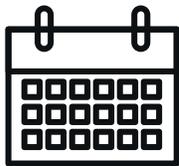


IMPACT CULINARY TRAINING PROGRAM



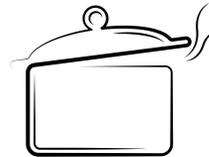
LEARN HOW TO COOK & START YOUR CAREER!



8 week training
Monday - Thursday
9 AM - 4 PM
+
4 week PAID
internship



This free
program is open
to young adults
ages 16-24.



Learn food
preparation, knife
skills, recipe
development,
cooking methods,
and nutrition.



Gain food
handling
certificate and
job readiness
skills.

- **Information sessions every Tuesday** at The Hatchery (135 N. Kedzie) at 11 AM and 6 PM.
- Visit our website at www.industrialcouncil.com/cooking to apply and learn more.
- For more information, **text (312)343-9812** or **email Mattie at mattie@industrialcouncil.com** with questions.



Scan me



IMPACT CULINARY TRAINING PROGRAM

FREQUENTLY ASKED QUESTIONS

What will I learn?

This program will help prepare you for an entry-level job at a restaurant to start your career. This includes: food handling certificate, job readiness skills, food preparation, equipment identification, knife skills, recipe development, product identification, storage, cooking methods, and nutrition.

Who is eligible to apply for the training?

Any young adults age 16-24, who are interested in a culinary or food service career. No prior training or degree is necessary. Young adults with backgrounds can apply and will be considered.

How much does it cost?

There is no cost for the training, as the tuition is paid for by our donors. There is however, a \$25 refundable fee for materials and a commitment of time and dedication required to complete the course.

When will the training occur and how long is it?

The first training will begin on June 24th with there being future sessions 3 or 4 times per year. All sessions are 8-weeks with a 4-week internship. Class will be Monday through Thursday from 9 AM to 4 PM. Info sessions will be held every Tuesday, starting April 30th, at 11 AM and 6 PM at The Hatchery.

Where will it be held?

The training will be held at The Hatchery, located at 135 N. Kedzie Avenue. Internships will take place in restaurants around the Chicagoland area.

Will I receive help to find a job?

ICNC has a successful placement program and will assist in finding you employment after you pass the training and complete your internship. While we do not guarantee jobs, many of our employers will guarantee training graduates the opportunity to interview for positions they qualify for. We currently partner with multiple reputable restaurants and nontraditional employers.

What kind of job could I be eligible for after completing the training?

A line cook, prep cook, server, beverage service professional, or host and hostess, to name a few.

How do I apply?

Visit www.industrialcouncil.com/cooking.

What happens after I apply?

We will invite applicants who meet the minimum requirements to come in for a required information session.