



Our **Trio** of Services: Culinary Training Program, **Rescued Food Program**, & Community Feeding Program

The culinary curriculum covers all facets of work in a professional kitchen, including:

- + Product Identification
- + Safety & Sanitation
- + Learning Kitchen Equipment
- + Knife Skills & Classic Knife Cuts
- + Stocks & Classic Mother Sauces
- + Meat, Poultry & Fish Cookery
- + Regional & International Soups
- + Various International Cuisines
- + Plating & Presenting
- + Resume Writing & Interview Preparation
- + Restaurant Externship



EDUCATE.ENHANCE.ENLIGHTEN.

Through classroom learning and hands-on training in our dedicated teaching kitchen, our students gain the essential knowledge needed to start a career path in the hospitality and food service industry.

Bracken's Kitchen Culinary Training Program is a 22-week, 100% free program dedicated to under-served youth and young adults (aged 17+). In fact, our students are paid during the second half of their training because they are contributing to our Community Feeding and Catering for a Cause programs through their work. Linked with our Rescued Food, Community Feeding, and Catering for a Cause programs, we are building the framework to create a long-term, self-sustaining program that changes lives and encourages independence. Professional Chef Instructors train our students on foundational cooking methods while providing valuable life lessons such as organization, personal discipline and accountability, problem solving, and time management in a fast-paced work environment.

Graduating students will leave Bracken's Kitchen prepared to interview and enter the workforce, possessing the professionalism, confidence and knowledge to begin a career in hospitality.

RESTORING



RESTAURANT PARTNERS

OC Baking

Marche Moderne

Brewery X, Anaheim

Cali Dumpling Company

Crema Bakery & Cafe

Bosscat Kitchen

Chapter One: The Modern
Local

Farmhouse at
Rogers Gardens

Ten Asian + Sushi

Kei Concepts - Nep Cafe

A Market

Toast - Costa Mesa

Ocean & Earth

and MORE!

REIMAGINED
CULINARY TRAINING PROGRAM

Classes 1 through 7
HAVE GRADUATED

Class 9 Begins
July 2026