



# The Culinary School

at the Food Bank of Delaware

## ***LOOKING FOR WELL-TRAINED, PROFESSIONAL KITCHEN STAFF?***

### **LET THE CULINARY SCHOOL HELP YOU WITH YOUR SEARCH!**

The Culinary School at the Food Bank of Delaware is a 12 week Culinary Training Program taking students from safety and sanitation to international cuisine.

Our students receive 350 hours of intensive, “hands on” kitchen and classroom instruction from the Food Bank’s two Chef Instructors who are Johnson & Wales Culinary graduates, as well as 50 hours of life skills training including: goal setting, attitude, professionalism, personal finance and time management.

Our students have over 50 hours of ServSafe instruction and are ServSafe certified prior to graduation.

### **PUT OUR STUDENTS TO THE TEST!**

During the final two weeks of our culinary program the students participate in a 20-30 hour per week internship. Previous internship sites include: Iron Hill Brewery, Deer Park Tavern, Eclipse Bistro, Buffalo Wild Wings, Greenville Country Club, Newark Country Club, Cakes by Kim, Just Desserts, multiple Sodexo sites and many more!

The Culinary School at the Food Bank of Delaware takes the time, and energy to train students to become industry professionals. Our students are prepared to enter the workforce with the experiences that have been taught during our 12 week training. If you are in need of great, hardworking employees, who show up for work, and on time, please call us.



***For more information on our program, to schedule a tour of our school, or to invest in our student scholarship fund, please contact the Culinary Training Program Manager, Rick Carter at 302-444-8076 or [rcarter@fbd.org](mailto:rcarter@fbd.org)***