

# ChefsGO 1.0



The Peninsula's Community College

CELEBRATING 50 YEARS

## 2018 APPLICATION

First Name \_\_\_\_\_ MI \_\_\_\_\_ Last Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Home Phone \_\_\_\_\_ Cell Phone \_\_\_\_\_  
Email Address \_\_\_\_\_

### PREVIOUS EDUCATION

High School \_\_\_\_\_ City/State \_\_\_\_\_  
Did you graduate? \_\_\_\_\_ Yes \_\_\_\_\_ No

List any schools, colleges or universities attended since leaving high school:

Name of Institution \_\_\_\_\_ City/State \_\_\_\_\_  
Degree or Certificate \_\_\_\_\_  
Name of Institution \_\_\_\_\_ City/State \_\_\_\_\_  
Degree or Certificate \_\_\_\_\_  
Are you a Veteran? \_\_\_\_\_ Yes \_\_\_\_\_ No

### CAREER OBJECTIVE

Briefly describe why you are applying for enrollment in this program: (150-300 words)

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

What are your future plans/goals in the culinary arts? Describe your current dreams and aspirations to develop a career in this field. (150-300 words)

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

### EMPLOYMENT RECORD

***Last or Present Position:***

Company \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

Dates of Employment From \_\_\_\_\_ To \_\_\_\_\_

Name and Title of Supervisor \_\_\_\_\_

Your job/s \_\_\_\_\_

Reason for leaving \_\_\_\_\_

**Next to Last Position:**

Company \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

Dates of Employment From \_\_\_\_\_ To \_\_\_\_\_

Name and Title of Supervisor \_\_\_\_\_

Your job/s \_\_\_\_\_

Reason for leaving \_\_\_\_\_

**REFERENCES**

Please list three references (not relatives):

Name \_\_\_\_\_ Position \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Name \_\_\_\_\_ Position \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Name \_\_\_\_\_ Position \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

## AVAILABILITY AND COMMITMENT

*ChefsGO 1.0 consists of in-classroom, hands-on learning from March 5 through May 16, 2018. Paid mentorships with area chefs will begin approximately May 17 – August 29, 2018.*

Are you available to attend afternoon classes 3 times per week from March thru May 2018?

\_\_\_\_\_ Yes \_\_\_\_\_ No

If you are selected, are you available to work up to 40 hours per week in a local restaurant from May thru August 2018? \_\_\_\_\_ Yes \_\_\_\_\_ No

Are you 18 years old or older? \_\_\_\_\_ Yes \_\_\_\_\_ No

If selected for ChefsGO 1.0, you will be expected to pay program fees prior to the first class. Should you elect to terminate your participation prior to the completion of the program, program fees will not be refunded.

All applications will be reviewed and vetted by members of the ChefsGO program staff. Selected applicants will be interviewed in person by a panel of culinary experts. All applicants will be notified by mail or email regarding acceptance.

Completion of this course requires both classroom participation and applied work experience in one or more local restaurants. Participants will be interviewed and hired by local restaurants and must fulfill employment requirements of the individual facility before beginning work. Requirements may include any or all of the following: passing criminal background checks, drug and alcohol tests and health screenings for TB. In addition, participants must successfully complete and pass the following classes prior to working in a restaurant: knife handling skills, local Food Handling certification and First Aid, CPR, AED and Heimlich certification.

## APPLICANT AFFIRMATION

I certify that this application is complete and accurate. I have read the application and understand the program requirements.

\_\_\_\_\_

\_\_\_\_\_

Applicant Signature

Date

