

ST. JOSEPH CENTER



Culinary Training Program

BREAD & ROSES TRAINING KITCHEN

Training for **JOBS** in Restaurant
and Food Service Industry

Day Time Classes

Check us out on
Instagram: @sjculinary

SKILLS

Kitchen Operation/Safety
Measurement Formats
Knife Skills
Menu Development
Cost Formulation
Nutrition
Cooking Methods
Professional Skills Training
Career Development
Employment Skills

Applicants must be 18+, drug
and alcohol free, reliably able to
attend daily classes, unemployed
or underemployed & low-income.

Apply

Today: <https://stjosephctr.org/breadrosetrainingkitchen/>

8 Weeks Professional Restaurant
& Food Service Training
4 weeks Restaurant Externship
Kitchen Practicum
ServSafe Certification
Job Placement Support
Career Coaching

All Equipment
Provided



THIS PROGRAM IS 100% TUITION FREE

ST. JOSEPH CENTER

Culinary Training Program



BREAD & ROSES TRAINING KITCHEN

CULINARY TRAINING & EMPLOYMENT

The 12 week intensive vocational training prepares low income adults for gainful careers in the food sector.

Under the guidance of a professional Chef in a state of the art training kitchen, candidates are taught a variety of international cuisines and techniques, learning restaurant best practices and preparing for the rigors of employment in the food sector.

The program ensures that barriers to sustained employment are addressed and provides supportive services, case management, mental health support and career coaching.

Bread & Roses Training Kitchen is a job training program, providing skills training and the essential support needed to begin a gainful career and a pathway to empowerment through employment.

