



LEARN MORE



"You're learning from chefs with so much knowledge...strongly recommend." - Patrick

Fire up a new career with 11 weeks of free hands-on training!

APPLY NOW! OUR NEXT CLASS STARTS SEPT. 2, 2025

Here's what's in it for you:

- Most students qualify to train **free of charge**
- The training is valued at \$5,000
- Students receive uniforms at no cost
- Classes scheduled Monday-Friday 9am to 3pm
- Food Handler & ServSafe Manager Certification
- American Culinary Federation certified
- Work alongside professional chefs
- Job placement assistance
- Work onsite in catering & institutional kitchens
- Core cooking techniques, knife skills and professional development training

Apply today!

E-mail: awild@hbofm.org **or** apply on our website at [**hbofm.org**](http://hbofm.org)

We offer a \$1,000 completion bonus!



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