THE B.E.A.T. CENTER · BRINGING EVERYONE ALL TOGETHER

fulfill
MONMOUTH & OCEAN

HUNGER WON'T WIN HERE

MEMBER OF
FEEDING AMERICA

# *Learn to cook professionally*

### *at the Culinary Arts Training Program and begin to build your culinary career.*

The Program offers:

- 13 weeks of hands-on culinary training Monday to Friday 8:30 am - 3:00 pm,
- Experience preparing up to 200 meals a day in a commercial kitchen,
- ServSafe Food Protection Manager and Red Cross CPR Certifications,
- Educational requirements for the Certified Fundamentals Cook/Pastry Cook exam from the ACF
- Job readiness skills
- Ongoing support after the program ends.

Applicants must meet certain requirements. See reverse side or call for more information.

**Classes held at: Fulfill**
**The B.E.A.T. Center**
1769 Hooper Ave., Toms River

**Apply now!  New classes begin on:**

**September 18, 2023**

**Application is online at www.fulfillnj.org**
Click on Programs and Culinary Training

**Or call (732) 731-1400 Ext. 1403**

ACF
American Culinary Federation
Education Foundation
Quality Program

# *Are you up to it?*

## Culinary Arts Training Program
## Requirements for Student Applicants

Applicants for the training program must be:

- Be 18 years of age or older

- Have reading and math skills of at least an 8$^{th}$ grade level

- Be available for class from 8:30am – 3:00 pm Monday through Friday and attend on time daily

- Be available for a few evening events, with advance notice

- Be curious, ready to learn and willing to do homework

- Be conscientious about studying in order to be prepared for written tests

- Be passionate about and have a strong desire to work in the food service industry

- Be able to speak, read, hear and comprehend English in a fast paced environment

- Be able to see well enough to read from a distance and to visually inspect the food

- Have the ability to lift up to 50 pounds and stand up to 8 hours per day

- Have the mobility to move within a small space without endangering themselves or others

- Have adequate manual dexterity and strength to perform general kitchen duties (cutting, chopping, pouring, carrying)

- Be clean and sober and willing to take random drug tests

- Not be a danger to self or others

- Be ready, willing and able to accept employment before or upon graduation from the program.

Scholarships are available for income eligible applicants