

Culinary and Customer Service Job Training Program



About

Participants need to be at least 18 - 26 years old, and be a Greater Hartford resident. They will learn food preparation, knife skills, and sanitation by working a mix of in person and classroom learning for 20 - 25 hours / week for 16 weeks. Learners will be compensated minimum wage.

Program Benefits

- ServSafe Food: Handler / Allergens / Alcohol certification
- Paid on the job training
- Job readiness skills
- Resume development
- Employment opportunities in the field

Contact

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Apply

Fill out an application online at
forgecityworks.org



Program Dates

Program start dates for 2026:

January, March, July and September

Requirements

- Be unemployed or underemployed
- Not enrolled in school or another program
- Some flexibility with schedule
- Be curious, ready to learn, and able to complete tasks
- Be interested and eligible to work full-time in a food service career
- Be able to stand for a minimum of 8 hours and be able to lift 50 pounds with reasonable accommodations
- Must attend an Open House Event and 2nd interview

Open House

Every Wednesday from 10 am - 2 pm
at Fire by Forge Restaurant
539 Broad Street Hartford, CT

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Connecticut's SNAP Employment & Training Program



www.usda.gov/non-discrimination-statement