Culinary & Pastry Apprenticeship

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Description

The Culinary/Pastry Cook Apprenticeship Program will provide you with the most comprehensive and practical training in all phases of food preparation available. Typically, apprentices who graduate may take positions as line or station cooks, although some have immediately taken supervisory posts because of their unusual talents and special background experience.

Application Process

Applications are accepted on an ongoing basis.

Notes

* An applicant for the Culinary/Pastry Cook Apprenticeship Program must be at least 16 years of age. There is no maximum age.
* Applicant must have a high school diploma or GED equivalent.
* Applicant must have a valid California Driver's License.

Program Length

During the term of the three (3) year program, the apprentice will work 6000 on-the-job training hours. Apprentices also attend related training classes for 432 hours.
Locations

| Location Name | Address | City | State | Phone |

Occupations

**Chefs and Head Cooks** Direct and may participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.

**Bakers** Mix and bake ingredients to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods.

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