



The Culinary School  
at the Food Bank of Delaware

**FOR IMMEDIATE RELEASE**

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**Food Bank of Delaware accepting student applications for 14-week  
culinary training program**

**Newark, Del.** (January 18, 2016) – The 42<sup>nd</sup> class of The Culinary School at the Food Bank of Delaware will begin on Monday, February 29, 2016. Applications are currently being accepted for interested students.

The 14-week program includes 12 weeks (daytime hours) of hands-on training in basic and high-end kitchen skills, safe food handling and life skills. Students also have the opportunity to become ServSafe® certified. Students receive 350 hours of intensive kitchen and classroom instruction. The 12 weeks of training culminates with a two-week paid internship at a food service company. Upon graduation, the Food Bank of Delaware helps place students in entry-level jobs in the food industry.

Graduates have successfully obtained employment at La Fia, Harry's Seafood Grill, Café Services, 8<sup>th</sup> & Union, Desserts By Dana and other area businesses.

"The Culinary School is our cornerstone program," said Food Bank of Delaware President and CEO Patricia Beebe. "We know that in order to end hunger in our state we must provide residents with job training that will lead to sustainable employment. The food service industry plays an important role in Delaware's economy, and we are proud that we are able to provide skilled workers to local businesses in the industry."

The cost to attend the training program is \$5,700, however, the Food Bank of Delaware works with each candidate to identify funding sources. Funding is provided by the Department of Labor, Division of Vocational Rehabilitation and private scholarships from generous corporate sponsors.

Edna Mincey graduated in January 2015 with class 38 and has already been promoted at Café Services, a group that runs many corporate cafeterias, including the Comcast cafeteria in New Castle.

"Follow your passion," she encourages prospective students. "It's never too late and don't give up. I don't care what age you are, there is always room for growth and to learn something new."

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 Department of Corrections, Delaware Department of Labor, Delaware Division of Vocational Rehabilitation, Department of Veterans Affairs and other community-based organizations.

For more information or to apply, please contact Sonia Murrey, Culinary School Program Manager, at (302) 444-8076 or [smurrey@fbd.org](mailto:smurrey@fbd.org). Information is also available online at [www.fbd.org/the-culinary-school/](http://www.fbd.org/the-culinary-school/).

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*The Food Bank of Delaware distributes millions of pounds of products each year to its network of 620 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 provide for Delawareans at risk of going without meals each year. The Culinary School at the Food Bank of Delaware, the food bank's workforce development arm, provides training for adults interested in careers in the food service industry. For more information about the Food Bank of Delaware, visit [www.fbd.org](http://www.fbd.org) or call (302) 292-1305.*