



***"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 MAY 4, 2026**

### **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 April 15!**

Email [kwalker@hbofm.org](mailto:kwalker@hbofm.org) or apply on our website at [hbofm.org](http://hbofm.org)

**We offer a \$1,000 completion bonus!**



*Funding for this project was provided in part by the United States Department of Agriculture. USDA is an Equal Opportunity Provider, Employer, and Lender.*

**A Program of Homeward Bound of Marin**