



Workforce Investment Act Eligible Training Program

Provider Name: Cookie Place, Inc.

Contract #: 5050-18

Address:
280 Washington Street
Providence, RI 02903

Address if program is held at a another site:

Program Name: Cookie Place Culinary Arts Training Program

Office use only: ONET CODE 35-2014

CONTACT INFORMATION

Program Contact Person:
Ray DePasquale

Phone: 401-351-8789
Email: rdcookieplace@yahoo.com

Fax: 401-861-2411
Website: cookieplace.org

Course Outline/Topics to be Covered

A ten week comprehensive food service skills training program that provides basic technical, and hands-on instruction in a busy operationally, competitive business. Students are provided with in-depth information so they can obtain their ServSafe certification. Students will develop work readiness, and job seeking skills and upon course will receive job placement assistance. The following skills will be taught: Food safety and sanitation, personal hygiene, basic food prep and cooking skills, recipes and menu development, baking, food and ingredients measurement, kitchen equipment and tools, temperatures and time monitoring, quality control, knife skills, storage and handling, basic catering exposure and basic grill exposure.

Required academic grade levels to enter program

Reading Grade Level 5th Grade

Math Grade Level 5th Grade

English Proficiency 5th Grade

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) Workers, Inc. Fast Food
- 2) Counter Attendants, Cafeteria, Food Concessions
- 3) Food Prep Workers
- 4) _____

Is this program Pell grant eligible?

Yes No

PROGRAM COSTS:

TUITION INCLUDES:

Tuition	\$3,310.00
Fees	\$200.00
Books	\$75.00
Licensing	
Certificate fees	
Other, provide explanation	
Tools/Uniforms	\$200.00
Baking Supplies	\$325.00

Total Tuition Cost \$4,110.00

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)

\$4,110.00

PROGRAM LENGTH

Weeks and Hours and

Additional Information

Each Class is a 10 week program. Total hours are 200.

What type of certificate will be awarded and by whom?

ServSafe Certification