

## ' SHOVEL READY CITY AUD ' CAPSTONE CULINARY WORKFORCE PROGRAM

The Community Cultural Collective at the City Auditorium is launching a first-of-its-kind Advanced Hospitality and Culinary Apprenticeship program. The program offers intense, advanced food preparation skills, creative expression and fine dining menu building with training in business and resource management, finance, and ordering.

The Collective is accepting cohorts of 8 paid apprenticeships each month creating a conduit for high-caliber restaurant and hospitality management. Work-based learning is provided at Shovel Ready (located at The Well) and catered events at the City Auditorium. Apprentices rotate through lunch, dinner, and catered event service mastering both front and back of the house management and customer interaction.

Apprentices are paid \$14.50 per hour for 25 hours of work per week over the 6-week intensive (\$2,175). Apprenticeship completers will receive a \$3 per hour bonus (\$450), a completion certificate, high caliber chef's knife, and monetary support towards certification exams such as ServSafe, Foodservice Professional, or Sous Chef. Shovel Ready will work tirelessly to help graduates of the program in job placement through our network of industry professionals.



Interested participants should contact Madison Ward at [madison.w@communityculturalcollective.org](mailto:madison.w@communityculturalcollective.org) or (719) 424-1000 for more information.