

If you are looking for a career in Hospitality the training below may be of interest to you.

1. Organization providing the training:

Sunflower Bakery

2. Physical location training occurs:

5951 Halpine Rd, Rockville, MD 20851
2387 Lewis Ave, Rockville, MD 20851

3. Description of the training offered:

Sunflower employment training combines formal instruction with on-the-job training in our Pastry Arts, Culinary Arts, and Hospitality programs. Each program is 26 weeks in length and includes employee preparation and safe food handling through ServSafe training.

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 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 Culinary Arts Program (still in its pilot phase) offers formal culinary and food handling instruction; knife skills, safe food handling, kitchen safety and cross-contamination. Students will work with a variety of ingredients including; meats, vegetables, fruits, and grains.

Job Services provide employment supports for current students, including resume writing, interviewing, employment-matching assistance, and job-site coaching for our graduates. Sunflower partners with over 65 businesses in the metro DC area to place our graduates. Students will also participate in employee preparedness, including strategies for workplace communication, and job responsibility.

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

ServSafe

5. Am I eligible?

Students enrolled in Sunflower's workforce development training programs are adults aged 18 and older who may have diagnosed or undiagnosed learning disabilities.

6. What is the application process?

After being referred or learning about our programs through an open house or transition fair, participants complete an application and participate in an interview with a support person. Following this, Sunflower Bakery conducts a comprehensive assessment process. The Pastry Arts and Culinary Arts assessments are held over three days, while the Hospitality assessment spans two days. During these sessions, prospective students are evaluated on their foundational skills, stamina for extended work periods, and their ability to retain information from one day to the next.

7. How much can I expect to earn if I complete this program and obtain employment?

Sunflower Bakery trains students for entry level jobs that pay minimum wage.

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

Our programs are fee based and many students are funded through the MD Division of Rehabilitation Services (DORS) or DC Rehabilitation Services Administration (RSA). We also offer private pay and need based scholarships. Fees for the programs are as follows:

Hospitality - \$8,856

Pastry - \$10,628

Culinary - \$11,212

Teen - \$700

Job Services - \$70/hr

9. Where can I find more information about this program?

For more information please contact programs@sunflowerbakery.org, review our website at <https://www.sunflowerbakery.org/training/> or attend an open house (see website for information).