



Workforce Investment Act Eligible Training Program

Provider Name: The Genesis Center

Contract #: 4050- 49

Address: 620 Potters Ave
Providence, RI 02907

Address if program is held at a another site:

Program Name: Culinary Arts

Office use only: ONET CODE 35-9099

CONTACT INFORMATION

Program Contact Person: Cherilyn Dyer

Phone: 401-781-6110
Email: cherilyn@gcenter.org

Fax: 401-461-8788
Website: www.gcenter.org

Course Outline/Topics to be Covered

Trainees will learn to prepare salads, stocks, soups, mother sauces; fabricate meat cuts; develop knife skills; decipher and convert recipes; identify and use kitchen equipment and basic and exotic ingredients; handle customers in a micro bakery/snack bar business; develop work readiness skills; work in groups and alone to achieve personal and professional goals. Full on-site assistance from Support Staff--Social Case Manager, Job Developer (soft skills training, resume building, job placement assistance), Transition Specialist (access to further training and/or higher education), and Health Care Coordinator. Follow up for one year after graduation, with full access to support services.

Required academic grade levels to enter program

Reading Grade Level 5th

Math Grade Level 3rd

English Proficiency Intermediate Proficiency

Required to enter training program

Physical Yes No
Vaccinations Yes No
Drug test Yes No
BCI Yes No
License Yes No
Tools Yes No
Experience Yes No
Other :

MAY be required for employment

Physical Yes No
Vaccinations Yes No
Drug test Yes No
BCI Yes No
Certification Yes No
License Yes No
Tools Yes No
Experience Yes No
Other :

Participants will be qualified to seek employment in the following occupations:

- 1) Cooks
- 2) Food Preparers/Prep
- 3) Restaurant service
- 4) _____

Is this program Pell grant eligible?

Yes No

PROGRAM COSTS:

TUITION INCLUDES:

Tuition	\$4,470.00
Fees	_____
Books	_____
Licensing	_____
Certificate fees	_____
Other, provide explanation	_____

Total Tuition Cost \$4,470.00

These are expenses that MAY be reimbursed after successful completion of training.

Please indicate Yes, No or enter the amount

	YES	NO	AMOUNT
Books	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		_____
Licensing	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		_____
Tools	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		_____
Uniforms	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		_____
Travel	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		_____
Miscellaneous	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		_____

Total \$0.00

Participant is responsible for :

Prerequisites	_____
Memberships	_____
_____	_____
_____	_____

Cost above tuition cap **\$0.00**

Expenses that MAY be reimbursed **\$0.00**

Total \$0.00

Maximum ITA Responsibility (Max. \$5500)

\$4,470.00

PROGRAM LENGTH

Weeks and Hours and

Additional Information

13 weeks 350 hours (course plus internship)

What type of certificate will be awarded and by whom?

NRA ServSafe Food Safety Manager Certification