



Culinary - Line Cook Apprenticeship Program Info Session

Come learn about this exciting training opportunity at no cost to you!

Students learn through a combination of instruction and practical, hands-on work in the kitchen. They learn to cook and develop an understanding and knowledge of safety, sanitation, and food handling procedures.

Info Sessions:

Friday, May 25th at 5pm
Monday, May 28th at 2pm
Thursday, May 31st at 10am
Monday, June 4th at 2pm
Wednesday, June 6th at 12pm
Tuesday, June 12th at 5pm
Thursday, June 14th at 3pm
Wednesday, June 20th at 12pm

Prerequisite Classes:

Knife Cuts:

May 14th – 9am to 4pm
June 7th – 9am to 4pm
June 11th – 9am to 4pm

Kitchen Math:

May 15th – 9am to 4pm
May 25th – 9am to 4pm
May 29th – 9am to 4pm
May 31th – 9am to 4pm

Where:

Hospitality Training Academy (HTA)
130 S. Alvarado St, 2nd Floor Los Angeles, CA 90057
(Plenty of free parking)

The seven-week hands-on training starts on July 9th, 2018 and ends August 23rd, 2018
Classes meet Monday, Tuesday, Thursday, and Friday from 8:30am to 2:30pm.

For more info, call:

William Mendoza
Phone (424)371-0611

William.Mendoza@LAHTA.org

 twitter.com/LosAngelesHTA

 facebook.com/HospitalityTrainingAcademy

Website: www.LAHTA.org