



CULINARY WORKFORCE TRAINING PROGRAM

We believe that everyone deserves access to an enriched education. No More Empty Pots 15-week Culinary Workforce Training Program prepares individuals to enter the workplace as a well-rounded employee and equips them with skills to succeed in a career in the food and beverage industry. Students will develop job and culinary skills while supporting the local economy and combating food waste.



CULINARY SKILLS TRAINING

Lecture-based and hands-on culinary training teaching basic nutrition, knife skills, sanitation, and cooking techniques to successfully work in a professional kitchen. Students will also earn ServSafe Certification.



CAREER DEVELOPMENT & WORK EXPERIENCE

Students participate in career development activities such as resume building and interviewing skills. They engage in work experience placements in scratch kitchens including hospitals, restaurants and institutions.



ONGOING SUPPORT & CASE MANAGEMENT

After successful completion of work experience placement, students are provided job search support. Case management support services are provided from point of application to a year following graduation.



"This program taught me a lot. Not just about cooking but about the opportunities that I could have if I worked hard and applied myself. I now know how to cook properly and confidently which has helped me grow my own business."

- Rachel Curtis, Cohort 5 Graduate



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GET STARTED

For more information, call 402.979.5478 or cwtp@nmepomaha.org.