

HEALTHY ROOTS INSTITUTE

VOCUL: VOCATIONAL CULINARY TRAINING

Cultivating Culinary Excellence and Sustainability



BRIDGING GAPS IN OUR FOOD SYSTEM

VoCul is a workforce development program that actively aims to address the shortage of skilled culinary professionals in our local food industry. With a strong focus on scratch cooking, sustainability, seasonality and diverse culinary traditions, the program provides virtual and hands-on training, practical experience as well as connections to jobs, industry professionals and continuing education.

PROGRAM ACCREDITATION & RECOGNITION

The VoCul program is:

- Recognized by the American Culinary Federation Education Foundation as an Approved Program.
- Equivalent to 2 culinary credits in the "CULA 1405 Culinary Arts Foundations" course offered by the Culinary Education program at St. Paul College.

CORE COMPETENCIES

1. Culinary Foundations
2. Basic Baking Skills
3. Kitchen Operations & Food Safety
4. Local Sourcing
5. Cultural Diversity

PROGRAM STRUCTURE

- Duration: (16 weeks) 12 weeks of hybrid training (hands-on and virtual) + 4 weeks of internship experience
- Food Safety Protection Manager Certification
- Instructor diversity & connection to local chef network
- Training Hours: Approximately 28 hours per week
- Internship: 112 hours of practical experience in a partnering professional kitchen
- Stipend: Culinary learners receive a weekly stipend (approx. \$420/week) to support living expenses
- Graduation: Celebration event for program completion

IMPACT AND VISION

The VoCul program is more than just culinary training; it's about empowering individuals, enhancing food quality, and promoting sustainability in the culinary industry. Graduates not only gain professional skills but also become advocates for sustainable food practices.

PROGRAM GOALS



Address the shortage of skilled culinary professionals in the local industry.



Foster culinary skills, sustainability, seasonality, and diverse traditions in the local food industry



Connect program participants with culinary service jobs in the local industry.

PROGRAM PARTNERS



THE GOOD ACRE
FOOD + COMMUNITY



TRANSFORMING
THE TABLE



CHELLES'
KITCHEN

MFJN
(Metro Food Justice Network)

ACCREDITATION



SAINT PAUL COLLEGE
A Community & Technical College

For more information, visit HealthyRootsInstitute.com



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