



The Secret Garden Café, A Culinary Business Development Center

410 E. Boynton Beach Blvd.

Boynton Beach, FL 33435

561-386-4261

Vocational Training & Small Business Development 9- week training and assistance with job placement

Food Preparation Classes

Food Prep Classes begin - 6 PM Tuesday, May 22

Sanitation - food borne illnesses, personal hygiene & grooming
OSHA regulations

How to handle and store food, proper time & temperature controls testing and shipping

Receiving food properly, food inspections

Kitchen safety, knife use and safety, disaster/risk management

Basic Kitchen Skills, State Testing through Florida Safe Staff, Food Handlers Certification

Entrepreneur Classes – “How to Start Your Own Business”

Entrepreneur Classes begin ~ 6 PM Monday, May 21

FDIC Classes “Smart Money for Small Businesses” includes Organizational Types, Record Keeping, Financial Responsibilities, Credit, Insurance, Taxes, Time Management, Menu Planning, Costing & Pricing, Business Plan Development, Social Media Integration, and Branding

Requirements:

All must be income certified prior to class participation through Community Action Program, it is a requirement of the program funding,

HOWEVER, does not determine your eligibility to participate.

You must attend all 9 classes and provide 8 hrs per week internship with Secret Garden’s Incubator Program and CCC’s (a 501 c3 not-for-profit organization) programs for Chronic Meal, Senior Meals, Affordable Food, & Food Pantry Programs

Class provides based on class selection and participation

Classroom materials, basic chef attire (aprons, hats, jackets, knife sets), testing and food handlers certification for employment, Certificates of Completion, Business Plan, opportunities to caterer and work with celebrity chefs, resume assistance and participation in a culinary Job Fair prior to the start of the 2018/19 Culinary Season