



Line Cook/Chef De Partie Apprenticeship Program

Line cooks are responsible for making sure that food is prepared to the exact specifications of the Executive Chef, the restaurant, and the customer. While a line cook is an entry-level position, cooks continuously develop their skills, enabling them to move up to positions with more responsibility and earning potential.

How it works

The **Line Cook/Chef de Partie Apprenticeship** program prepares workers for positions in a variety of kitchens at hotels, airport concessions and other locations. This competency-based program is registered through the U.S. Department of Labor and blends classroom and workplace learning to produce highly-skilled workers. The program begins with 150 hours of culinary training (over five-weeks, Monday-Friday from 9:00 am to 3:00 pm), after which apprentices are hired and continue training on the job.

Apprentices learn through a combination of lectures and practical, hands-on rotations in the kitchen. They develop an understanding and knowledge of safety, sanitation and food handling procedures.

Topics covered in the classroom training include:

Introduction to culinary industry; kitchen sanitation practices; kitchen equipment, knife skills, kitchen math, stock cookery; sauces; butchering and hot cookery; breakfast cookery; basic baking concepts; kitchen ergonomics. Apprentices also obtain ServSafe and AHLEI certificates.

The HTA's Line Cook/Chef de Partie apprenticeship program is registered by the United States Department of Labor and is paid for with federal funds from the Department of Labor, Employment & Training Administration under contract number DOL-ETA-16-C-0115. The contents of this publication do not necessarily reflect the views or policies of the Department of Labor, nor does mention of trade names, commercial products, or organizations imply endorsement of same by the U.S. Government.

This may be the ideal career for you!

- Do you have a positive, professional attitude?
- Are you a team player?
- Can you work in a fast-paced environment, under pressure and at a rapid pace?
- Are you available to work a flexible schedule, including mornings, afternoons, evenings, weekends and holidays?
- Can you stand, sit or walk for four hours or more?
- Can you lift up to 40 pounds?
- Are you 18 years or older and have high school diploma, GED or equivalent?
- Background and drug tests are required. Must be able to read, write and speak English.

Recruitment Date

June 12 at 2 pm

June 14 at 10:30 am

Location

130 S. Alvarado Street
2nd Floor

Los Angeles, CA 90057

(Please park in the free parking structure.
Do NOT Park on Alvarado Street.)

Pre-registration is required. Walk-ins are not accepted. Call **424.371.0611** for additional information and to register.

Candidates must bring:

- Right to Work Documentation
- California ID or Driver's License
- Selective Service Registration Documents (males only)
- Original Social Security Card
- Income Documentation
- 3 Recommendations or References



For more information, go to: www.lahta.org

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