

## Career Opportunities

Many occupational opportunities are available in related fields:

- ◆ Short Order Cook
- ◆ Prep Cook
- ◆ Line Cook
- ◆ Executive Chef
- ◆ Restaurant Manager
- ◆ Waiter
- ◆ Waitress
- ◆ Caterer
- ◆ Baker
- ◆ Pastry Chef
- ◆ Dining Room Manager
- ◆ Institutional Food Service
- ◆ Airline Catering
- ◆ Resort Food Service
- ◆ Educator



Humanity's Kitchen offers a Culinary Arts Training Program that provides intensive hands-on training for students who are experiencing difficulties finding employment. The students take part in a 14 week training program, Monday through Thursday 9:00am to 3:00pm, that provides culinary training, life skills, and employment skills. The school is an approved trade school by the Delaware Department of Education.

### Training Center:

**Brandywine Historic Village Area**  
1900 N. Tatnall Street  
Wilmington, DE 19802

**Call: (302) 444-8609 ext. 106**  
**[admissions@humanityskitchen.org](mailto:admissions@humanityskitchen.org)**

**Apply online:**  
**[www.humanityskitchen.org](http://www.humanityskitchen.org)**



## Culinary Arts Job Training Program



## Credentials Earned

- ⇒ ServSafe Food Handlers Manager Certification
- ⇒ Certified Kitchen Cook (CKC) Certification
- ⇒ Culinary Arts Certificate

We are an approved Trade School by the Delaware Department of Education



American Culinary Federation  
First State Chefs Association



## Topics of Study

- ◆ Preparing and Serving Safe Food
- ◆ Kitchen Basics
- ◆ Food Service Equipment
- ◆ Fruit and Vegetable Preparation
- ◆ Salads and Garnishing
- ◆ Desserts, Baking and Pastry
- ◆ Soups and Sauces
- ◆ Knife Skills
- ◆ Meat, Poultry, and Seafood
- ◆ Potatoes and Grains
- ◆ Vegetarian & Gluten Free Cooking

## Culinary Arts Program

- ⇒ 14 weeks hands on Culinary Training
- ⇒ Food Safety and Sanitation
- ⇒ Job related Self-Empowerment Life Skills
- ⇒ Paid 2 Week Internship
- ⇒ Employment Skills
- ⇒ Interviewing Techniques
- ⇒ Resume Writing
- ⇒ Financial Literacy
- ⇒ Mock Interviews
- ⇒ Complete Chef Uniforms & Shoes
- ⇒ Professional Knife Set
- ⇒ Text books, cutting glove, notebooks, Pens, thermometer, flash drive
- ⇒ Monthly Transportation Stipend
- ⇒ Lunch

Thank you for your interest in Humanity's Kitchen Culinary Arts Training Program.

In order to be successful in this program, you have to want to be successful. Your passion, drive, and creativity for food are what will influence the outcome of your training.

Food is an art, a passion, and a therapy. But, it is not for everyone. One of the nice things about wanting to become a chef is that no one can hold you or your creativity back, but you! Many people have gone on into this profession to become great chefs, celebrity chefs, and restaurant owners.

Your path of success depends upon only one thing, you. Humanity's Kitchen provides you the training, the tools, and the opportunity to gain entry level employment in this industry, in a caring and safe, though challenging environment.

At Humanity's Kitchen, we show great respect to a person that is about to eat our food, by how well we prepare the food for them.

We hope that we can be a part of your journey as you enter Humanity's Kitchen.

Richard C. Carter, Jr., MS, CMP  
Founder & Executive Director

