EXPLORING

DISCOVER YOUR FUTURE

CULINARY ARTS

Check out careers in cooking and restaurant management!

The food industry is one of the most lucrative sectors within the United States. With great demand for chefs in hotels, restaurants, and cafes (amongst others), pursing a career in culinary arts can be a perfect fit for students who love to prepare food or who are interested in other aspects of the food industry.

Discover what it may be like to be in a culinary career field. Work with the head chef of Catfish Charlie's Restaurant to plan a menu and try your hand at preparing some appetizers and other dishes. Discover the tricks behind the presentation of dishes, learn about the realistic hours, pay and education required for the profession.

On top of learning the creative cooking aspect, learn about the business side too! See how menus, service, and promotions all affect the overall appeal of a restaurant.

January 8 | ***4:30-6:00 PM***
January 15 | ***4:30-6:00 PM***
January 22 | ***4:30-6:00 PM***
January 29 | ***4:30-6:00 PM***
February 10 | ***12-2 PM*** Dinner for family and friends

Catfish Charlie's Restaurant
1630 E 16th St | ***Dubuque***

How to Participate:
Send completed application and program fee (payable to Exploring) to:
Exploring | PO Box 732 | Dubuque, IA 52004

Spaces fill fast! Guarantee your spot by RSVPing and sending in your registration form!

EXPLORING INFO
Hands-on Career Exploration Programs

For young men & women
Ages 14-20
After 8th grade

Cost: $40
covers as many programs as you can fit in your schedule

More Info
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www.exploringdubuque.org