



## CULINARY ARTS TRAINING

The FRESHforce Culinary Training Program provides the culinary and life skills training needed to pursue a sustainable career in the food service industry. Students enrolled in the program gain valuable “hands-on” experience learning in our professional commercial kitchen, assisting in contract meal prep and catered events during their lab time with our Chefs. The employment readiness and life skills component of our program prepares students for work readiness, focusing on the importance of appropriate work behaviors, resumes and interviewing techniques, as well as household budgeting, stress relief, and time management.

Over a 10-week training period, courses will cover food safety and sanitation, knife skills, and the basic culinary foundations needed to successfully obtain an entry-level position in any food service establishment across the country. While enrolled, students will experience every aspect of the food service industry – including inventory and cost control, staffing and training, and production in a high-volume kitchen through banquet and catering operations - while developing a recipe portfolio to use during job interviews.

## PROGRAM TRAINING HOURS AND STIPEND

- > Length of Training (10 Weeks)
- > 300 Hours of Instruction (180 direct instruction/60 soft skills/60 externship)
- > Stipend: \$12.00/hour (6 hours per day)
- > Stipend paid every 2 weeks

## TRAINING FACILITY

The Culinary Arts Program will be held at Sligh Middle School between the hours of 8:30am-3:00pm Tuesday-Friday.

## PROGRAM OUTCOMES

Each participant that completes the Culinary Arts Program will receive at least 3 certifications:

- > Completion of Culinary Arts Training
- > ServSafe Food Handler’s Certification
- > ServSafe Manager Certification
- > Employment Readiness/Life Skills Training/Customer Service

If you have any questions about the program, please contact Mike Perkins at [mperkins@feedingtampabay.org](mailto:mperkins@feedingtampabay.org) or 773-710-5252.