



# Culinary Skills Training Program

**Shepherd's Table's Culinary Skills Training Program is a food service and self empowerment program that will teach marketable restaurant skills and help place students in the culinary industry.**

The program consists of 12 weeks of hands on training in a professional kitchen followed by a 4 week internship component in a restaurant culinary environment. Students will also complete life skills and a job readiness curriculum alongside learning culinary skills.

Students will graduate the program ready to work in the food service industry and sustain employment with a ServSafe food handler certification, and professional kitchen experience.



## Eligibility Requirements

- Be at least 18 years of age
- Have stable housing
- Be able to work 40 hours a week between the hours of 6AM and 8PM Monday through Sunday
- No outstanding warrants
- Be currently unemployed or underemployed (Annual Income < 20k)
- Be able to read, speak, and comprehend English
- Be able to stand for 8 hours a day
- Able to lift and move 50 pounds

## Program Locations

- Progress Place: 8106 Georgia Avenue, Silver Spring 20910
- Silver Spring United Methodist Church: 8900 Georgia Avenue, Silver Spring 20910

Please check out our website for more details:  
<https://www.shepherdstable.org/culinary-skills-training-program/>

Scan the QR code to fill out the application form:



**Application due September 6th, 2024**