TRAINING IN ALL ASPECTS OF CULINARY ARTS

Rebekah's Culinary Academy prepares youth, ages 15-25, for a career in the hospitality industry. Our instructors are credentialed teachers and professionals in the food industry who guide students through a 10 week course, with 3 hour sessions meeting twice per week. Students are trained in all aspects of culinary arts, including:

- Knife skills and using professional equipment
- Safety and sanitation
- Kitchen measurement
- Introduction to baking and yeast dough (for pizza and bread!)
- Introduction to meats, poultry, and seafood
- Introduction to starches and pastas
- Production cooking and baking

In addition to these skills students also gain the following:

- 3-5 High School credits
- Team building, organization, and marketing education
- · Self-esteem and self-discipline building
- Basic job skills, interview training, and professional support
- Introduction to culinary and hospitality careers
- Internship opportunities for high achieving students

While in class, students are required to wear a culinary uniform; black pants, shoes and socks, crisp white chef coat, white hat, and 4-way waist apron (coat, hat, and apron are provided). This helps students "wear the part" and build confidence in themselves through the work.

ELIGIBILITY

In order to participate in Rebekah's Culinary Academy, potential students must meet the following eligibility requirements:

- At-risk youth between the ages of 15 and 25
- Fluent enough in English to read recipes
- Free of violent or weapon related tendencies
- Must be able to commit to a 10 week program, Mondays and Wednesdays from 4-7pm and a weekend field trip day
- Must have reliable transportation to and from the classroom at Rebekah Children's Services
- If receiving services elsewhere, a referral is required; self-referrals are also accepted

All potential students must complete the attached application and an in-person interview prior to being accepted into the program. Submit completed applications in person at 290 IOOF Ave. Gilroy, CA, by email to cpineda@rcskids.org and/or by fax (408)846-4847



Culinary APPLICATION Academy

PERSONAL INFORMATION	N (please print) Date	e:		
Name: First					
Other names you are known bySSN(optional)					
Date of Birth	Age	Gender	M F		
Address: Street	City			State	Zip
Phone: Home	Cell		Email		
Parent/Legal Guardian (if under 18 years old) or Emergency Contact:					
Parent/Guardian/Contact Phone:					
RCS Program Affiliation (if applicable)					
Therapist/Case Worker Name (if applicable)Phone					
EDUCATION					
Name of school currently attending (if applicable)					
Address: City	State _	Zip			
Grade level currently enrolled at:	OR	Date comple	ted High	School/GED _	
COMMITTMENT					
Are you able to commit to 2 days of class per week from 4-7 pm for 10 weeks? YES NO					
If not able to at this time, when would you be able to commit to this schedule?					
Do you have reliable transportation to and from class at RCS? YES NO					
Applicant Signature				Date	
Parent/Guardian Signature (if under 18 years)				Date	