

# **Chef's Apprenticeship Program Begins At CTC In September**

Cincinnati Technical College will enter a new phase of food service training with the beginning of a U.S. Labor Department-approved Chef's Apprenticeship program.

The training program, which is endorsed by the Les Chefs de Cuisine of Greater Cincinnati and the American Culinary Federation, requires 6000 hours of practical training under the supervision of a member of the Les Chefs de Cuisine and 432 hours of classroom theoretical instruction.

Apprentices may take two to three years to complete their classroom instruction at CTC and they may attend on a part-time or full-time basis.

"The versatility and recognition should make this program attractive to persons interested in food service careers," explained Fred Hartzel, CTC executive chef program coordinator.

"An apprentice can be involved strictly in his training program or he can use his

classroom instruction towards an associate degree in executive chef at the college.

"In addition," Hartzel said, "the apprenticeship program is nationally recognized so that a journeyman (one who completes the program) can find employment anywhere in the country, and the program will attract applicants from outside Cincinnati."

Hartzel, a certified executive and master chef, thinks the program will upgrade the industry and create a much-needed labor pool for qualified cooks and food service personnel.

Applicants to the program must be of legal working age, be a high school graduate or equivalent and meet the Cincinnati Technical College entrance requirements. A special screening committee of the Les Chefs de Cuisine will determine an applicant's acceptance into the program.

Apprentice wages are scaled according to the number of hours of practical experience completed.