



***"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!

**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 by Aug. 15!**

E-mail: [awild@hbofm.org](mailto: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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**A Program of Homeward Bound of Marin**