



The Culinary School
at the Food Bank of Delaware

FOR IMMEDIATE RELEASE

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Food Bank of Delaware celebrates its 33rd graduating culinary class

Newark, Del. (June 19, 2013) – The Culinary School at the Food Bank of Delaware celebrated the accomplishments of nine students yesterday at a graduation ceremony at the food bank’s Newark facility.

Under the instruction of Food Bank of Delaware Chef Instructor Nicole Wilson, students spent the past 14 weeks developing their passion for the culinary arts. From proper knife handling techniques to sautéing and food safety skills, the students are prepared for entry-level jobs in the food industry.

Guest speaker Tom Hannum, head chef and co-owner of Buckley’s Tavern, commended the students for their hard work and commitment to the program. He also instructed them to keep an open mind, work as hard as they can and always be willing to learn more.

“The more you learn, the more you do, the further you get,” said Hannum. “You can learn from anybody.”

He also advised the students that no job is too small. “I still wash dishes,” he said.

Graduate Maureen Brown shared words of wisdom with her classmates. “We held on, we didn’t fail, we did prevail.” said Brown.

“I am proud of the accomplishments of all of our students,” said Wilson. “They have worked so hard to get to today’s graduation. From learning ServSafe skills to successfully completing their internship, the students have demonstrated that they have what it takes to have a career in the food industry.”

“I highly recommend this program for any person that has a passion for culinary arts,” said graduate Patrick Hulton. “It is a great start for anyone new to the food service or restaurant industry. It is also a good rebound for anybody with unstable employment.”

In addition to learning hands-on skills in the food bank’s industrial-sized kitchen, the students also catered meals for the Wilmington Grand Prix, Food Bank of Delaware appreciation dinner and annual meeting and numerous other catering jobs for the community. A highlight of the 14 week training program was a garde manger skills competition.

“The food competitions worked to challenge me to do the best I can do,” said graduate Audra Maguire. “I thank [the Culinary School] for giving me the opportunity to succeed in my endeavors in the future.”

Following the ceremony, guests were served a lunch prepared by the graduates. The students featured a menu of salmon filet, honey chipotle chicken tacos, lobster ravioli, funnel cake fries and more.

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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. Students are referred to the program through the Criminal Justice Council, Delaware Department of Labor, Delaware Division of Vocational Rehabilitation and other community-based organizations.

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The Food Bank of Delaware distributes millions of pounds of products each year to its network of 508 hunger-relief program partners throughout the state and also provides thousands of meals a month for children through the After-School Nutrition Program, the Summer Food Service Program and the Backpack Program. The Food Bank's hunger-relief programs directly provide for 241,600 Delawareans at risk of going without meals each year. For more information about the Food Bank of Delaware, visit www.fbd.org or call (302) 292-1305.