



If you're interested in a career in the CULINARY & HOSPITALITY INDUSTRY, this training could be a good option.

1. Organization providing the training:

The Franciscan Center of Baltimore

2. Physical location where training occurs:

The Franciscan Center of Baltimore
101 W 23rd Street
Baltimore, MD 21218

3. Description of the training offered:

This 13-week course provides students with an introduction to the fundamentals needed to build a successful culinary career. It starts with the theory and practice of proper food service sanitation. Successful candidates will be certified as a ServSafe Food Manager. Orientation to the professional kitchen, culinary history, and an overview of the career opportunities available in the foodservice industry. Students participate in culinary product identification and taste exploration, equipment identification, standard measurement, knife safety and basic knife skills. Coursework covers the theory and science of heat transfer as it pertains to food cookery, Soups, stocks, sauces, salads, protein fabrication, plate presentation, buffet/catering production, menu and recipe development. The path to professional and personal development starts here with the commitment to the highest standards. Attitude, attendance, dress, respect, and lifelong learning are the characteristics of the Professional Chef.

4. Trainees have the opportunity to earn the following industry-recognized credentials:

ServSafe Food Manager

5. Am I eligible?

To be eligible participants must be 18 years of age or older.

6. What is the application process?

If interested in applying please fill out the online application form located at: <https://www.fcbmore.org/culinary-academy>. Applicants will be invited for an interview where they will meet with the Culinary Team.

7. How much can I expect to earn if I complete this program and obtain employment in the Culinary & Hospitality field?

\$18.00/hr

8: How much do I have to pay for this program?

There is no cost to be a part of this program.

9. Where can I find more information?

For more information, please visit/contact: <https://www.fcbmore.org/culinary-academy> or contact Derrick Purcell at dpurcell@fcbmore.org.