



Culinary Arts Program

A Program of



SULZBACHER
HOUSING • HEALTHCARE • HOPE



Culinary Arts Program Overview

The Culinary Arts program is a 15-week course made up of 12 training modules and a 3-week externship at a local restaurant. Students receive real-life, fast-paced training from our knowledgeable Chef Instructor. Our goal is to prep students in the skills of culinary arts so that they can find hope in the pursuit of a life-sustainable career.

Students participate in 15 week-long courses on the following Culinary Skills:

1. The Culinary Profession and Food Safety
2. Menus, Nutrition and Food Science
3. Basic Equipment, Knife Skills and Kitchen Terminology
4. Meat & Poultry – Identification and Breakdown
5. Fish & shellfish – Identification and Breakdown
6. Cooking Methods
7. Fruits, Vegetables and Herbs – Identification and Preparation
8. Stocks, Mother Sauces and Soups
9. Dairy, Dry Goods, Eggs and Sandwiches
10. Garde Manger
11. Desserts and Pastries
12. Externship Employment Bootcamp



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To apply or for more information, click the link: goodwillnorthfl.org/a-step-program-for-working-adults/