

PREPARE FOR A CAREER IN FOODSERVICE

With a focus on food preparation and production skills, nutrition, and food safety and sanitation, the Culinary Arts Training program prepares students for various entry-level positions in the foodservice industry.

Practical hands-on lab activities in a commercial kitchen environment provide opportunities for students to master the skills required for employment.

Dress for Success:

We also have collaboration with Dress for Success and our young women who obtain interviews and/or jobs will receive business attire and other items for free while in the program.

We Offer:

- WIOA Culinary Vocational Training
- 9 week program, 4days/week, 5hrs/day
- Job Readiness Training
- Food Handler's Certification upon completion
- Paid Internship 40 hours per week up to 150 hours
- Job Readiness Workshops
- Basic employability skills
- Communication skills
- Resume/Cover Letter Writing
- Mock Interviews
- Job Placement Assistance and more!

Our Mission

The Mission of MMCC is to improve the lives of Bronx residents with our dedication to humanitarian efforts; reaching out to a rich tapestry of cultures, building gateways to success through quality service and programs, building confidence, sustainability and working toward self-sufficiency for individuals we serve.

MMCC is an Equal Opportunity Employer/Program. Auxiliary aids and services are available upon request to individuals with disabilities.



Building
communities
one life
at a time

Mosholu Montefiore Community Center
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Bronx, New York 10467

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WIOA CULINARY ARTS PROGRAM

AT MOSHOLU MONTEFIORE
COMMUNITY CENTER





FOOD SANITATION & SAFETY

This course is designed as a comprehensive study of food sanitation and food safety for the food service industry.

Areas of study include: Cause and prevention of food borne illness; food poisoning, food spoilage, bacterial prevention, and more.

Hygiene and prevention: desired personal hygiene practices, proper procedures for cleaning and sanitizing, pest control and other prevention techniques.

In addition, basic HACCP (Hazardous Analysis Critical Control Points) procedures

will be introduced. Upon successful course completion, the student will be prepared to take the New York City Food Protection Certification exam.

CULINARY ESSENTIALS

Introduction to basic cooking methods, the identification and use of ingredients, and the handling of tools and equipment are the core components of this training.

The basic principles and techniques of quality food production and work methods are the core of this training student with the skills, knowledge, and experience necessary to work in a production facility.

You will learn about what happens to food when it is heated, about how food is cooked using different cooking methods, and rules of seasoning and flavoring.

It is important to understand the theories so you can successfully put them into practice in the kitchen. A cook's judgment is based on experience, understanding of the raw materials in the recipe, and on the knowledge of basic cooking principles

TASC Test Preparation

At the Educational Counseling Center

- Tutoring Available
- An Assessment test will determine qualifications

To qualify for services:

- Must be 18-24 years old
- Must live within the five boroughs
- Mandatory Job Readiness Training
- Other eligibility guidelines may apply
- Call for more Information

Contact Information

Mosholu Montefiore Community Center
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e: YSantiago@mmcc.org or TCastro@mmcc.org

We are proud to present new and exciting opportunities for young adults who qualify!