



COOK UP A FRESH NEW CAREER!

BACK TO WORK IN THE CULINARY INDUSTRY!

EMAIL FOR A QUICKER RESPONSE

thowlett@stjosephctr.org

10 WEEK CULINARY TRAINING PROGRAM

DAY CLASSES

HANDS ON TRAINING

1500 SQUARE FT TEACHING KITCHEN

CLASSICAL FRENCH TECHNIQUES IN CULINARY ARTS

This program is designed for individuals seeking work in a professional kitchen environment.

- + Safety/Sanitation, nutrition, knife skills, kitchen equipment, kitchen terminology, stocks and sauces, various cooking techniques, produce & proteins, plating, cost control, etc.
- + Job and Life skills
- + Externship placements in professional kitchens
- + Certificate awarded upon completion of course

**** THIS PROGRAM IS NOT DESIGNED FOR INDIVIDUALS SEEKING HOME COOKING SKILLS****



CLASSES FILL QUICKLY!

ALL APPLICANTS MUST ATTEND ORIENTATION AND INTERVIEWS PRIOR TO ACCEPTANCE INTO THE PROGRAM.

(310) 396-6468 x 355

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Location:

**St. Joseph Center
204 Hampton Dr.
Venice, CA 90291**

**ST. JOSEPH CENTER
CULINARY TRAINING PROGRAM
IN VENICE, CA
CLASS BEGINS SEPT. 20, 2010**

