

Culinary Arts Academy Application

Thank you for your interest in The *B5 Foundation Culinary Arts Academy Program* (CAAP) featuring Chef Mike Martinez of 5000 Pies. Becoming a skilled culinary professional requires years of experience but does not require any specific degree before going to culinary training. This is a **seven week/4-hour a day (subject to change)** culinary program specifically designed for persons who are passionate about culinary arts. Please note that classes are held on Saturday every week from 9:00am to 1:00pm. This session will begin on August 7, 2021 and run through September 25, 2021(8/7, 8/14, 8/21, 8/28, 9/11, 9/18, 9/25).

All classes will be held at 5000 Pies, 2064 Santa Fe Avenue, Long Beach, CA 90810. There are 15 slots available per class session. Please complete, scan and submit completed applications to Maria@b5foundation.org no later than **5pm on July 16, 2021.** Successful applicants will be notified of their acceptance to the program no later than **July 23, 2021**.

Please note: no jeans, jewelry, nail polish, or false eyelashes are permitted during class time.

All students are required to have the following materials upon the start of class:

- Black Slacks
- Black socks
- Plain white t-shirt
- Safety shoes

APPLICATION

First Name:	_ Last Name:	_MI:	_
Home Phone:	_Cell Phone:		-
Email·			

- 1. How did you hear about the program?
 - Another Graduate
 - Website
 - UDWA
 - Family Member
 - Social Media
 - Other
- 2. What is your highest level of education?
 - Middle School
 - o GED
 - High School Degree
 - Some College
 - Bachelor's Degree

Please complete and submit applications to <u>Maria@b5foundation.org</u> no later than **July 16, 2021 at 5pm.**

Ple	ease s	ay under a 300-word total in responding to each of these four questions. Please use
	7.	Do you have a food handler's card? □ Yes □ No
	6.	Are you currently employed? □ Yes □ No
	5.	Are you eligible to work in the USA? \square Yes \square No
	4.	 What is your reason for applying to Culinary School? To become a chef as my ongoing career To cook better meals for myself and those around me To cook better meals for my in-home patient To expand my opportunities
		Do you currently provide meals as a part of your job?YesNo