

**Job Corps Culinary Arts**  
***Complete Program Description and Outcomes***  
**American Culinary Federation Foundation’s Educational Assurance Recognition**  
**Application**

*Job Corps and the Culinary Arts Program*

As the oldest and largest residential career technical training and educational program in the United States for “at-promise” youth, Job Corps’ mission is to attract young adults, help them acquire the skills needed to compete in the workplace, and prepare them for self-sustaining careers and lifelong learning. Job Corps is administered by the U.S. Department of Labor and has been training young adults for meaningful careers since 1964. To enroll in Job Corps, students must be 16 to 24 years of age, be a U.S. citizen or legal resident, meet income eligibility requirements, and have an interest in Job Corps’ vast educational and career technical training options.

In 122 centers nationwide, Job Corps is leading students into the 21st century workforce by developing more rigorous and relevant academic and career technical training programs. Job Corps’ “New Vision” initiative includes aligning its training with *career technical training standards – otherwise referred to as industry-recognized skill standards*. Job Corps is transitioning to higher program standards to ensure that Job Corps graduates are prepared to attain industry and occupational certification upon completion of the program or (as applicable) have the opportunity to earn certification through postsecondary or apprenticeship programs.

Culinary Arts is one of the most frequently offered Job Corps training programs with over 3,500 students graduating annually. Job Corps worked with leading industry sponsors to develop a culinary program that aligns with industry-based standards and credentials. The new Culinary Arts program aligns with the National Restaurant Association’s (NRA’s) ServSafe Food Safety certification, the American Culinary Federation Foundation’s (ACFF’s) Educational Assurance Program, and the applicable apprenticeship skill standards set by ACF.

The Culinary Arts program is designed to provide students with a broad set of skills to pursue multiple career pathways within the industry. Students receive training through the following training programs:

**Hospitality Foundations:** Job Corps students pursuing Culinary Arts training are offered the opportunity to participate in the Hospitality Foundations Training course.

***Outcomes:*** Students completing the technical skill standards outlined in the foundations Training Achievement Record (TAR) receive a certificate showing completion of the ServSafe Employee Guide.

**Basic Programs:** The new Culinary Arts TAR aligns with competencies identified by the American Culinary Federation. The Learning Objectives and Competency Checklists outlined in the Culinary Arts program were developed in collaboration with the American Culinary Federation and the National Restaurant Association. Students must demonstrate a mastery of

those competencies. Training to these skill standards will provide students with the knowledge necessary for achieving employment success in the culinary industry. Students will receive specialized training in a variety of positions, giving them a better understanding of their work environment and the knowledge to effectively progress up the industry career ladder.

*Outcomes:* All students completing the Culinary Arts program will be prepared for entry-level employment and receive a certificate validating the completion of a program endorsed for quality education by the ACFF. Students who also pass the ServSafe Essentials exam will receive Food Safety Certification. Students must complete the entire Culinary Arts TAR to be deemed a graduate of the Job Corps program. Students then have the opportunity to continue with advanced studies and increased work experience for further development toward ACF's Certified Culinarian and Certified Pastry Culinarian certifications.

Advanced Programs: The successful completion of Job Corps' basic culinary program is a prerequisite for advanced culinary programs. Students completing advanced cooking training and advanced baking training must demonstrate mastery of the further competencies developed in collaboration with the American Culinary Federation and the National Restaurant Association.

*Outcomes:* Successful completion of advanced culinary programs allows students to sit for exams for advanced ACF certifications. Students also receive a Job Corps certificate of completion of Advanced Culinarian or Advanced Pastry Culinarian. Job Corps' advanced culinary programs are preparation for entry-level culinarian professional positions within commercial and pastry food service operations with increased opportunity for advancement.