

Culinary Apprenticeship Program— Chef de Partie/ Line Cook

Meeting the Needs of the Growing Hospitality Industry

The Chef de Partie/Line Cook Apprenticeship Program prepares workers for culinary positions in a variety of kitchens at hotels, restaurants, airport concessions and other UNITE HERE Local 11 locations. This competency-based program is approved by and registered with the U.S. Department of Labor (DOL). The program begins with 150 hours of classroom and kitchen training to produce highly skilled workers. Next, apprentices are hired and continue apprenticeship training on the job with ongoing review by HTA's instructors.

Our industry partners have spoken and we've heard what matters to them:

The right skills
Good work habits
A great attitude!



How HTA Helps Businesses Meet Their Workforce Training Needs:

Most culinary programs consist of thousands of hours of coursework designed to produce Executive Chefs. HTA understands that businesses generally prefer to hire at the Line Cook level and to train to industry specifications on site. Our program does just that by measuring skills based on the apprentices' demonstration of competencies while performing actual work.

Candidate Assessment and Selection: Ideal Line Cook candidates are not necessarily those with experience. Our admissions process includes aptitude assessments (such as hand-eye coordination) and looks for individuals who demonstrate natural abilities and strong motivation to learn the skills required to succeed in accelerated training and high-volume work environments.

Intensive Skills Training and On-Going Evaluation: Training is extremely fast-paced. During more than six-weeks of full-time training, apprentices receive instruction from our Culinary Instructors and develop skills through trial, error and success. After each day of training, students spend their evenings studying to reinforce the information taught in the kitchen. At the end of the program, students earn the following certifications:

- ServSafe Food Handler
- American Hotel and Lodging Educational Institute (AHLEI)
- Hospitality Training Academy (HTA)
- U.S. DOL Registered Apprenticeship

Continuation of Competency-Based Skills Development: As students near completion of up-front training, they participate in interviews with Executive Chefs, Directors of Food and Beverage, and Human Resource Directors from top union hospitality employers. Once hired, training continues in accordance with the U.S. DOL apprenticeship standards, and skills are certified by demonstration of competency in the workplace by both the HTA Instructor and the employer.

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Training Program Content



The Chef de Partie/Line Cook Apprenticeship Program consists of 150 hours of upfront, lecture and hands-on training by HTA Culinary Instructors followed by a minimum of 1,000 hours of work-based learning with their new employer. Training is comprised of ServSafe Food Handlers Certification (6 hours) and Fundamentals of Culinary Arts (144 hours), and then reinforced through the AHLEI training that the students complete online as homework. Key program content and skills/knowledge includes:

Fundamentals of Culinary Arts (144 hours): The course teaches skills necessary to successfully enter the culinary industry at the Chef de Partie/Line Cook Level. Among the topics covered are: a brief history of the culinary arts, as well as fundamental concepts and skills, coupled with the traditional techniques involved in basic cookery.


Upon completion of the Culinary Apprenticeship program, apprentices are able to:


- Practice standards in work attitude and deportment expected of industry professionals within a group work environment.
- Identify basic kitchen utensils, measuring devices and equipment associated with the culinary profession.
- Comprehend culinary terminology as they use standardized recipes for menu production with quantity conversion.
- Perform precise classical knife skills, and proper preparation techniques to clean and cook food items for maximum yield.
- List and describe the method of preparation for stocks, thickeners, foundational/derivative sauces, and soups.
- Demonstrate knowledge and the ability to fabricate poultry, beef, pork, fish, seafood, and shellfish.
- Prepare and apply major cooking techniques for various cuts of meat, poultry, fish, and seafood, vegetables, fruits, and starches. (braising, poaching, etc.)
- Prepare and apply the basics of breakfast cookery, including knowledge of eggs, breakfast meats, and breakfast starches.
- Demonstrate an ability to set up a buffet line for service.



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