

# 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. This includes: food handling certificate, job readiness skills, food preparation, equipment identification, knife skills, product identification, safe food-storage practices, cooking methods, nutrition, and more.

### **Who is eligible to apply for the training?**

Any young adults age 18-24 who are interested 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 to our students.

### **When will the training occur and how long is it?**

All sessions are 8-weeks with a 4-week paid internship. Class is held Monday through Thursday unless otherwise noted.

### **Where will it be held?**

The training is held in our state-of-the-art kitchen at The Hatchery, located at 135 N. Kedzie Avenue in Chicago's East Garfield Park. Internships 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, or other food service professionals, to name a few.

### **How do I apply?**

Visit [www.impactculinary.org](http://www.impactculinary.org) and click the 'Apply to Impact' button to fill out an application for the next cohort.

### **What happens after I apply?**

We will invite applicants who meet the minimum requirements to interview for a position in the program.