

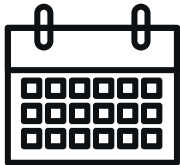


**LAUNCH YOUR
CULINARY CAREER
AT IMPACT!**

**LEARN FROM THE
BEST CHEFS IN
CHICAGO!**

**PAST INTERNSHIPS @
LULA CAFE,
FRONTERA, AND
MORE!**

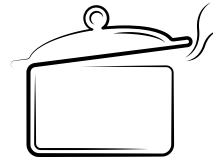
**LIMITED CLASS
SPOTS
AVAILABLE!**



8 week training
Monday - Thursday,
9 AM - 4 PM
+
4 week PAID
internship



This free
program is open
to young adults
ages 18-24 in the
Chicago area
looking to start
their career.



Learn from
visiting chefs at
top restaurants
about food
preparation, knife
skills, cooking
methods, and
nutrition.



Gain food
handling
certificate and
job readiness
skills, like
resume
building and
interviewing.

- The next session will begin on **August 11, 2024**.
- Visit our website at www.impactculinary.org to apply and learn more.
- See what's happening in class on **Instagram** at [@impactculinary](https://www.instagram.com/impactculinary).
- For more information, **email Lorraine** at Lorraine@thehatcherychicago.org with questions.

Impact Culinary Training Frequently Asked Questions

What will I learn?

This program will help prepare you for an entry-level job at a restaurant to start your career, such as prep cook or kitchen assistant. This includes: food handling certificate, job readiness skills, food preparation, equipment identification, knife skills, recipe development, product identification, storage, cooking methods, and nutrition.

Who is eligible to apply for the training?

Any young adults age 18-24 who are not high school students, with interest in a culinary or food service career. No prior training or degree is necessary. Young adults with backgrounds can apply and will be considered.

How much does it cost?

There is no cost for the training, as the tuition is paid for by our donors.

When will the training occur and how long is it?

The next training will begin August 11, 2024. All sessions are 8-weeks, followed by a 4-week paid internship. Class will be Monday through Thursday. Class ends November 11, 2024.

Where will it be held?

The training will be held at The Hatchery, located at 135 N. Kedzie Avenue. Internships will take place in restaurants around the Chicagoland area.

Will I receive help to find a job?

ICNC has a successful placement program and will assist in finding you employment after you pass the training and complete your internship. While we do not guarantee jobs, many of our employers will guarantee training graduates the opportunity to interview for positions they qualify for. We currently partner with multiple reputable restaurants and nontraditional employers.

What kind of job could I be eligible for after completing the training?

A line cook, prep cook, server, beverage service professional, or host and hostess, to name a few.

How do I apply?

Visit www.impactculinary.org/apply-now

What happens after I apply?

Applicants who meet the minimum requirements will be invited to interview.