



Culinary

Students learn culinary essentials and techniques, healthy food preparation, and international cuisines.



Allie's Place
Center for Culinary
Education & Employment

Access via public transportation:



The Bx27 bus heading to Clason Point (Randall Ave./ Rosedale Ave. stop)



The Bx5 bus heading to Pelham Bay (Story Ave./Metcalf Ave. stop)



Take the 6 train to Morrison Avenue-Soundview Station and then take the Bx27 bus as mentioned above



Pastry

Pastry Arts includes training in skills from baking and custards to cake decorating.



Hospitality

Students are exposed to all aspects of the culinary business from beverage service to hosting and catering.

Apply:

Fill out an application online at HFHnyc.org/Culinary/Apply/

Questions?

Email Culinary@HFHnyc.org or call (929) 955-4624

Donate:

HFHnyc.org/Get-Involved/Donate/
In-Kind donations of goods?
Email Getinvolved@HFHnyc.org

Partner with Us:

Interested in hiring graduates, guest lecturing, or inviting a class on a culinary field trip?
Email Culinary@HFHnyc.org



Allie's Place
Center for Culinary
Education & Employment

Start a new career with
FREE JOB TRAINING
in the Bronx



HFHnyc.org/Culinary

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1600 Randall Avenue, Bronx, NY 10473

What Will I Learn?

Culinary Essentials is an intensive session that gives students the foundation for entry-level jobs in the food industry. Students will learn basic culinary techniques, use and care of kitchen technology, knife skills, and get an introduction to regional flavor profiles and cuisines. They are trained in food safety and sanitation best practices to prepare for the NYC Food Protection Certification. The Center will cover the fees associated with this for eligible graduates.

In **Pastry Arts**, students learn the science and technique behind baking and pastry. This course teaches the elements of dough assembly, such as cookies, muffins, cakes, and breads. Students will also learn confection creation (candy and chocolate making), and modern pastry arts including cake decorating, custards, tarts, fruit preserves and piping.

In **Hospitality**, students are trained in Front of House (FOH)/Hospitality operations including serving, beverage service, catering, and working collaboratively with kitchen staff. Students learn the proper steps of customer service and the different roles and responsibilities of FOH positions. Course graduates have the opportunity to participate in **Culinary Capstones Workshops** where they will work with other students in the kitchen and run a real lunch service to get hands-on serving experience.

After completing one of the job training courses, students can take additional trainings through **advanced culinary workshops** including pasta making, vegetarian cuisines, meat fabrication, fish cookery, breakfast basics, and international and regional American cuisines.

Steps from the culinary classrooms is the **Garden at Allie's Place**. This gives students access to fresh fruits, vegetables, and herbs commonly used to prepare healthier meals both at home and in the kitchen.



The Center offers **Employment Workshops** and resources to further prepare adult students to enter the workforce. These classes cover a multitude of topics from big picture, like creating a career strategy and standing out in today's job market, to the minutiae, like tailoring resumes and using popular job-search platforms. The interactive workshops include activities like resume evaluations and mock interviews and are offered to all students throughout each month.

Are there program requirements?

Students must meet the following requirements:

1. **18-years-old or older**
2. **Authorized to work in the U.S.**
3. **Received COVID-19 vaccinations**
4. **Able to read, communicate, and follow directions in English**
5. **While the program was designed to be short to provide the most flexibility for students, it requires a consistent time commitment**
6. **An application is required and acceptance is not guaranteed**



Why Allie's Place Center for Culinary Education & Employment?

Allie's Place Center for Culinary Education & Employment is a hub of learning and connection. It offers a state-of-the-art culinary teaching kitchen with a pastry arts classroom, coffee laboratory, on-site seasonal garden, and multi-purpose catering, hospitality, and job skills classrooms.

Students can:

- Enroll in one or all three courses to set them off on a career in the culinary field
- Study for and obtain the NYC Food Protection exam
- Take continuing education courses in everything from vegan cooking and cooking on a budget to international and regional cuisines
- Prepare to enter or re-enter the workforce

Some graduates go on to work in the culinary field. Others transfer the vital skills they practice in the kitchen like teamwork, organization, customer service, public speaking, and building self confidence to another career path. **Everything they learn will apply to life and the family table.**

Allie's Place creates a community for students and graduates, who can access flexible and free courses and assistance for up to one year post graduation.

All services are **FREE** to students.