

# CULINARY APPRENTICESHIP

## Workforce Development Program

Want to turn your love for cooking into a career as a chef?  
*Get the training you need with our culinary apprenticeship program.*



11 weeks, 40 hours / week.  
Full-time availability required.



In person at our classroom and cafe at  
2212 Rhode Island Ave NE, Washington DC



- Pays \$17.95/ hour
- Chef's knife, uniform, and learning materials
- Culinary training and employability, equity, and empowerment classes
- Support with finding a job in the culinary industry

### Eligibility & Requirements:

- Refugees, asylees, asylum seekers, or survivors of human trafficking landed in US in past 5 yrs
- Active US workforce authorization
- Aged 18 to 65 years old
- Currently making less than \$10,000 / yr and/or facing significant barriers to employment in the US
- Willing and able to stand for 8 hrs and lift boxes up to 50lbs (22kg)
- Able to communicate and follow instructions in English
- Ready to commit to a culinary career after the program



## READY TO APPLY?

1

Fill out the application! Scan here to apply.

2

You will be invited to an information session after we receive your application. Sign up and attend!

3

You will be invited for an interview if you are eligible for the program. Attend the interview!



Scan code with your phone camera to see application

## Questions?

Contact us at [dmvapplications@emmastorch.org](mailto:dmvapplications@emmastorch.org)  
Learn more at [emmastorch.org/program](https://emmastorch.org/program)

## CULINARY FOUNDATIONS

*Weeks 1-5*

- 1 Welcome and setting the foundation
- 2 Culinary fundamentals and the work environment
- 3 Classic cooking technique and professional communication
- 4 Working on the line and getting to know the industry
- 5 The transition and integrating your life into work

## CULINARY ELECTIVES & SPECIALIZATIONS

*Weeks 6-11*

- Work every station at our Rhode Island Avenue Cafe.
- Prepare for Graduation Dinner, during which you will prepare a dish that represents you.
- Start your career planning and job placement for a culinary role.

### Throughout, You'll Get:

- Weekly English classes focused on culinary vocabulary and interview preparation
- Job readiness workshops, mock interviews, and mock trails with leading DC restaurants
- Individualized career mentorship and coaching sessions preparing you for your first job after the program
- Supportive services from social work team to ensure success in the workforce and referrals to outside organizations