

OPUS CREATIVE KITCHEN

A COMMUNITY CULTURAL COLLECTIVE
PROGRAM

CAPSTONE CULINARY WORKFORCE PROGRAM DETAILS

The Community Cultural Collective has launched a first-of-its-kind Advanced Hospitality and Culinary Apprenticeship program called Opus Creative Kitchen. The program offers intense, advanced food preparation skills, creative expression and menu building with training in business and resource management, finance, and ordering.

The Collective is accepting cohorts of 7 paid participants every six weeks, creating a conduit for high-caliber restaurant and hospitality workforce. Work-based learning is provided at Opus Creative Kitchen (located at The Well) and catered events throughout the city of Colorado Springs. Participants rotate through lunch, dinner, and catered event service mastering both front and back of the house management and customer interaction.

Participants are paid \$14.50 per hour for 25 hours of work per week over the 8-week intensive, 200 hour long course. Program completers will receive an incentive bonus (\$600), a Certificate of Completion, a locally made high caliber chef's knife, and are provided with the Manager ServeSafe class for certification. Opus Creative Industries 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 or (719) 648-8316 for more information.
