



Dreaming of a culinary career? *Let's get cooking!*

We are currently recruiting for our eleventh class of Career Fellows. Interviews and assessments start in June and will go through fall, with class 11 starting in September.

Please spread the word!

Our year-long, paid culinary training program includes:

- Essential skills classes, and culinary education with both Foodlink staff and local employers
- Transportation assistance and fresh food vouchers
- Food safety certifications including ServSafe Manager and Allergen certification
- Certification in CPR/ First Aid/ AED and Sexual Harassment Prevention
- Culinary Certification in ROUXBE Professional Culinary Foundations, Levels 1 & 2
- Certification as NYS DOL Cook apprentice
- Foodlink Community Kitchen and Café experiential learning
- Financial coaching, case management, career coaching, throughout the program and minimally 4 years post-graduation in the FCF alumni network
- Culinary uniform, portfolio and knife roll
- Mentoring through regional food establishments— executive chef or sous chefs. Community employment partners include:
 - DelMonte Group
 - Erie Grill
 - Grappa
 - Lean Life Manufacturing
 - Locust Hill Country Club
 - Native Eatery
 - Simply Crepes
 - St. Ann's Community
 - St John Fisher University
 - Sweet Pea Plant-Based Kitchen
 - The Strathallan
 - Wegmans



To nominate, apply or get more information, please visit FoodlinkNY.org/FCF, or contact Foodlink's Career Empowerment team at FCFellowship@FoodlinkNY.org



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