COURSE DESCRIPTION
♦ 900 program hours covering methods of food preparation, kitchen skills, food terminology and equipment, soups, stocks and sauces, cost control, safety, sanitation and nutrition.
♦ Students complete their training with a 150-hour internship with one of NCCTI’s employment partners.
♦ The course includes a combination of theoretical concepts (classroom), hands-on training, internship (experimental learning) and life skills/job readiness workshops.
♦ Students receive ServSafe certification.

PROGRAM REQUIREMENTS
♦ Must be at least 18 years old
♦ Have a high school diploma or equivalent
♦ Provide proof of citizenship

PROGRAM HOURS
Monday-Friday, 9 a.m.-3 p.m.

PROGRAM LOCATION
Classes take place at Extended Care in a commercial kitchen, 266 South Orange Avenue, Newark, NJ 07103

KEY PROGRAM OUTCOMES
♦ Career pathways in an in-demand occupation
♦ Industry recognized credentials
♦ Connection to a host of employers

Financial aid is available for those who qualify!

For more information, call 973-824-6484 or visit newcommunitytech.edu


Our Mission: To improve the quality of life of all students through education and occupational training in a community that fosters life-long learning.