

Cathedral Kitchen's **Culinary Arts Training Program (CAT)** is scheduled to begin during the first quarter of 2009. The program will:

- Target the unemployed, underemployed and homeless of Camden
- Provide career development opportunities to help trainees achieve self-sufficiency
- Combine class work, kitchen skill classes and large quantity food production
- Provide real job experience in CK's commercial kitchen preparing the daily meal for clients
- CAT will operate 14 weeks, including the 2 week off site internship
- Provide graduates with job placement assistance and employment follow-up for a period of one year

**For more information, contact:**

**Fonda Tatum**  
**Regional Director**  
**Volunteers of America**  
**Delaware Valley**  
**856-854-4660 ext 136**  
**ftatum@voadv.org**

**Rita Cinelli**  
**Program Manager**  
**Cathedral Kitchen**  
**856-964-6771**  
**ritac1084@aol.com**

There will be no charge for CK's CAT program to those who apply and are enrolled.

In addition to the 14 week training, all trainees will be provided with:

- Round trip transportation to and from Volunteers of America for a period of several weeks during training program start-up
- Complete uniform, including shoes and textbooks
- Meals during program's operation
- Two week off site internship at local area food service establishments
- Life Skills Courses, including Financial Literacy and Job Readiness Skills instruction
- Case management services with Volunteers of America
- Job Placement Assistance upon graduation



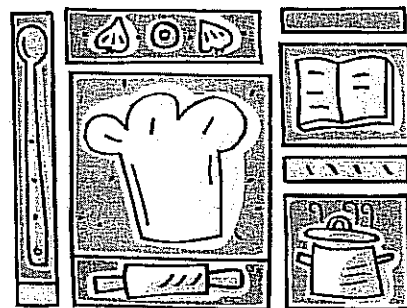
Interested in applying and pursuing a new career path?

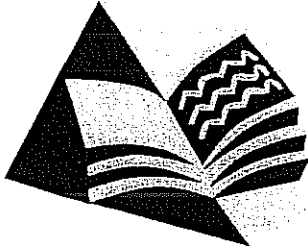
Contact your Volunteers of America Case Manager for further information & an application.

## Culinary Arts Training Program At Cathedral Kitchen



A training program  
designed to teach the  
skills needed for  
employment in the  
food service industry.





## Program Eligibility Requirements

### Participants must:

- Be a minimum of 18 years of age, and unemployed or underemployed
- Be able to demonstrate a minimum of 6<sup>th</sup> grade English and math proficiency
- Express a strong interest in a culinary arts career
- Be willing to complete all pre-enrollment registration requirements
- Be willing to attend classes full-time for 14 weeks



### Fourteen weeks to the start of a new life path!

The CAT program will train you to be employed in positions such as:

- Prep Cooks
- Line Cooks
- Pantry Staff
- Utility Kitchen Staff

These positions can lead to higher level jobs in this growing industry offering excellent pay and benefits.

### You will be trained in these areas and more:

- Basic culinary terminology and knowledge of commercial kitchen equipment and tools
- Hands-on practice in essential cooking methods and techniques
- Use of commercial kitchen equipment found in institutional kitchens, cafeterias, banquet facilities and hospitals
- Certification in **SERVSAFE** Food Sanitation Management course, accredited by the National Restaurant Association
- Hands-on training in large quantity food production, line and restaurant style food preparation
- Pastry and dessert production
- Menu planning and food purchasing
- Display of cookery, meat carving, hot line production and hot and cold salad preparation
- Inventory control and product knowledge

