



Culinary Arts Training Program

A Recipe for Success & Access to a Paid Internship to Gain Hands-on Kitchen Experience

Project Renewal's Culinary Arts Training Program (CATP) is a free, hands-on program that prepares individuals for careers in the food service industry. Participants receive professional culinary instruction, job readiness support, and a paid internship to gain real-world experience.



About CATP

- 3 Months Hands-on Training
- 3 Months of Paid Internship
- 3 Months of Alumni Job Club
- Earn the Food Handler's Certification
- Receive Certificates for Each Phase Completed

Program Requirements

- Have a passion for the Culinary Arts Sector and looking for employment in the food service industry
- Attend an Info Session, complete an Intake and Kitchen Assessment
- 18 years and older & authorized to work in the U.S.
- Valid I9 Documents (Photo ID, Social Security Card, Etc.)
- Have a minimum of 6th grade reading level
- Minimum of 90 days of sobriety
- Commit to the 6 months of program and seeking employment upon training completion

What You'll Gain

- Basic Techniques of Culinary training to jumpstart your career
- Hard & soft skills to thrive in the culinary industry
- Interview Preparation
- Job Placement, retention support, & help with resumes