

ST. JOSEPH CENTER'S CULINARY TRAINING PROGRAM

FREE professional culinary training program

10-week program – 6 weeks in classroom, and 4 weeks at externship site placement
Daytime classes only (8 a.m. – 4:30 p.m.)

Hands-on culinary arts training in a 1,500 square-foot teaching kitchen

Learn classical French technique such as knife skills, stocks and sauces, cooking methods, as well as job search strategies and job readiness classes tailored for future careers in the culinary industry



Classes Start on Monday September 18, 2017
Application must be received by 9/1/2017

For more information and to download an application,
find the Culinary Training Program online at
<https://stjosephctr.org/culinary-training-program/apply/>

Call 310-396-6468 x355 or email culinarytraining@stjosephctr.org with questions.



204 Hampton Dr., Venice, CA 90291



St. Joseph Center Culinary Training Program Program Eligibility Requirements

Applicants must meet these requirements to be invited to interview:

- Drug/alcohol free environment. Applicants in recovery must be 90 days sober. You will be drug tested during the application process, and you must be willing to drug test at any point during the program. *We do not recognize the use of medical marijuana.*
- You will be required to disclose information concerning your legal history for externship placement. **No** major crimes of violence with weapons, sexual assaults, terrorist or arsonist threats, identity theft, or warrants for arrest will be considered.
- Must be stably housed and able to maintain residence at **same address** throughout the 10-week program.
- Able to read and write in English. Applicants do **not** need to have a high school diploma or GED.
- Must be at least 18 years of age.
- Must be unemployed or underemployed.
- Valid CA driver's license or CA I.D. card **AND** valid Social Security card.
- Completion and written proof of tuberculosis test taken in the past six months (upon acceptance to the program).
- Must be in good enough physical condition to stand, move, bend, twist, kneel, and comfortably lift 50 lbs.
- Must be motivated to work and have an interest in the food service industry.

Length of Program: 10 weeks **Fees:** No tuition. Students are required to purchase chef uniform.

CLASSROOM HOURS (First 6 Weeks): Class times will vary day to day but will always fall between 8 a.m. and 4:30 p.m., Monday through Thursday. (*Students scheduled for kitchen practicum must arrive by 8 a.m., and students scheduled for clean-up duty will finish at 4:30 p.m.*) Applicants must be available Mon.-Thurs. 8 a.m.-4:30 p.m. to be considered for the program. There will be no Friday classes.

EXTERNSHIP HOURS (Last 4 Weeks): Externship consists of 80 hours of unpaid work, completed in the course of four weeks. Hours will vary depending on externship site; some begin as early as 7:00 a.m.

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• culinarytraining@stjosephctr.org • phone 310-396-6468 ext. 355 • fax 310-392-8402 •



St. Joseph Center Culinary Training Program

How to Apply to the Program

If you are eligible based on the **program requirements** (available on our website) and are interested in joining the program, please complete **the application form** (available on our website) in its entirety.

Return your completed application to St. Joseph Center (ATTN: Culinary Training Program):

via **email** at culinarytraining@stjosephctr.org,

via **mail** or **in-person** to 204 Hampton Drive, Venice, CA 90291,

or via **fax** to 310-392-8402.

Upon receipt of your completed application, you will be contacted to schedule an in-person interview at St. Joseph Center. One interview date is held for each class, and the interview day includes group interviews, individual interviews, and kitchen practical interviews. A drug screen will be conducted as part of the application process.

Please see below for application deadlines and program start dates. We accept applications year-round but are only able to schedule interviews for one class at a time.

Program Start Date	Application Submission Deadline	Interview Day
Monday, March 6, 2017	Monday, February 15, 2017	Friday, February 24, 2017
Monday, April 24, 2017	Monday, March 27, 2017	Friday, April 7, 2017
Monday, June 12, 2017	Monday, May 22, 2017	Friday, June 2, 2017
Monday, July 31, 2017	Monday, July 10, 2017	Friday, July 21, 2017
Monday, September 18, 2017	Monday, September 1, 2017	Friday, September 8, 2017
Monday, November 6, 2017	Monday, October 16, 2017	Friday, October 27, 2017

More information, including FAQs for applicants, is available on our website: www.stjosephctr.org

Click on "Programs" then "Culinary Training Program"

Contact us at 310-396-6468 x355 or culinarytraining@stjosephctr.org with questions.



St. Joseph Center Culinary Training Program

Frequently Asked Questions

Will students earn a California food handler card?

- Yes. Per California state law, all kitchen employees of a dining establishment must carry a food handler card. CTP provides students with the food safety training necessary to become certified through ServSafe as a “Food Protection Manager.” This certification is nationally recognized and is valid for five years from the test date.

Are there any fees associated with the Culinary Training Program?

- The program is offered free of charge. The only cost is purchase of the mandatory chef uniform, which includes a white chef coat, an apron and a hat. It is also recommended, but not required, that students purchase their own knife kits for at-home practice and for use during the externship or employment in a kitchen.

When is the class offered?

- The 10-week-long class is offered seven times annually. Class days are Monday through Thursday, and students are required to be available between the hours of 8 a.m. to 5 p.m. Most class days will run 10 a.m. to 4 p.m.; however, students will be required to start at 8 a.m. on those days that they are schedule to complete a kitchen practicum at Bread and Roses Café. Students will be required to stay beyond 4 p.m. on those days that they are scheduled for kitchen clean-up.

What certification or degree will I receive upon completion of the program?

- St. Joseph Center’s Culinary Training Program is a certification program and is not an accredited culinary school through the American Culinary Federation. Graduates of the program receive a certificate of training from St. Joseph Center that reflects the student’s externship placement.

What are we looking for in a successful applicant to the program?

- CTP is an intensive and comprehensive program, and as such, we are looking for applicants who are prepared to study consistently and who are committed to the job search. We seek students who have a passion for food and who are genuinely interested in going to work in the culinary industry.