

New Community Workforce Development Center Mission

New Community Workforce Development Center's mission is to improve the quality of life of all students through education and occupational training in a community that fosters life-long learning. The corporation's workforce development programs and services are supported by Strategic Goals that are aligned with New Community's mission. The Workforce Development Center's strategic goals are:

- **Quality Services:** Provide quality educational, vocational, and occupational services to students; provide an environment that supports and enhances a positive learning environment for faculty, staff, and administrators.
- **Community Partnerships:** Develop and maintain meaningful relationships with community partners within the Greater Newark region.
- **Graduate Performance/Institutional Outcomes:** Promote high academic and vocational standards to enhance program graduation and job placement rates.
- **Innovation:** The center is committed to staying abreast of the latest developments and innovations in the field of workforce development in order to enhance the effectiveness of our programming and student job placement upon graduation.
- **Student-Centered:** Promote a learning environment in which meeting the needs of each individual student is seen as key to helping them achieve their goals. Using this model, barriers to student success are greatly reduced.
- **Quality Programming:** Programs at New Community Workforce Development Center are approved by the New Jersey Department of Education (Chapter 18.NJAC 6:46-4, 16 3.I.)

The Center is approved to administer Title IV Pell grants from the U.S. Department of Education and VA Education Benefits from the U.S. Department of Veterans Affairs.

The Center operates under a Certificate of Approval from the New Jersey Department of Education, Private and Vocational School Unit.



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New Community Workforce Development Center
Culinary Arts Specialist Program
274 South Orange Avenue
Newark, NJ 07103



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973-824-6484
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Culinary Arts Specialist

The Culinary Arts Specialist Program is designed to give students the skills to prepare foods for restaurants and other food service settings such as hospitals, airlines and cruise ships, etc. Students learn to select and develop recipes, to prepare, cook and serve meats, sauces, soups and vegetables, and to understand food safety and sanitation. Students gain practical experience in preparing foods for commercial, institutional, cafeteria, and fine dining establishments.

Upon completion of the course, students receive a certificate, food handler's license and a become certified with ServSafe, a nationally recognized credential. Graduates of the program are trained for employment as First Cook Grill person, Butcher, Salad Preparer, or Saute person. These positions will give students the opportunity for good entry-level salaries.

Entrance Requirements

- Have a high school diploma or equivalent
- Take an entrance exam
- Be at least 18 years old

Financial aid available for students who qualify.

Program Syllabus

Module I

- Health Safety and sanitation
- Food Terminology and equipment
- Nutrition
- Communications/language

Module II

- Methods of food preparation
- Soups, stocks and sauces
- Production kitchen skills
- Prep, salads, sandwiches
- Communications/mathematics
- Sanitation and safety

Module III

- Methods of cooking
- Grilling and broiling
- Deep frying
- Meat and butcher
- Cost control
- Communications/customer service

Module IV

- Fruits and vegetables
- Rice and Pasta
- Baking
- Catering and banquet

Module V

- Cafeteria and pantry
- Menu and recipes
- Ethnic foods and beverages
- Fish and shell fish

Class Schedule

- 30 weeks
- Monday through Friday
- Morning and afternoon classes offered



Additional Services

The New Community Workforce Development Center also provides:

- On-site career counseling
- Job placement assistance
- Financial aid and VA benefits (if qualified)
- Internet-ready resource lab
- Life skills/job readiness workshops

Culinary Arts Employment Partners

- Gourmet Dining LLC
- Daughters of Israel
- Essex Fells Country Club
- Gallaghers Restaurant
- Holiday Inn - Harmon Meadow
- Hyatt Hotel
- Maize Restaurant
- Marriott Hotel at Newark Liberty
- Airport
- Neiman Marcus Grill
- Nordstrom Grill
- Pathmark
- Prudential Center
- St. Philip's Academy
- The Cliffs at Eagle Rock
- The Grill at NJPAC
- Whole Foods



NEW COMMUNITY CORPORATION

"I thought I knew it all when I entered the program, but I learned a lot more."

Duane McKinnon, graduate of the New Community Workforce Development Center Culinary Arts Specialist Program