



newcomercentre.com







Funded by:



Newcomer Centre's Culinary Skills Training Program

This program began in 2023 and is a hands-on training introduction for anyone seeking to enter any aspect of the food service and hospitality industries from fine dining chef to catering, to food truck or large-scale production and institutional careers—this is your starting point!

The Newcomer Centre's Culinary Skills Training Program might be perfect for you as we give you the opportunity to learn how to work in all aspects of the food service industry or possibly even open up your own restaurant!

Participants receive:

- A 12-week program that's PAID with:
 - -8 weeks of intensive training on essential kitchen skills
 - —4-week practicum with a local business partner
- Real kitchen experience and instruction from Red Seal Chef
 Daniel Huber on etiquette, essential professional kitchen and
 technical skills, as well as designing, preparing, cooking and
 plating dishes.
- Transit passes (if required) and their own uniforms.
- Various life and employment skills taught by the Essential Skills Facilitator Mikayla Stevens, such as: navigating your job search, sustaining a healthy real-world skillset as you pursue pathways in the culinary field.
- Mentorship over an additional 12-weeks of work experience.

Graduates also receive tools of the trade, a premium knife kit that's sourced locally and developed internationally.









Who Can Access the Program

- Must be 18 years or older to apply.
- Must be legally eligible to work in Canada.
- Must have basic Canadian Language Benchmark (CLB) Level 4 English language skills or higher.

Program Available

This program runs Mondays to Fridays from 8 am—4 pm and is available at the Newcomer Centre's downtown location: 10170 112 ST NW—Edmonton.

Find Out More

Email: Mikayla at mstevens@newcomercentre.com

Phone: 780-423-9509

Website: newcomercentre.com