



## Culinary Job Training Program: Overview

### **Culinary Classes: 120 hours Quarterly:**

Students participate in Six Modules covering the following Culinary Competencies

1. Module One – Introduction to Kitchen Facility & Equipment
2. Module Two – Introduction to Fruits, Vegetables & Fresh Herbs
3. Module Three – Introduction to Stock, Soups & Sauces
4. Module Four – Introduction to Beef, Poultry & Fish
5. Module Five – Introduction to Grains, Legumes & Pastas
6. Module Six – Introduction to Garde Manger (The Cold Kitchen)

### **Servsafe: Food Protection Manager's Certification Course: 54 hrs Quarterly:**

This course ensures students understand the importance of food safety and how to apply critical food safety practices to food preparation. Students take the National Restaurant Associates ServSafe exam during the final week of the course.

### **DCCK's Commercial Kitchen Production Experience: 40 hrs Quarterly:**

DC Central Kitchen currently produces 4,500 meals daily that are delivered to homeless and low-income residents as well as after school programs. Students participate in a scheduled rotation at each production station throughout the kitchen. Students are trained and mentored by station chefs. Students also have the opportunity work with and teach volunteers from across the country.

### **Self- Empowerment Sessions: 45 hrs Quarterly:**

The goal of this class is both to recognize personal challenges that create barriers to employment and to strategize ways to overcome these barriers. Workshops focus on open communication to deal with challenges such as family life, recovery, stable housing, and maintaining employment, etc.

### **Employment Skills: 40 hrs Quarterly**

The CJT program is employment focused. Our goal is to support all of our students to successfully obtain employment before they graduate. Starting in the first week students will set career goals and develop plans on how to achieve these goals. They work with the employment instructor on interviewing techniques, job search methods, and strategies to maintaining employment. The last three weeks of the program consist of a full-time job search, where students spend each day filling out applications, going on interviews, and meeting with employers.

### **Graduate Support:**

Graduates are contacted monthly for one year following their graduation and receive support in the form of job advice, employment search assistance, and referrals to social service agencies.