

CULINARY SKILLS TRAINING PROGRAM



**GAIN SKILLS IN THE FOOD SERVICES INDUSTRY
UNDER THE GUIDANCE OF PROFESSIONAL CHEFS
IN GOODWILL'S NEIGHBORHOOD BISTRO.**

**Free career training for jobs in the culinary industry
and opportunities in:**

- Catering Support
 - Pantry Cook
 - Line Cook
- Pastry Chef Assistant
- Cashier / Register
- Back-of-House

Graduates have been hired by:

El Gaucho • Pacific Grill • The Spar
Shake Shake Shake • Fred Meyer
or have started their own business
- Chai Pyala Bakery & Castle Sandwich Stop

About the Course

- No previous experience required
- 12-week course
- Rotate through 6 hands-on kitchen stations and receive classroom training
- Upon graduation, students receive certificate of completion, CRED Credential, Google Digital Literacy Certificate, and assistance with job search
- Lunch provided

What Do You Cover?

COURSE CONTENT:

- Knife Skills
- Catering
- Kitchen & Food Safety
- Basic Cooking Techniques
- Baking
- Customer Service
- Cash Register / POS
- Kitchen Operations
- Kitchen Math / Finances
- Industrial Dish Washing

Am I Eligible?

ELIGIBILITY REQUIREMENTS

- Age 18 or older
- Reliable transportation

Attend an Information Session



2nd & 4th Thursday of every month
1:00 PM • Drop-ins welcome



714 S. 27th St., Tacoma

Class Schedule



7:00 AM - 3:30 PM
M - F Class & Kitchen Learning

Questions:

For more information contact:
253.573.6656
culinaryinfo@goodwillwa.org

