



## Back to the basics. Anything but ordinary.

Roast is a lot of things: a sandwich shop, a meat shop, a place to pick up a last minute meal or a healthy salad. What unites everything we do is our singular commitment to provide you with delicious, natural, and humane meat you can feel good about buying and eating.

We started on our mission in 2013, and we've been working ever since to build a sustainable and resilient company that will be here for generations to come. It's not always easy to do the right thing, the right way, every time, but we're passionate about taking good care of you.

At Roast, our mission is to craft exceptional, sustainably produced food. We love welcoming passionate people to our growing team, and we're champions for the re-professionalization of culinary jobs.

All of Roast's packaging, from knives and forks to containers, is 100% compostable.

## Apprenticeship Program

Our apprentice program (Victoria, BC) combines on-the-job-based learning, a paid tuition to culinary school, sourcing trips and personal development. Each year we task a new team member under our wing and nurture their passion for food, with the end goal of turning them into a professional chef.

It's an intensive program that requires hard work and dedication to the end goal, but it's a transformational journey. We accept fresh young blood each year; applicants can apply as a working employee of Roast or as a new applicant.

Each apprentice, while in the roast kitchen, is trained across a number of sections of the kitchen including:

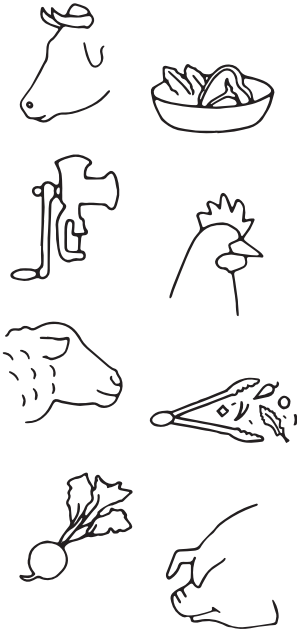
- butchery
- roasting
- colds/salads
- customer service
- ordering & menu development
- food safety planning

## Roast Meat & Sandwich Shop

Victoria Public Market at the Hudson  
1701 Douglas St, Victoria, BC

Liberty Public Market  
2820 Historic Decatur Road San Diego, CA

Little Italy Food Hall  
550 West Date Street, San Diego, CA



## Contacts

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