

NEW BEGINNINGS START HERE



Whether you are a perspective student or an employer looking for a new hire, the FSTA at the Community Foodbank of New Jersey is a place for fresh opportunities and new beginnings.

“There’s a lot of structure, something that I wasn’t used to, so it was more learning a trade as well as becoming something.”  
– W. S., FSTA graduate

**ABOUT THE COMMUNITY  
FOODBANK OF NEW JERSEY**

The Community FoodBank of New Jersey (CFBNJ), a member of Feeding America®, has been delivering food, help and hope across the state for over 45 years. Each year, CFBNJ provides nutritious food for millions of meals through its network of more than 1,000 community partners including pantries, soup kitchens, emergency shelters, mobile pantries, and child and senior feeding programs. For our hungry neighbors, the Community FoodBank of New Jersey is the powerful agent of change that fills the emptiness caused by hunger and provides resources that are essential to earning a sustainable living.



For more information, contact  
[cfbnj.org/foodservicetrainingacademy](http://cfbnj.org/foodservicetrainingacademy)  
or contact the FSTA today at  
**908-440-7115**



FRESH OPPORTUNITIES AND

**WHAT IS THE FOOD SERVICE  
TRAINING ACADEMY?**

The Food Service Training Academy (FSTA) is a 14-week job-skills program at the Community FoodBank of New Jersey located in Hillside, where men and women are trained for careers in the food service industry. Students learn cooking skills, safety standards for food preparation and storage, and life skills.



Those enrolled are prepared to succeed in the workplace. They learn how to follow instructions, cooperate with managers and co-workers, provide great customer service, handle finances and balance family life. Graduates leave with over 500 hours of kitchen experience and a ServSafe® Food Protection Manager Certification.

“If they can help you in any way, they’ll help you. It’s good to be part of the alumni.” - A. E., FSTA graduate



A RECIPE FOR SUCCESS

## FOR PROSPECTIVE STUDENTS



### HOW DO I QUALIFY?

In order to be admitted into the FSTA program, students must:

- Have earned a High School Diploma, or GED or have passed the CASAS exam.
- Show proof of eligibility to work with a proper ID (such as a driver's license) and a social security card.
- Have a desire to succeed

### WHAT WILL I LEARN?

By the end of 14 weeks, you will:

- Know basic cooking terms
- Be familiar with kitchen equipment and tools
- Have had hands-on practice in fundamental cooking
- Know how to use cooking equipment found in hospitals, restaurants, cafeterias and industrial kitchens
- Earn the ServSafe® Food Protection Management Certificate administered by the National Restaurant Association
- Learn what is needed to start a new career in the food service industry

### WHAT DOES IT COST?

The Community FoodBank of New Jersey offers full scholarships to all students accepted into the program.

### WHO ARE THE STUDENTS?

Individuals looking for a new set of skills and career path. Some students are referred by social-service agencies, halfway houses or welfare-to-work programs.

### WHO ARE THE TEACHERS?

The Food Service Training Academy is under the direction of Dr. Elaine Sanders. Classes are taught by professional chefs who have spent years in the industry.

### WHAT ARE THE JOB PROSPECTS AFTER I GRADUATE?

Many of the academy's graduates get entry-level jobs with restaurants, caterers or corporate dining services. Our employment placement rates are much higher than other food-service training programs.

Our staff works with both current students and graduates to secure employment or post-secondary education. Students receive assistance with resume writing, interviewing skills, job placement counseling and networking opportunities.

Beginners often work as entry level cooks. Some graduates are able to start in a higher paying position as a cook or chef.

Chefs and cooks are positioned to advance into executive chef or supervisory and management positions. Job openings for these positions are expected to be plentiful in the foreseeable future.



## FOR PROSPECTIVE EMPLOYERS



### WHY SHOULD YOU HIRE A GRADUATE FROM THE FOOD SERVICE TRAINING ACADEMY AT THE COMMUNITY FOODBANK OF NJ?

We train for careers in the food service industry. Our trainers are professional chefs who have spent years in the industry. Our students have over 500 hours of commercial kitchen experience and job skills training.

### GRADUATE PROFILE

In addition to being trained in the essential skills required for culinary success, we are proud that each of our students graduates with:

- ServSafe® training and certification
- An understanding of team dynamics
- Developed emotional intelligence

The rigorous program and work required of our students make them great candidates for entry-level positions in the culinary industry where they will demonstrate their skills. Students prepare 12,000 meals per week while in training as industry professionals.



Under the guidance of Dr. Elaine Sanders, we employ classically trained chefs who oversee instruction in both our commercial kitchen and classroom settings.

### FOR MORE INFORMATION ON THE CFBNJ FSTA:

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