



# KICK START YOUR CULINARY CAREER!

## JOIN THE OHL CULINARY PROGRAM!

This six-week skill-development course is taught by OHL's head chef and is an opportunity for you to learn skills for a potential new career track.

## SIX UNIQUE COURSES!

The culinary program includes the following courses: KITCHEN INTRODUCTION, FOOD STORAGE, KNIFE SKILLS, FOOD SAFETY, COOKING TECHNIQUES, & KITCHEN EQUIPMENT.

## OPPORTUNITY TO BECOME A CERTIFIED FOOD HANDLER!

At the end of the coursework, you will receive a Certificate of Completion from OHL and a Certificate of Achievement from Serve Safe. The Serve Safe certificate of achievement will enable you to take a test to become a Certified Food Handler, issued by the National Restaurant Association!



ASK YOUR  
COUNSELOR FOR  
MORE INFORMATION  
TODAY!