**Be a guest speaker**

Thanks to generous volunteers within the community, the Culinary School has trained students, and changed lives. Volunteers share their life experiences, knowledge and know-how with our students, offering them advice, guidance, and support.

The Culinary School invites workshops providers to present classes based on their area of expertise. Past classes include topics such as self-esteem, team-building, conflict resolution, budgeting, and interviewing techniques.

Modeling the workplace begins with the help of the community, and is mirrored by guest instructors, and speakers.

Contact Sonia Murrey at [smurrey@fbd.org](mailto:smurrey@fbd.org) or call (302) 444-8076 to volunteer as a guest instructor or speaker.

**Hire a Culinary School Student**

The Culinary School program works closely with local foodservice establishments to provide employment for program graduates. The Culinary School thrives with the involvement of our community.

There are many social and practical reasons to hire a Culinary School Graduate.

* There is no recruiting or advertising cost to find a new kitchen employee
* Expedited hiring process
* It is the socially responsible thing to do
* Tax credit incentives
* Various skill levels from dishwashers to line cooks

Culinary graduates are pre-screened, highly skilled employees with local professional references. With you help, many of our culinary graduates are employed within 90 days of finishing the program.

Many graduates have completed food safety training and have received ServSafe certification, a basic credential required by many restaurants.

Make that decision to work with us so that we may have a positive impact on changing lives in the community. It is people like you that make a difference.

Contact Sonia Murrey at [smurrey@fbd.org](mailto:rcarter@fbd.org) or call 302-444-8076 to volunteer or become a sponsor or internship partner.

**Become an Internship Site**

Students in the Culinary School internship program work at local restaurants, banquet halls, caterers, and corporate or institutional kitchens. Students spend two weeks working at their internship sites.

If you manage a restaurant, banquet facility, or an institutional or corporate kitchen, consider taking part in our Culinary School Internship Program.

Internship Site Benefits:

* Additional kitchen help
* The opportunity to evaluate a potential hire
* The chance to mentor an aspiring food service professional
* Recognition on our website

To host a Culinary School student, contact Sonia Murrey at [smurrey@fbd.org](mailto:smurrey@fbd.org) or call 302-444-8076.

**FAQs**

**Why does this program exist?**

To empower the unemployed, underemployed, people with disabilities and disadvantaged individuals to achieve self-sufficiency through job training, personal development, and employment in the food service industry.

**What skill level do students have after completing the program?**

Students receive a 14-week condensed training with a combination of classroom, and practical training in the commercial kitchen. When students fully participate and practice the skills they learn, they will be qualified for a prep or line cook position.

**What is the average hourly wage earned by the graduates?**

The wages vary depending on each student’s attitude, skills, and abilities. Most graduates start out earning $8-$10 per hour. Most partnering employers offer full benefits.

**Do students have to pay for this training?**

No. Funding for each student based upon their need comes from The Department of Labor, or the Division of Vocational Rehabilitation. At times, we do have scholarships available from our generous donors. If you do not qualify for any of the above, you are more than welcome to pay for the program yourself.

**What are the enrollment requirements?**

In general, students must be 18 years or older. You must have the physical abilities to work full-time, and demonstrate the willingness and desire to complete the program. Please see additional requirements under the “For Prospective Students” section.

**What is the average class size?**

Class size is 14 students per sessions. We hold three sessions per year.

**Does this program offer students stipends?**

Students have the opportunity to earn a stipend for everyday they show up to their internship site during the two week internship period.

**What else is included in the program?**

Students are provided a monthly bus pass three times during the program if they take public transportation; if the student has their own car they are provided a $50 gas card three times during the program. All students are provided with two chef jackets, two chef pants, one chef hat, shoes for crews nonslip shoes, a culinary knife, cutting glove, cooking thermometer, notebooks, pens, flash drive, and a personal care kit. All testing fees for the ServSafe Certification are also included in the program.

**Where are classes held?**

The training is conducted at the Culinary School which is located at the Food Bank of Delaware. The physical address is: 14 Garfield Way, Newark, DE 19713.

**What is the enrollment process?**

All individuals interested in attending the Culinary School need to complete the following:

* Submit an application
* In person interviews are scheduled for each qualified applicant.
* After your initial interview, you will be welcomed back to volunteer two days in our kitchen so that we may observe your performance.
* After the above three are completed, you will be accepted or denied admission into the program.

**\*\*\*Please note: No student is guaranteed a spot in the program unless a payment authorization form is sent to the Culinary School from your referring agency. If you are paying cash, your spot will be reserved upon receiving an initial non-refundable deposit.**

**If you have any further questions, please email Sonia Murrey at** [**smurrey@fbd.org**](mailto:smurrey@fbd.org) **or call 302-444-8076.**