



2025 Culinary Training Program Schedule

- October:
 - 13th - Introduction Day (2hrs) & Allergen Training (2hrs)
 - 14th - Food Protection Management Certification (8hrs)
 - 15th - Weekly Instructor Check-ins (1hr)
 - 20th - Menu Planning & Food Prep (4hrs)
 - 21st - Kitchen Fundamentals & Food Safety (6hrs)
 - 22nd - Weekly Instructor Check-ins (1hr)
 - 27th - Menu Planning & Food Prep (4hrs)
 - 28th - Kitchen Fundamentals & Food Safety (6hrs)
 - 29th - Weekly Instructor Check-ins (1hr)
- November:
 - 3rd - Menu Planning & Food Prep (4hrs)
 - 4th - Budgeting/Ordering/Inventory (6hrs)
 - 5th - Weekly Instructor Check-ins (1hr)
 - 10th - Menu Planning & Food Prep (4hrs)
 - 11th - Restaurant Business Fundamentals (4hrs)
 - 12th - Weekly Instructor Check-ins (1hr)
 - 17th - Menu Planning & Food Prep (4hrs)
 - 18th - Farm/Vendor Visit Day (4hrs)
 - 19th - Weekly Instructor Check-ins (1hr)
 - 24th - Menu Planning & Food Prep (4hrs)
 - 25th - Thanksgiving Boxes (4hrs)
 - 26th - Weekly Instructor Check-ins (1hr)
- December:
 - 1st - Menu Planning & Food Prep (4hrs)
 - 2nd - Etiquette Training (2hrs)
 - 3rd - Weekly Instructor Check-ins (1hr)
 - 8th - Menu Planning & Food Prep (4hrs)
 - 9th - Community Etiquette Luncheon (2hrs)
 - 10th - Weekly Instructor Check-ins (1hr)
 - 15th - Employability Training (2hrs)
 - 16th - Program Banquet (2hrs)

*Students will engage in a 4-week internship with their assigned restaurant from November 17th - December 12th. Students will receive a program stipend of \$15/hr for 20 hours per week of on-the-job training during this time.