



If you're interested in a career in Hospitality, Pastry, or Culinary, this training could be a good option.

1. Organization providing the training:

Sunflower Bakery

2. Physical location where training occurs:

5951 Halpine Rd
Rockville, MD 20851

2387 Lewis Ave
Rockville, MD 20851

3. Description of the training offered:

The Pastry Arts Program offers formal pastry and baking instruction, bread making, presentation, and how to work with detailed recipes. Students will work with a variety of ingredients including traditional and gluten-free flour, sugar, yeast, chocolate, and fruit. The schedule for Phase 1 is 7:30am-11:30am, Tuesday through Friday, or 12:00pm-4:00pm, Monday through Thursday. The Phase 2 schedule is Tuesday through Friday,, 8:30am-12:30pm.

The Hospitality Program offers front-of-house and customer service instruction; cash management, point-of-sale operations, barista skills, packaging, merchandising, and upselling. Students will learn how to talk to customers, coordinate with their peers, and work in a professional social environment. The schedule for Phase 1 is Monday through Friday, 9:00am-12:00pm. Phase 2 is a four-hour shift in our retail location.

The Culinary Arts Program is currently in the pilot phase. It offers formal culinary and food handling instruction, including: knife skills, safe food handling and cross-contamination. Students will work with a variety of ingredients including: meats, vegetables, fruits, and grains. The schedule for Phase 1 is Monday through Thursday, 8am-12pm. Phase 2 will be forthcoming.

Our programs have two phases and run for 26 weeks, providing 458 hours of training. Students receive certification in ServSafe as well as training in employment readiness.

4. Trainees have the opportunity to earn the following industry-recognized credentials:

All students earn a ServSafe Food Handler Certification

5. Am I eligible?

Training is open to applicants 18+ with learning differences who have aged out of high school and are interested in employment in food related industries.

6. What is the application process?

Prospective students may find out more about the application process through our Program Video <https://youtu.be/oBUesFAe0dA> and can access the application online at sunflowerbakery.org.

7. How much can I expect to earn if I complete this program and obtain employment in the Hospitality, Pastry or Culinary fields?

Sunflower Bakery training programs are focused on helping our graduates find entry level, minimum wage jobs in food service and hospitality.

8: How much do I have to pay for this program?

Sunflower programs are fee based and can be paid by the student/family, through the Maryland Division of Rehabilitation Services (DORS) or as a need-based scholarship. The fee for Pastry Arts is \$10,626 and Hospitality is \$8,856. Culinary fee is forthcoming.

9. Where can I find more information?

For more information, please visit/contact: YaMarie Koroma at Programs@sunflowerbakery.org.