The Melting Pot Foundation

Currently accepting applications. Please send to JC@meltingpotfoundation.org

In addition to this application form, the applicant must provide:

• One letter of recommendation from a community elder who can speak to your character.
• One letter of recommendation from an educator, instructor, or employer that speaks to your style of work or participation in a group setting.
• One essay explaining why you wish to pursue a career in the culinary arts and how you would like to use your education to improve your own life and to enrich your community.

The physical demands described here are representative of those that must be met by an applicant to successfully perform the essential functions of this training:

• Regularly required to sit, stand, walk, bend, lift, use hands and fingers, reach with hands and arms, talk and/or hear.
• Specific vision abilities required by this job include close, distance, color, and peripheral vision, and depth perception.
• Team member must be able to lift a minimum of 35lbs. multiple times per day, and push a cart weighing up to 100lbs.
• Must practice proper body mechanics and use appropriate personal protective equipment to avoid injury.

The Melting Pot Foundation admits students and makes available to them its advantages, privileges and courses of study without regard to race, color, sex, gender, religion, national origin, sexual orientation or disability.
PROGRAM DESCRIPTION
The Melting Pot Foundation Culinary Education Program offers the following:

- 1-year long program with GUARANTEED JOB PLACEMENT FOR GRADUATES.
- Specialized training available for front-of-house, bakery, and kitchen.
- Stipends paid for work in Brownsville restaurant after 3-month foundational workshop, $10.50/hour, 24-29 hours/week.
- 3-month foundational training begins September 2016 or October 2016.
- Restaurant/School location to open at the old Gem store on Belmont and Watkins.
- All students will receive Food Handler's License.
- Student will engage community through project-based curriculum, develop business plans for Brownsville-based enterprises, compete for funding to start their own businesses.
- Instruction from world-class culinary figures, selected from the top of their field.
- Connection to a wide network of food-based business.
- Cuisine inspired by the foods and ingredients of the African Diaspora, expanding to address all global cuisine.