria.

Criterion Water Labs: The students learn about drinking water and residential/commercial water safety. The germs and bacteria to look for that is bad in water. How to professionally deal with clients and their businesses while attaining water samples and the safety of the water sample. They learn the process from sample to testing to the final report.

Tastefully Indiana: They have our students come in for pricing, weighing, packaging. They are having us make dishes. It's ever evolving

Humane Society: We are able to go in and help feed/water the dogs and take any on the nice list outside for a walk and help check vitals.

Samaratian Caregivers: The students are given a list for a patron  for a grocery trip. They are given a budget and specifics on products, such as weight, type, etc...the students are then responsible for finding the items, staying in budget and then delivering the goods to the patron on the list then returning the receipt to Samaritan Caregivers.