

DC Central Kitchen's



Culinary Job Training
Program

Program Overview

Self- Empowerment Sessions:

- Changing Thinking & Behavior
- Coping Strategies
- Resolving Conflicts

Culinary Job Training:

- Comprehensive Culinary Skills
- Food Sanitation Certification Training
- Field Trips to Local Food Service Establishments



Employment Skills:

- Interviewing Techniques
- Resume Writing
- 3 Week Assisted Job Search



Eligibility Requirements

- 120 days drug free before the first day of class
- Interested in a Culinary Career
- At least 18 years of age

If there is any reason that would prohibit you from working FULL-TIME, you will not be eligible.

- Must not have any outstanding arrest warrants.
- Must live in a stable housing environment.
- Be either unemployed or underemployed.
- Be able to pass the culinary job training entry exam.
- Be able to read, speak, and comprehend English
- Have basic math skills and an adequate reading level
- Be able to see well enough to read at 2.5 feet with or without reasonable accommodations.
- Be able to stand for a minimum of 4 hours and be able to lift 50 pounds.
- Be able to hear in a noisy environment with background noise from a distance of 20 feet.



Class 90 Update

- Computer lab complete
- Received its 1st educational license through the Office of the State Superintendent of Education
- **Internships:** Half of Class 90 is in internships right now
- Mock Interviews
- Healthy Plate Cook-off
- Marriott International Headquarters Trip
- Inauguration Trade Show
- Novemberfest

