



Culinary

Culinary Essentials are demonstrated to students through international and regional cuisines.



Baking

Students knead and roll out dough during a baking workshop.



Barista

A barista in training pulls an espresso shot at Allie's Coffee Spot.



Allie's Place Center for Culinary Education & Employment

1600 Randall Avenue
Bronx, NY 10473

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./Metcalfe Ave. stop)



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

Visit: HFHnyc.org/alliesplaceculinary for a virtual tour, meet our team, or register online.

Email: Culinary@HFHnyc.org to speak with a Culinary Team member about current class offerings, an in-person tour or Open House, and how to enroll.

Call: (929) 955-4624 and ask for the Culinary Outreach Coordinator or Culinary Employment Specialist to get started on your career today.

www.HFHnyc.org/AlliesPlaceCulinary

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*Are you from the Bronx?
Looking for a job that
offers growth potential?*

Sign Up Today for **FREE TRAININGS**

at Allie's Place Center for
Culinary Education & Employment



Allie's Place
Center for Culinary
Education & Employment

What Will I Learn?

The first step is Culinary Essentials 1, a five-day intensive session that gives you the foundation for entry-level jobs in the food industry. You'll learn basic culinary techniques; kitchen equipment identification, care, and use; introduction to regional flavor profiles and cuisines; food sanitation and safety best practices (and we will even cover the cost and help you study for the NYC Food Handlers License—a big plus when applying for jobs). Graduates receive a certificate of completion and a professional chef's knife kit.

We also offer a three-day Barista Basics training that ends with you operating Allie's Coffee Spot, a pop-up coffee shop where you will take orders, prepare drinks, and serve customers not only coffee but baked goods prepared by you and your classmates, taking you through the entire process from the life cycle of the coffee bean to customer service.

Once you complete our essentials and basics trainings, you can sign up for additional trainings to add to your skill set and your career advancement. Offerings change monthly but may include:



Pasta Making 101



Vegetarian Cuisine



Breakfast Basics



Meat Fabrication



Fish Cookery



International and Regional American Cuisines



To keep you one step ahead with coveted career skills, we also have the Garden at Allie's Place, just steps from the culinary classrooms. This gives you access to fresh fruits, vegetables, herbs, and spices commonly used in food preparation. Throughout your coursework you'll learn about the aroma, taste, consistency, and usage of fresh herbs and how to dry them. You may even get to take some home and try them out with your family!

Are There Any Hidden Costs?

The Center is run by non-profit social services provider HFH. All costs for trainings, course materials, job prep and referrals, and maintaining an alumni network of graduates is provided at no cost to you. Allie's Place Center for Culinary Education & Employment is meant to be a community resource. Be sure to inquire about how to access our additional services, such as childcare, UPK, and afterschool programs.



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

Allie's Place Center for Culinary Education & Employment is an employment training and placement center that prepares adult students for employment in a variety of food industry settings, including commercial and institutional kitchens, restaurants, cafes, and cafeterias. Trainings include Culinary Essentials, Baking and the Pastry Arts, and Barista Basics in short, intensive sessions designed to give you the skills you need to get a job.

The Center is easily accessible in the heart of the Soundview neighborhood at 1600 Randall Avenue where classes are taught in state-of-the art kitchens and classrooms by instructors who know firsthand the skills that employers are looking for in their new hires. In addition, the Center provides employment placement and preparation assistance from resume writing to job referrals.

All services are **FREE** to students.