



Apprenticeship Pathway: CORPORATE DINING COOK

Rise to the next level in your foodservice career. Take your foodservice experience, passion and dedication to the next level. If you are looking to advance in your career, plan your course in FareStart's paid Foodservice Apprenticeship Program.

What minimum experience is required?

 Six months of recent experience in the foodservice industry (e.g. prep, grocery store deli prep, experience at a fast/casual establishment).

What stations does this pathway consist of?

- Stations in a corporate dining facility (e.g. café line server and cashier, café cook).
- Lead training available for qualified candidates.

What are some skills I will learn?

Customer service.

- Increased culinary skillset.
- Cash handling.
- Professional skillsets: professionalism, accountability, professional development, dependability, and teamwork.
- Time management, production accuracy and portion control in a batch cooking environment

What positions does this Apprenticeship prepare me for?

 Foodservice positions at corporate campuses, colleges, assisted living facilities, schools and grocery stores, commissary kitchens, etc.

GET STARTED AND APPLY TODAY

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