



CHEF TRAINING PROGRAM

Work-readiness training that prepares you for employment in the food industry

WHAT'S IN IT FOR ME?

- Get 16-hours internship experience at a food pantry and a professional kitchen externship
- NYC Food Handler's License free of charge for those who qualify
- Job placement support
- Additional counseling on entitlements and benefits

QUALIFICATIONS

- Must be 18 years of age or older
- Legally able to work
- Must be ready to attend training M-Th. 12-4 pm for 14 weeks
- Drug or alcohol free for 4 months prior to enrollment

WHAT WILL I LEARN?

- Recognize professional kitchen equipment
- Use a knife with confidence and understand basic culinary knife cuts
- Understand culinary math and basic culinary terminology
- Understand kitchen and food sanitation
- Butchering techniques
- Basics of nutrition, food labels and menu-planning
- Know how to write a resume/ fill out an application/basic interview skills

HOW DO I APPLY?

Joining WSCAH's Chef Training Program usually starts with a phone call. Our program team will work individually with you to ensure that you understand all the aspects of our chef training program experience. We're focused on providing you the skills that you need to succeed in employment in the food industry. We are available to answer your questions and assist you with the entire process. Arrange an appointment to discuss the application process and all requirements. Please contact Grisel Okazaki, Social Services Supervisor, at (212) 362-3662 ext. 116, or Chef Andrea Bergquist at (212) 362-3662 ext. 125.



West Side Campaign Against Hunger
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