

We teach skills for baking, soups/sauces, deep frying, sautéing, roasting, stew/braising, sanitation, use of kitchen equipment, and recipe analysis.



Culinary Arts Training Program

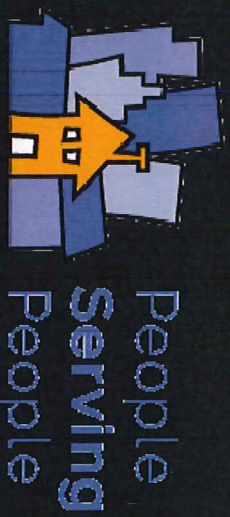
Learn the skills & techniques to hold positions in the Food Services industry.

People Serving People's Culinary Arts Program provides graduates with the knowledge, skills, and experience necessary to excel in the Food Services industry. Since 2004, graduates have gone on to achieve great things, including opening a restaurant, serving as sous chef at a four-star hotel, and running a local college's food services department! In fact 16 graduates have obtained full-time positions with People Serving People's Food Services Department, including half the department's current staff and three current supervisors. We are proud of the fact that our students have not only embarked on successful careers but have also used the Culinary Arts Program to overcome profoundly difficult periods in their lives including homelessness, abusive relationships, and drug addiction. We look forward to meeting you and sharing more about how the Culinary Arts Program has helped change students' lives!



People
Serving
People

614 3rd Street South
Minneapolis, MN 55415
612-277-0252 phone
612-333-7608 fax
www.peopleservingpeople.org



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People

What is our Culinary Arts Training Program about?

LEARN THE SKILLS AND TECHNIQUES NECESSARY TO SEEK, SECURE, AND HOLD HIGH DEMAND POSITIONS IN THE FOOD SERVICES INDUSTRY.

If you are serious about starting a career in the Food Services industry, our culinary training program is a strong option to get into this growing and competitive field. Education and real-world immersion give you the knowledge to take advantage of a variety of career opportunities, and can put you one step ahead of your competition. Upon completion, students take the Servsafe Certification exam and have opportunities to interview for post-graduation internships.

Obtaining a culinary education shows potential employers that you are qualified to perform the functions of the job for which you are applying with confidence and skills. Investing in a culinary education also provides building blocks to move into management positions, to start your own business, and more.

Culinary Arts Training Program

COMMITMENT

- 13-WEEK PROGRAM
- MONDAY THROUGH THURSDAY
- 8AM – 2:30PM
- EARN \$13.00/HOUR

APPLICATION PROCESS

- *Contact the Human Resources department at 612-277-0252 to schedule a meeting.
- *Arrive at the appointment on time to take a pre-test and complete a program application.
- *Admission - The Culinary Arts instructor will select 3 candidates who they feel are best suited for success in the program.

WHAT IS PEOPLE SERVING

PEOPLE?

"People Serving People helps homeless and at-risk children and their families manage crisis situations and build a strong foundation for their long-term success." It is the largest and most comprehensive family-focused shelter in Minnesota. People Serving People serves nearly 900 meals each day in our industrial kitchen. The students of our Culinary Arts Training Program help to meet these high demands.



Cost

FREE. Books, uniforms, and other class materials are provided by People Serving People. **Students must wear their own black leather, non-skid, non-slip kitchen shoes.**

Requirements

Participants must pass a background check (no violent or sex offenses). Basic math and reading skills are important.

Training Sessions & Class Size

We have quarterly, ongoing sessions throughout the year. Candidates can request an interview three weeks prior to the start of the next session. Space is limited to ensure individual attention.

Final Exam

Each student will plan and supervise the creation of a full course meal for up to 350 guests staying at People Serving People.

614 3rd Street South, Minneapolis MN 55415 (ACROSS From US Bank Stadium)

We are located near mass transit (light rail and bus routes).