

# The Culinary School at the Food Bank of Delaware

## *Culinary Career Exploration Summer Program*

- Tuesdays – Thursdays
- Nine hours weekly (3 sessions for 3 hours in length) for 8 weeks
- Intro to the Food Bank of Delaware, intro to Kitchen Safety
- Knife Skills Overview and Practice
- Hands On Cooking Experience
- Preparing Soups, Stocks and Sauces
- Intro to Produce
- Cleaning & Sanitizing
- Sandwiches, Salads & Hors D'oeuvres

*The students will learn basic culinary skills while experiencing the benefits of a career in the culinary field.*

- Intro to Baking
- Small Business Ownership
- Guest Chef – Meat Fabrication Demonstration
- \$tand By Me
- DelTech Field Trip
- Farmer's Market Field Trip
- Casual Dining Restaurant Field Trip
- Food Truck Tour
- ServSafe Safe Food Handler
- Students receive 1 Chef Coat & Hat, ServSafe Text Book, Materials & Supplies, Food for Training, Bus Pass or Gas Card
- Life Skills: Team Building, Employer Expectations, Time Management, Appearance, Personal Hygiene, Following Directions, Customer Service, Dependability & Honesty, and Career/Training Goals

## Contact Information



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