DC Central Kitchen’s Culinary Job Training Program is certified by the Office of the State Superintendent of Education (OSSE) and recognized by the National Restaurant Association Educational Foundation and the American Culinary Federation Education Foundation for our quality programming and industry-recognized credentials.

The Culinary Job Training program is also a respected partner of:
- DC Department of Employment Services
- DC Department of Human Services
- DC Workforce Investment Council
- The Restaurant Association of Metropolitan Washington
- The Hotel Association of Washington, DC
- The Court Services and Offender Supervision Agency
- United Planning Organization
- GPO Federal Credit Union
- National Restaurant Association Educational Foundation

Acceptance to the Culinary Job Training program is competitive and reserved for individuals who are ready to work hard. Because of the generous support of our partners and the community, DC Central Kitchen is able to cover all tuition costs.

To apply, call 202-601-7310 or email admissions@dccentralkitchen.org

To learn more, visit www.dccentralkitchen.org/enroll

DC Central Kitchen graduates work across Washington, DC’s thriving culinary industry.

Our internship and employment partners include top restaurants, large hotels, corporate cafeterias, popular fast-casual spots, local artisans, hospitals, schools, and universities. We’ll help you find the career path that is right for you!

Application Process

1. Complete application, including police clearance and TB test
2. Attend one-on-one interview
3. Participate in 3-day trial
4. Complete group interview

www.dccentralkitchen.org/enroll
admissions@dccentralkitchen.org
202-601-7310
For almost 30 years, DC Central Kitchen’s Culinary Job Training program has helped more than 1,700 men and women launch culinary careers.

We care about your potential more than your past. A desire to change your life and build a culinary career is the most important part of any application. We welcome students who face barriers to employment, including histories of incarceration, substance abuse, trauma, homelessness, or long-term joblessness.

Our 14-week program is free-to-students and provides weekly transportation stipends to help students attend classes. Classes are offered in downtown Washington, DC.

Program coursework includes:

- **Culinary Arts Education.** Working with our chef instructors in our culinary classroom will build your kitchen skills fast! You will enroll in coursework that includes hands-on knife skills, the foundations of culinary theory, allergen and food sensitivity awareness, and food sanitation.
- **ServSafe Food Handler’s Certification.** We will prepare you to obtain this nationally recognized certificate in safe food handling. Employers demand this credential and it will set you apart in the job market.
- **Career Readiness Training.** Our expert staff will teach you how to impress in an interview, write winning resumes, understand workplace ethics, and move up in the culinary industry.
- **Financial Asset-Building.** You will develop financial management skills through hands-on workshops during your training. These sessions cover the basics of budgeting, saving, establishing good credit, and building personal assets to help you reach your greatest financial goals.
- **Self-Empowerment Sessions.** DC Central Kitchen will help you master the personal skills necessary to build a lasting career. Our students say that these classes helped them become better employees, leaders, family members, and community members.
- **Guaranteed Internships.** After nine weeks in our training facility, you will be paired with a mentoring chef at an area hotel, restaurant, or cafeteria. For three weeks, you will gain hands-on experience and build your professional network.
- **Guided Job Search.** After your internship, our expert staff will help you identify the culinary position that’s right for you and assemble the best possible application. Half of our students find jobs before graduation; our team will work with you until you find yours.
- **Post-Graduation Support.** We provide our graduates with a supportive network after graduation. Our team helps graduates access training, social services, and additional career opportunities, along with referrals for childcare and housing, for a minimum of one year after graduation.

A culinary career offers opportunities for growth.

Restaurants account for 63,400 jobs in DC.

There are expected to be 3,800 additional restaurant jobs in DC by 2027.

A culinary career offers opportunities for growth.

- **90%** of restaurant managers started as hourly employees.
- **45%** of food service managers are women, compared to 38% of managers in other industries.

DC’s culinary industry is booming! Launch a career in this growing sector today!