

What are my job prospects upon graduation?

Many of the academy's graduates land entry-level jobs with restaurants, caterers or corporate dining services. Our success rates are much higher in comparison to other food-service training programs.

Beginners often work as entry-level cooks. Some graduates are able to start in a higher paying position as a cook or chef.

Chefs and cooks are positioned to advance into executive chef or supervisory and management positions. Job openings for these positions are expected to be plentiful through the foreseeable future.

Where do graduates work?

Many of our graduates are now working in the kitchens of Montclair State, Kean University, Panera Bread, as well as Prudential, Schering-Plough, and several area hospitals.

How do I enroll?

Call Rose Murray at 908-355-3663 x 240 and tell her you would like to be considered for this program.



For more information, contact:

The Community FoodBank of New Jersey
Food Service Training Academy
31 Evans Terminal
Hillside, New Jersey 07205

908-355-3663 (ext. 240)
rmurray@njfoodbank.org



FOOD SERVICE TRAINING ACADEMY
FIGHTING HUNGER AND POVERTY



Do you have little or no work experience?

**No problem.
We teach you what you
need to succeed.**

njfoodbank.org

What is the Food Service Training Academy?

The Food Service Training Academy is a fourteen-week job-skills program. The academy trains men and women for careers in the food service industry. Students learn cooking skills as well as safety standards for food preparation and storage.

Students also learn how to succeed in the workplace. They learn how to follow directions, cooperate with bosses and co-workers, manage their money, and take care of family responsibilities.

Graduates leave with 500 hours of kitchen experience, a ServSafe sanitation certificate, and membership in the American Culinary Federation.



Students gain hands-on experience by working at special events

Who should attend?

Some students are referred by social-service agencies, halfway houses and welfare-to-work programs. Some students enter the program looking for a new set of skills and career path.

Who teaches at the FSTA?

The academy is under the direction of Certified Executive Chef Paul Kapner (front, left), a graduate of Johnson & Wales University. Classes are taught by professional chefs who have spent years in the industry. Visiting chefs demonstrate specific cooking methods.



How much does it cost?

The Community FoodBank offers full scholarships to all students accepted into the program.

Where is the academy?

Class are taught at the FoodBank in Hillside. Students often go on field trips to restaurants, caterers and corporate kitchens.

What are some of the specific things I will learn?

By the end of fourteen weeks, you will:

- Know basic cooking terms.
- Be familiar with kitchen equipment and tools.
- Have had hands-on practice in fundamental cooking.
- Know how to use cooking equipment found in hospitals, restaurants, cafeterias and industrial kitchens.
- Be certified in ServeSafe Food Sanitation Management, which is accredited by the National Restaurant Association.
- In short, you will learn what you need for starting a new career in the food service industry.

What is Required?

In order to be admitted into the FSTA program students must:

- Have a High School GED.
- Show proof of being eligible to work with a proper ID (such as a drivers license).
- Pass a drug test and remain verifiably drug-free.