

LEARN IN THE REAL WORLD!

At MMCC, you will learn classic Culinary Arts techniques with innovation and real-world experience to give you the credentials, confidence, and connections you need to fulfill your culinary dreams.

Courses take place in a formal, instructional, hands-on restaurant setting. Job placement assistance is also included.

PREPARE FOR A CAREER IN FOODSERVICE

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

Practical hands-on lab activities in a commercial kitchen environment provide opportunities for students, including court-involved youth to master the skills required for employment. We provide light food and transportation daily. **No loans necessary!**

ABOUT THE PROGRAM

- Paid Internships (\$15/hour)
- Work Readiness Training - \$100 stipend for class completion
- Customer Service Certification (NRF)
- Daily MetroCard given for transportation
- Job Placement assistance
- Food Handlers Certification



Building
communities
one life
at a time

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.



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

TTY#: 1-800-662-1220

Educational Counseling Center
Mosholu Montefiore Community Center
3512 DeKalb Avenue (Basement)
Bronx, New York 10467

Yuisa Santiago - Director
718-652-0282 | www.mmcc.org



CULINARY ARTS PROGRAM

AT MOSHOLU MONTEFIORE
COMMUNITY CENTER





GED Test Preparation

At the Educational Counseling Center

- GED Tutoring is available
- Paid Internship placements available

To qualify for services:

- Must be 16-24 years old
- Out of school
- Must live within the five boroughs
- Attend mandatory Work Readiness Training
- Other eligibility guidelines may apply
- Call for more Information

Contact Information

Mosholu Montefiore Community Center
3512 Dekalb Avenue, Bronx, New York 10467

Yuisa Santiago Director

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email: YSantiago@mmcc.org

CULINARY ESSENTIALS

Our Train & Earn Culinary Art's Training program incorporates work-based learning opportunities, including internships and on-the-job training. The Culinary Art's Training has been successfully offered onsite in our kitchen at our program facility since our Out of School Youth Program started in 2006.

Opportunities for Paid Internships include Culinary Training.

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: Basic Food Safety, Personal Hygiene, Cross-contamination and Allergens, Time and Temperature, and Cleaning and Sanitation.

Upon successful course completion, the student will be prepared to take the National Restaurant Association's ServSafe® Food Handler Exam.



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