



Knife Skills

5-day Job-training Course



The Knife Skills course provides a foundation for entry-level jobs in a variety of food industry settings such as restaurants, cafés, retail markets, healthcare, schools, catering, & more.



You will learn these skills...

- Fluency with knives
- Familiarity with kitchen equipment
- Foundation in best sanitation practices



and these recipes...

- Day 1:** Avocado & Grapefruit Salad
Day 2: Asian Coleslaw
Day 3: Vegetable Soup
Day 4: Chicken Butchery
Day 5: *Practical Exam*



Each graduate will receive a professional chef's knife kit upon completion of the course. The Culinary Team will then assist graduates with resumes and job placement.



Sign up now...

- Ask your case manager for an enrollment form
- Email the Culinary Team at Culinary@HFHnyc.org



Allie's Place
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