

## **Pastry Arts Employment Training Curriculum**

Sunflower's 45-day Pastry Arts Curriculum is taught in our production kitchen. Students learn a structured curriculum, focused on techniques and methods including measurement, ingredients, and use of equipment. This knowledge is applied to their preparation of pies, bars, cookies, quick breads, meringues, cakes, icings, fillings, decorating, packing and presentation.

## **Employee Development**

There are two components of employee development training:

- Students learn a full range of “soft” skills using our interactive curriculum, all geared toward being a successful employee. Topics include goal setting, hygiene, time management, personal responsibility, problem solving, efficiency and effective communication. During the internship, job search topics include resume'-writing, interviewing, how to look for a job, a personal portfolio, and the composition of a personal statement.
- ServSafe Certification is a national certification program that provides food safety training to industry employees. All students receive the Food Handler's certification. Students who are ready may prepare for the Food Services Manager exam. The ServSafe Food Manager's certification is a valuable credential when seeking a job.

## **In-house paid internship**

Under the supervision and tutelage of the chef-instructors, students work for 300 hours over a 4-month period on the production of Sunflower's pastries and baked goods. Students are typically scheduled for four shifts, approximately 20 hours/week. In addition, our interns work at Café Sunflower for one week, learning essential customer service and front-of-house operations.

## **Guided Job Search**

During the internship, our staff works closely with students toward getting a job. Each student finishes the program with a Personal Portfolio to present during interviews. The Portfolio includes a resume', personal statement and curriculum summary; ServSafe certificate; photographs of student's work, and the Sunflower Bakery Certificate of Completion.

We work hard to create and maintain strong relationships with local food businesses. As a result, we can direct students to job opportunities. Students are also encouraged to develop their own job leads. Our Employment Services Director will accompany students to interviews as needed and serves as a resource for the student and employers during the application and interview process.

## **Short-term Job Monitoring**

Once a graduate secures employment, our Employment Services Director will collaborate with the on-site supervisor to provide direct support as needed, during the first week of employment, and then ongoing monitoring during the first three months of employment. Our Employment Services Director will remain in contact with the employee and available to the on-site supervisor/employer for consultation/intervention for those three months.