*Candidates may pick up an Application at DC Central Kitchen located at:
425 Second Street NW. 202 234-0707

Submitted Application Packet must include:

1. The application
2. Referral form
3. Recent (within the last year) TB Test
4. Police clearance
5. Picture identification
6. Social security card. (We will make copies of ID and SS Card)

After submitting the application packet documents, we will pre-screen the applications and contact selected candidates to schedule the first interview. **It is important that you understand that not all applicants will be scheduled for the first interview.**

If the candidate successfully completes the interview, he/she will be scheduled to do a 5-day evaluation period in our main kitchen. Candidates will work in various food-production stations and will be evaluated on the following criteria:

- Punctuality
- Ability to follow instructions
- Speed
- Ability to focus
- Team work
- Attitude
- Entry Exam

If candidates receive favorable evaluations from the station chefs – meaning at least “GOOD” in each category, they will qualify for a 2nd interview. If the 2nd interview goes well, and candidates pass the drug screening, their application will be placed in a pool of eligible matches for enrollment.

DC Central Kitchen’s CJT Program receives over 70 applications during each enrollment period. The Culinary Job Training Staff will select 20-25 candidates and place 5 candidates on a wait list. After the program start date, there is a 2-week probationary period, in which candidates may withdraw. This is also a time for instructors to assess Candidates on their performance. During the probationary period, wait-list applicants may be enrolled to fill those spots within the first eight to ten days of the program.

The Wait List selection process is determined by the candidate most qualified to **pick up and catch up** – eight to ten days into the program.