

KEYWORKS ASSOCIATION

Culinary Arts Training

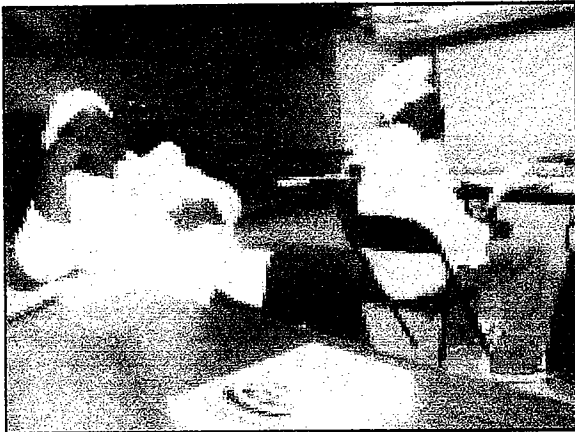
FOOD AND HOSPITALITY SERVICES PROGRAM

Englewood residents interested in jobs in the fast-growing food and hospitality services industries now enjoy access to professional training in food service preparation and the culinary arts through a unique training initiative developed by the **Keywords Association**, a not-for-profit agency housed at **Englewood United Methodist Church**, 6400 South Stewart Avenue.

Lillia Lenore Key, founder/owner of **Lenore's Kitchen Catering**, an 11-year-old full service catering firm, and **Chef John Mobley** created the **Keywords Food and Hospitality Services Training Initiative** to provide job opportunities for low-income Englewood residents. The 9-week program includes 5 weeks of culinary arts training (including gourmet food preparation), 3 weeks of career job readiness prep training and 1 week of computerized office skills training. Participants receive a certificate of completion at the end of the program and are prepared to take the Food Sanitation test for the **City of Chicago and State of Illinois**. They will also be offered an opportunity to interview at one of Chicago's leading hotels.

To be considered for the program, participants must be 18 years old or older, live in the City of Chicago, have a valid I.D. and proof of address, and meet income guidelines for low-and-moderate income persons.

The program is funded through the **Mayor's Office Of Workforce Development**. For more information about this innovative job-training program, call **The Keywords Association** at 1-773-925-6699.



Alfred Smith, James Brackenridge and Bryant Smith listen to Lucille Thervil, Crane High School during Keywords Association's Food and Hospitality Services Training Program. (Middle Photo). Ms. Thervil and Chef John Mobley, Instructors, James Brackenridge, Michael Thervil of Illinois Institute of Culinary Arts, Alfred Walker, and Bryant Smith admire Brackenridge's creation of Chicken Calpani during Keywords Association's Food And Hospitality Services Training Program. Brackenridge (at left) debones chicken while preparing the dish. (Photos: Pierre A. Clark.)

NEWS RELEASE