



OVERVIEW

The Job Corps **Culinary Arts** Advanced Training program requires training in the following subject areas:

- Tools and equipment
- Advanced vegetables, soups, and sauces
- Pasta-making
- Garde manger
- Advanced poultry, fish, and shellfish fabrication
- Advanced station/line cook
- Advanced garnishes and plating
- Banquet and catering
- Introduction to food management
- Baking math, knowledge, and skills
- Pastry and other desserts
- American Culinary Federation-certified culinarian (optional)
- American Culinary Federation-certified pastry culinarian (optional)

BENEFITS OF

ADVANCED TRAINING

- **More career options** upon graduation
- Better chance of a **higher salary**
- The opportunity to earn **advanced industry credentials**
- The opportunity to **fine-tune industry-specific skills and receive additional hands-on training** at an accelerated pace



CREDENTIALS

As a Job Corps student, you can earn credentials in your training area that demonstrate you have **gained the knowledge and skills** to help you **succeed in your career**. Credentials may lead to greater employment opportunities, higher wages, and promotions.

Students who complete a Hospitality training area can earn **nationally recognized credentials** from organizations such as the American Hotel and Lodging Educational Institute (AHLEI), the National Restaurant Association, and ServSafe®, the national standard in hospitality and culinary arts training and credentialing. Many graduates also gain a state-issued license.



PROGRAM ENTRY REQUIREMENTS

Before entering the Culinary Arts Advanced Training program, students must:

- Be 17½ years old.
- Have a high school diploma or the equivalent.
- Meet academic (math and reading) requirements.
- Have completed Job Corps' basic Culinary Arts career technical training program.
- Have completed the necessary work-based learning requirements of the basic training program.
- Have a valid driver's license.
- Have a ServSafe® certification (Food Protection Manager).
- Have a positive attendance and progress record.
- Have health clearance from the Job Corps center where they received basic training.
- Complete a successful phone or in-person interview.

\$ SALARY RANGE

\$21,000 to \$32,000/year
for advanced careers in culinary arts

For additional salary information and career path options in this field, visit www.mynextmove.org.

ADVANCED CULINARY ARTS TRAINING PROGRAM

PROGRAM EXPECTATIONS

Students entering the Culinary Arts Advanced Training program will be expected to participate in the following professional practices:

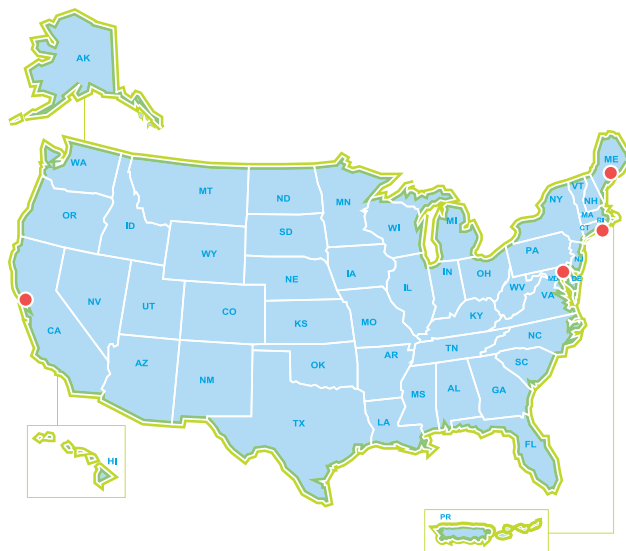
- Arrive on time and be ready to begin work immediately.
- Dress for the training area with uniform worn properly at all times.
- Work the entire time while on the job.
- Follow safety guidelines.
- Follow rules and instructions of the training area and Job Corps.
- Demonstrate respect for self, tools, and equipment.
- Take care of the work area—keeping work areas clean and safe.
- Exercise good customer relations skills.
- Attend work-based learning and externship sites.



PROGRAM LOCATIONS

The Culinary Arts Advanced Training program is offered at the following centers:

- **Exeter Job Corps Center**, Exeter, R.I.
- **Penobscot Job Corps Center**, Bangor, Maine
- **Treasure Island Job Corps Center**, San Francisco, Calif.
- **Woodland Job Corps Center**, Laurel, Md.



Administered by the U.S. Department of Labor, Job Corps is the nation's largest career technical training and education program for low-income young people ages 16 through 24. Job Corps is a U.S. Department of Labor Equal Opportunity Employer Program. Auxiliary aids and services are available upon request to individuals with disabilities. TDD/TTY telephone number is (877) 889-5627.