



CULINARY TRAINING PROGRAM FAQ

1. How long is the program?

The Culinary Training Program is a 12 week program. The student will spend 12 weeks with the Central Texas Food Bank learning both culinary skills such as knife skills, cooking techniques, food safety, nutrition and equipment operation, and life skills such as financial literacy and interviewing skills all in a state-of-the-art commercial kitchen.

2. Is it a full-time or part-time program?

This is a full-time program made up 5 days a week, 30 hours per week. See Question #8 for specific days and hours.

3. Where is the school located?

The kitchen is located at 6500 Metropolis Drive, Austin, TX 78744 (Note: NOT Montopolis).

4. How much does the program cost?

The program is free to the student and open to anyone in the community. The Culinary Training Program is supported through the kindness of those who donate to the Food Bank and grants. This allows us to keep the program funded by sources other than student tuition.

5. What will I learn?

This program is designed to give students basic culinary skills such as equipment operation, knife skills and basic cooking techniques from an experiential learning perspective. It provides students with hands-on experience in a commercial kitchen working with commercial equipment, terms and food production as well as food safety and nutrition. The program will be a mix of classroom time and hands-on job training. After completing 30 hours of food safety training you will take the ServSafe Food Handler's certification. Additionally, the program offers the students personal and business financial basics, resume building and interviewing skills.

6. Do I get paid?

This is not a paid job.

7. Will I be hired after graduation?

This is an educational program only. Students will be encouraged to apply to CTFB if open positions are available. However, any applications will go through the same process as an applicant who is not a student and the best candidate will be chosen for any position open. **There is NO promise or guarantee of employment.** We will help students develop resumes, network with employers and practice interviewing skills to improve their ability to successfully gain employment. **Employment in the community is the goal but NOT guaranteed.**

8. What are the hours?

Schedule is mostly Monday through Friday, 8:30am- 3:30pm with a 1 hour lunch time each day. Some weekend and/or evening events may occur. The student will be offered the opportunity to assist with other events if possible and it is deemed beneficial to the student's growth.

9. Do I need to have a car?

Students are not required to have a car but will be expected to secure transportation to the kitchen and event locations if they volunteer for an event. Transportation will be provided to catering events when the student is already at the kitchen and back to the kitchen after events.

10. Do I have to buy my own uniforms?

Students will be provided with a Central Texas Food Bank student chef's jacket that is worn each day in the kitchen and left to be washed each day. They are given 2 pair of chef pants, one pair of safety shoes, name tag and thermometer that is theirs to keep. Upon graduation the student will be gifted a new jacket for interviewing and to begin their career.

11. How old do you have to be to be a student?

Applicants must be at least 18 years old by the day class begins.

12. Do I have to have a High School Diploma?

Students must be done with high school and have either a high school diploma or GED. If the student does not have a diploma or GED and is interested in completing a GED we can direct the student to resources to complete this. The goal is that upon completion of the Culinary Program the student is employable. Completing a GED will help the student be more employable as most companies require a minimum of a GED. This can be done concurrently with the Culinary Training Program.

13. What kind of person are you looking for as a student?

We are looking for people who are interested in food service careers, people who are ready and willing to learn and work hard, and who have a passion for food and a heart for the mission of the Food Bank.

14. Do I have to take a drug and alcohol test?

If it is suspected that you are under the influence of a substance you may be asked to undergo a drug test or breathalyzer test. If it is determined that you have come to class under the influence of alcohol or drugs you will be dismissed from the program. This is a "No Tolerance" safety violation.

15. What physical qualities do I need to possess?

Working in a kitchen is a very physical job. If you have medical problems that prevent you from being able to stand for extended lengths of time, pick up heavy objects, bend down or restrict your sight or hearing in a way that would make it unsafe for you to work in a commercial kitchen we may consider this in the application process. Our goal is for students to be set up for success and be safe. We do make reasonable accommodations for physical disabilities that would not risk a student's safety, the safety of those working around the student or those being served by the student. The standard for our work environment is:

- Ability to walk, stand, sit, kneel, push, stoop, reach above the shoulder, grasp, pull, bend repeatedly, identify colors, hear with aid, see, write, count, read, speak, analyze, alphabetize, lift and carry under 50 lbs., perceive depth, operate a motor vehicle, and operate motor equipment.
- Conditions may include working inside, working around machines with moving parts and moving objects, working closely with others, working alone, working protracted or irregular hours, and traveling by car, van, bus, and airplane.
- Kitchen equipment (machines, tools, devices) used in performing only the essential functions include 6-burner stove, griddle, grill, fryer, steam-jacketed kettles of varying sizes, combi ovens, blast chillers, tilt skillets, meat slicer, bread slicer, stand mixers, dish machine and general smallwares. Additional items may be added as need arises. Office equipment includes computer and related equipment, calculator, copier, fax machine, telephone, and automobile.

16. What if I have learning disabilities such as dyslexia or don't speak English well?

Students must be able to communicate in the kitchen. Language barriers will be discussed on a case by case basis to determine how much of a gap there is and how it will affect the student's learning. Again, our goal is to set students up for success. Students should be able to read, write and speak English well enough to read recipes and lessons, fill out reports and quizzes, etc.

17. What if I have a criminal record?

Past criminal convictions, both felonies and misdemeanors, will be looked at on a case-by-case basis. **However, if you are a registered sex offender, you MAY NOT become a student due to activities and/or work locations from which sex offenders are restricted.**

For more specific details, information and requirements please read the CTFB Student Agreement.