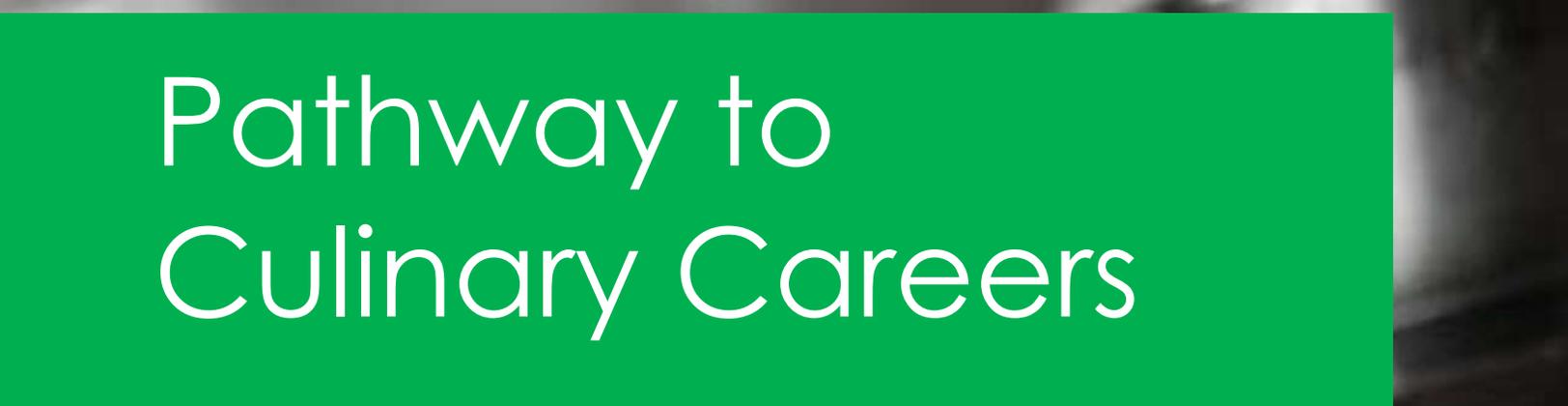


# ChefsGO 1.0



## Pathway to Culinary Careers



Thomas Nelson Community College Workforce Training & Continuing Education  
4135 Ironbound Road Williamsburg, VA 23188 | 757.345.2806 | [www.tncc.edu](http://www.tncc.edu)



## About ChefsGO 1.0

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ChefsGO 1.0 is a culinary kickstart program that provides 11 weeks of classroom and hands-on kitchen training (150 hours) taught by renowned, professionally-trained local chefs and industry professionals in partnership with Thomas Nelson Community College. Classes, taught in the kitchen at Warhill High School and Thomas Nelson, are Monday-Wednesday from 3 – 7 p.m. Labs and lectures are interactive and intensive, equipping students with foundational culinary techniques and knowledge. Following the in-class learning, students take part in a 15-week mentorship with one of the participating chefs. They are paid a minimum of \$10 per hour and work between 32-40 hours per week.

To ensure a well-rounded culinary experience and exposure to the many facets of the culinary industry students participate in several field trips and events. Students attended their fruits & vegetables lecture in the produce department of a local grocery store. Through a fine-dining experience at Waypoint Seafood & Grill, students gain an understanding of the service, presentation, and guest experience associated with the food they prepare, while enjoying a five-course meal. They attended the Virginia Institute of Marine Science's Chefs' Seafood Symposium, an annual one-day educational conference for culinary professionals, culinary students and representatives from the seafood industry and related businesses. There, scientists and chefs provide the latest information on seafood science, fisheries issues and cooking techniques. Additionally, the students volunteer for variety of area events such as the Williamsburg Area Meals on Wheels amongst others. Their participation in these culinary events not only encourages community involvement, but also exposes them to the event side of the business.

## Why ChefsGO?

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According to the Virginia Tourism Corporation, in the Commonwealth of Virginia the travel and hospitality industry supports 230,000 jobs and is the fifth largest private employer supporting a payroll of \$5.6 billion dollars. In 2016, there was a 5.4% increase in jobs in the travel and hospitality industry.

The Virginia Employment Commission's research shows that the labor market for culinary occupations will grow by an average of 11.2% from 2014-2024 in the Greater Williamsburg area and surrounding workforce region. From the Virginia Employment Commission, data shows that there were 8,774 unique job postings in the culinary

field from August 2016 through August 2017. During that same time, unique culinary job postings in the Greater Williamsburg region totaled 3,715.

In 2015, a group of local Chefs identified the need for a robust and affordable program to train individuals in basic culinary techniques to fill vacancies in kitchens. They approached James City County and Thomas Nelson with this need and together, with other industry leaders and organizations, developed ChefsGO 1.0, a workforce development training program. The pilot program launched in March of 2017, and after a successful, well-received inaugural class, the second session commenced in March of 2018.

## Text & Curriculum

Chefs and Coordinators developed the curriculum to ensure the program delivered the skills the students need to successfully enter the field. The ChefsGO curriculum is supported by the American Hotel & Lodging Educational Institute's (AHLEI) premier workforce training curriculum called START® (Skills, Tasks, And Results Training), and by *The Professional Chef* textbook, named one of the five favorite culinary books of this decade by *Food Arts* magazine and "the bible of all chefs." The sanitation portion of the curriculum is supported by the industry-leader, National Restaurant Association's ServSafe® *Food Handlers* curriculum and is taught by ServSafe® Certified Instructors. Topics covered by the program include:

CPR, Heimlich Certification	ServSafe® Food Handlers
Cuisine & Culture	Sanitation & Safety Hands on Applications
Kitchen & Equipment Orientation	Knife Skills
Cooking Methods	Nutrition & Personal Wellness
Allergens	Strength Finders Teambuilding
Culinary Mathematics	Hospitality Service
Culinary Industry Organization & Career Paths	Fruits & Vegetables
Herbs, Seasonings, Spices, Flavorings	Cheese, Milk, Eggs, Dairy, Pantry
Rice, Potatoes, Pastas and Other Starches	Stocks & Sauces
Poultry	Seafood
Beef, Pork and Lamb	Baking: Quick & Yeast Breads
Baking: Custards and Creaming Methods	Professional Development & Interviewing

*"ChefsGO 1.0 is a career opportunity for interested applicants 17- years- old or older to explore the basic foundation of culinary arts. Thought and designed by highly skilled local professionals, the program will touch on all basic academic and culinary skill sets preparing the individuals for possible entry positions in the hospitality arena." – Chef Hans Schadler, Waypoint Seafood and Grill*

## Credentials

In addition to the **Certificate of Completion** earned through **Thomas Nelson**, the students will be **CPR and Heimlich Certified** and they will have obtained their Food Handler's Card from the Virginia Department of Health. Additionally, upon successfully passing the AHLEI START exam, the students will earn the industry-recognized, portable **Certified Kitchen Cook endorsed by the American Hotel & Lodging Association (AH&LA)**. The Kitchen Cook certification recognizes the skills and knowledge needed to succeed as a food preparation professional in a food service operation. This certification meets the requirements for stackable and portable certifications for Workforce Innovation & Opportunity Act (WIOA) grant purposes.

## Enrollment

Class size is capped at 15 students to ensure an optimal learning environment.

Statistics

Year	# Class Size	# Completed	Age Range	Gender M/F	Countries
2017	8	6	17-40	3/5	2
2018	15	13	17-61	8/7	5

## Outcomes

From the 2017 pilot program, all six students are still employed in peninsula restaurants at this time. One student plans to enroll at the esteemed Culinary Institute of America in Hyde Park, NY in 2020.

Twelve graduates from 2018 class are now gainfully employed in Williamsburg area restaurants. The thirteenth is enrolled at Mississippi State University where she is studying Agriculture and Culinary Arts, though plans to return to Williamsburg and work back at her mentoring restaurant during breaks.

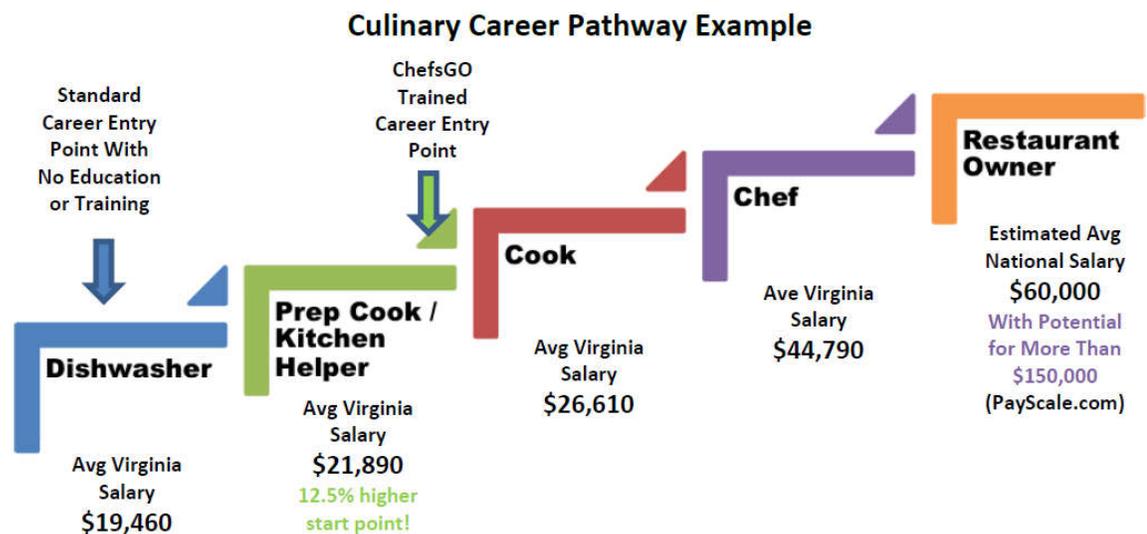
Two students from the 2018 class have been accepted into the highly competitive American Culinary Federation's (ACF) Culinary Apprenticeship Program at The Williamsburg Inn, who waived the minimum one-year work experience requirement because of their successful completion of ChefsGO 1.0.

Another student plans to continue her culinary education at Johnson & Wales University.

ChefsGO provides a hands-on experience with career exploration opportunities. The three major outcomes of the program are:

- 1) Student decides to pursue further culinary education via apprenticeships or Culinary/Hospitality post-secondary Degree program
- 2) Student decides to continue working in the culinary industry and climb the career ladder through work experience
- 3) Student decides that the culinary industry is not the right fit for them without having the financial burden of other 2 and 4-year programs.

The program offers an affordable way to gain a higher entry point for those without experience or formal culinary education from other 2 and 4-year programs.



## Community Partners

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Local community organizations have partnered with Thomas Nelson to offer need-based scholarships for students participating in the program. These partners include: [James City County Economic Development Authority](#), [City of Williamsburg Economic Development Authority](#), [York County Economic Development Authority](#), [Greater Williamsburg Chamber & Tourism Alliance](#), [Williamsburg Area Restaurant Association](#), [Greater Williamsburg Partnership and Peninsula Council for Workforce Development \(through WIOA-Workforce Innovation & Opportunity Act-funding\)](#). These funding commitments make ChefsGO accessible to all students regardless of their financial need.

[Literacy for Life](#), an organization that provides individualized tutoring for adults in English for speakers of other languages, supported an ESL student in 2017, and two ESL students for 2018.

[Williamsburg-James City County Public Schools](#) partners with ChefsGO to provide kitchen space at Warhill High School for the hands-on training portion of the program.

The 2018 program received a student from The [Virginia Department for Aging and Rehabilitative Services](#), who provides and advocates for resources and services to improve the employment, quality of life, security, and independence of older Virginians, Virginians with disabilities, and their families.

Furthermore, the [Peninsula Regional Education Program, a division of the Peninsula Council for Workforce Development](#), is partnering with ChefsGO to provide an Adult Education Instructor to assess and assist students with the Math, Reading, and Writing skills needed to successfully complete this program.

## Instructors

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Chefs and professionals in the culinary and hospitality field volunteer their time to provide lectures, hands-on “labs” and mentorships for this program. The experience these instructors share with participants shows a true community commitment. During the mentorships, each student receives guidance from the Chef they work with, as well as from the executive kitchen staff, further extending their learning experience. Instructors for the 2018 program include:

<b>*Chef Hans Schadler, CEC, AAC</b> Waypoint Seafood & Grill	<b>*Chef Justin Watson</b> Busch Gardens Williamsburg
<b>*Chef Stephen Perkins, CEC</b> Waypoint Seafood & Grill	<b>*Chef Mark Florimonte</b> Colonial Williamsburg Foundation
<b>*Chef Jonathan Brown</b> Waypoint Seafood & Grill	<b>*Chef Tom Power</b> Fat Canary
<b>*Chef Scott Hoyland</b> Blue Talon Bistro, Culture Cafe	<b>Joy Abid</b> Le Yaca
<b>*Chef Steven Sowell</b> The Hound's Tale	<b>Dennis Giang</b> Le Yaca
<b>*Chef Travis Brust</b> Williamsburg Inn	<b>Pam Dannon, EdM Registered Dietician</b> Williamsburg James City County Schools
<b>*Chef Uwe Schluszas</b> Kingsmill Resort	<b>Elsa Bakkum</b> University of the South
<b>*Kevin Early</b> Windsor Meade	<b>Laura Hardy, Adult Education Instructor</b> Peninsula Regional Education Program
<b>*Chef Renny Parziale, CEC, CCA, ACE</b> Guest Services Inc.	

*\*Denotes Mentor & Instructor*

Robin Carson served as Program Coordinator and champion for the ChefsGO 1.0 2017 pilot program. The majority of Robin's career was spent in senior management with SeaWorld Parks & Entertainment, followed by several years as General Manager for Kingsmill Resort, a AAA 4-diamond golf resort located in James City County. Now retired, her extensive knowledge in hospitality management made her the perfect mentor for students participating in the program. Robin was charged with creating the pilot program curriculum, generating sponsorships and donations of supplies, and identifying and working with the Chef volunteers to determine the program content, structure and logistics.

In 2018, Allison Patterson, joined the program as the lead Program Coordinator, with the continuing support of Robin Carson. Allison has a Bachelor of Science in Food Service Management and Associate of Science in Culinary Arts from Johnson & Wales University. Allison brings 25 years of industry experience in both front- and back-of-the-house as well as sales & service, catering and event management, accounting, technology, and human resources. Having worked her way up from restaurant dishwasher to various leadership positions in high-end hotels and resorts to Director of Operations for a chain of high-end conference centers, Allison brings an extensive hospitality management and training background and is a ServSafe® Certified Instructor & Proctor.

## In-Kind Sponsors

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The purpose of ChefsGO 1.0 is to provide affordable formal training to develop a workforce that meets the needs of the local industry. Meeting the affordability objective has only been possible through a multitude of generous in-kind sponsorships. We continue to seek sponsors to enhance the program and deliver the highest caliber experience possible.

<b>Blue Talon Bistro</b> Food Supplies, Chef Hats, Sauté Pans	<b>Performance Food Group</b> Chefs Jackets
<b>Greater Williamsburg Chamber &amp; Tourism Alliance</b> Knife Kits	<b>The Hounds Tale</b> Food Supplies, Sauté Pans
<b>Guest Services Inc.</b> Thermometers, Safety Gloves	<b>Tom &amp; Robin Carson</b> AHLEI Text Books
<b>Kingsmill Resort</b> Food Supplies, Shuttle for VIMS Field Trip	<b>Waypoint Seafood &amp; Grill</b> Food Supplies, Dinner Experience
<b>Peninsula Regional Adult Education</b> Kitchen Smallwares, Burners, Utensils, Chef Jackets Embroidery	<b>Williamsburg Inn</b> Food Supplies
<b>Fat Canary</b> Food Supplies	<b>WindsorMeade of Williamsburg</b> Graduation Ceremony & Reception

Additionally, the 2018 class raised \$2140 by selling raffle tickets for donated prizes. These funds will provide scholarships to future students and program supplies.

## Student Testimonials

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"Instead of starting out as a normal employee, starting out as a mentee has showed my managers that I am here to learn and grow as a chef. I am surrounded by an atmosphere of growth and knowledge, just because of this program."

*-Andrew Aczel, 2017*

"I am more comfortable & determined to progress. The program has given me passion!" *-Noah Aupied, 2018*

"ChefsGO is a wonderful and amazing program. It has changed my life totally and helped me gain confidence to start my new life in this country." *-Moonhun Oh, 2018*

"This program has helped me to become a certified line cook and it has also partnered me with a mentor that offers an apprenticeship where I am now enrolled in college! I am so happy to be embarking on this journey." *-Kristen Stokes, 2018*



The Peninsula's Community College

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