

ROUXBE

APPRENTICESHIP & CERTIFICATION PROGRAM

in partnership with the American Culinary Federation

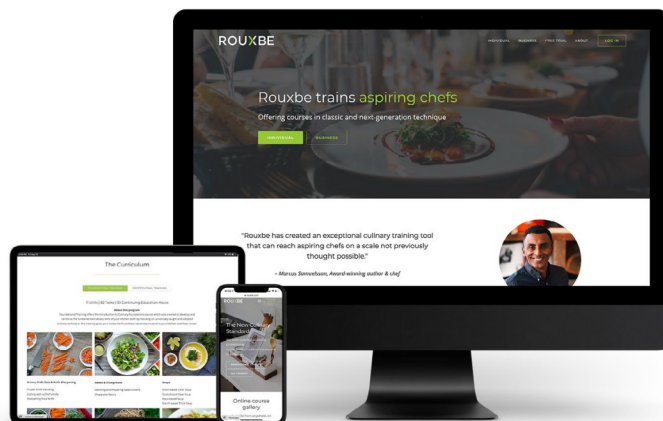
State workforce funding may be available

3 Apprenticeship Program Options

- Certified Fundamentals Cook (CFC) | \$1,199
- Certified Culinarian (CC) | \$1,499
- Certified Sous Chef (CSC) | \$1,999

Program Benefits

- An "Earn while you learn" development solution
- Improve recruitment and retention
- Eligible for funding support from state workforce boards
- Industry-recognized culinary training and credentials
- Graded and tracked by Rouxbe
- Rouxbe-managed program; seamless integration with the ACF
- Online, self-paced curricula directly applicable to the work site
- Each of the 14 modules carries 30 CEHs



➤➤➤ LEARN MORE AT [ROUXBE.COM/APPRENTICESHIP](https://rouxbe.com/apprenticeship)

APPRENTICESHIP PROGRAM OPTIONS

CERTIFIED FUNDAMENTALS COOK (CFC®)



Safety and Sanitation



Nutrition



Introduction to Food Service

CERTIFIED CULINARIAN (CC®)



Safety and Sanitation



Nutrition



Introduction to Food Service



Supervisory Management



Dining Room Service and Beverage Management



Purchasing and Receiving



Food Preparation I



Elective Course I

CERTIFIED SOUS CHEF (CSC®)



Safety and Sanitation



Nutrition



Introduction to Food Service



Supervisory Management



Dining Room Service and Beverage Management



Purchasing and Receiving



Food Preparation I



Elective Course I



Food Preparation II



Food Cost Accounting



Menu Planning



Garde Manger



Baking & Pastry



Elective Course II

99%

Think Rouxbe would be helpful as a training resource

96%

Recommend Rouxbe as a training tool

85%

Think Rouxbe is better or way better than training offered on the job

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