

The Culinary School FAQs

Q: When does the program begin?

A: We typically hold three 14-week sessions each year with classes in the Fall, Winter and Spring.

Q: What are the requirements?

A: We require a ninth-grade reading and math level. Please contact the Program Manager for additional requirements.

Q: How much does the program cost?

A: The program costs approximately \$5,000. We work with each student to identify funding sources. Students are typically funded through the Department of Labor, Division of Vocational Rehabilitation or scholarships.

Q: What do graduates receive upon completion?

A: Graduates come away from the program with entry-level culinary skills, a Culinary Arts Skills Training certificate of completion and a five-year ServSafe certification (dependent on passing the exam).

Q: Do you offer employment assistance?

A: Yes, we assist all of our students in locating employment opportunities in entry-level culinary positions and continue to track them for up to one year.

Q: Where are classes located?

A: Classes are located at the Food Bank of Delaware in Newark. We're in the Delaware Industrial Park off Route 72.



Culinary Arts Program Manager
14 Garfield Way
Newark, DE 19713
(302) 444-8076

www.fbd.org



Interested in a Career in the Food Service Industry?

The Culinary School at the Food Bank of Delaware provides valuable job training to unemployed and underemployed individuals.

Under the direction of the Food Bank's Executive Chef and Chef Instructor, students are introduced to preparing food in a commercial kitchen.



The 14-week program includes 12 weeks of hands-on training in basic and high-end kitchen skills, safe food handling and life skills. For students who meet all class requirements, the 12-week training culminates with a two-week internship at a food service company, restaurant or catering company. The school is a certified trade school by the Delaware Department of Education.

The mission of the Culinary School is two-fold. First students are taught skills that are highly desirable to employers in the food industry and second, these newly developed skills have the potential to lead to jobs in the industry that provide job security and economic sustainability.

Why The Culinary School?

Skill Development: Develop basic culinary skills, while under the direction of two respected Delaware chefs. Become job-ready with life skills instruction including resume writing, interviewing, conflict resolution, financial literacy and more.

Commercial Training Kitchen: Practice your skills in a commercial kitchen and develop your culinary and business skills by assisting with the Food Bank's gourmet internal catering business.



ServSafe® Certified: Students have the opportunity to become Serve-Safe® Certified. Books and study materials provided.

Hands-On Training Plus Internship: Eligible students will complete a two-week internship at a local restaurant, caterer, bakery or other food industry business, allowing students to receive real-world training. Many internships result in future employment with the company.

Employment Services:

The Culinary School provides students with guidance from the day they enter the program until the day they no longer need our support. The staff at The Culinary School assists graduates with finding employment opportunities.



Fees and Extras are Included: Generous funders allow The Culinary School to provide textbooks, exams and other fees to our students.



Chef Dana Herbert serves as a guest speaker, and teaches students cake-decorating techniques.

Culinary Program Manager Rick Carter awards Franchesca Rodriquez with her certificate of completion.



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