



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!

OUR NEXT CLASS STARTS SEPT. 8, 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

Enrollment in Fresh Starts Culinary Academy fulfills SNAP/CalFresh work requirements. You can keep your benefits and build a career!

Email kwalker@hbofm.org or apply on our website at hbofm.org



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