



Culinary Career Academy

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Candidates who are interested in the food service industry will be referred to the Culinary Career Academy by their respective agencies. A formal interview, information on program outline and schedule availability, along with benefit counseling from a Representative of Work Without Limits will be provided to each candidate.

Program Focus

Interpersonal “Soft” Skills Practice

- Customer Service
- Communication, enthusiasm and attitude
- Introduction to the food service industry
- Basic culinary skills
- Problem solving and critical thinking
- Professionalism and self advocacy on the job

Interactive Virtual Classroom

- Industry training and the ServSafe Food Handler’s curriculum
- Basic kitchen safety and utility/housekeeping
- Equipment use and maintenance
- Food handling and cross contamination
- Storage and product orders
- Covid-19 Guidelines

Hands on Experience

- Opportunities to experience working in a fully operating kitchen within the community
(This module may be temporarily impacted by Covid-19)



Candidates will receive a food service certificate, with a focus on Covid-19 food handling, upon graduation. Support will be provided in obtaining employment in food service with our partner companies.

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