

CULINARY COMMAND TRAINING

PLEASE READ THIS DOCUMENT FOR SPECIFICS ABOUT THE PROGRAM

DATES: Spring May 31 to July 9, 2016

Limited to eight (8) men and women U.S. veterans or active-duty military from any branch of the U.S. Armed Forces – including the Coast Guard. Accommodations are made for veterans with disabilities. If you are accepted, there is no charge for this program.



ARE YOU LOOKING FOR A SURE-FIRE CAREER IN THE FAST-EXPANDING HOSPITALITY INDUSTRY?

Apply for hands-on professional culinary training, for those interested in pursuing study and career opportunities in the foodservice, restaurant, hotel and hospitality industries. This is an elite, demanding, professional training program for serious participants.



Thrive in a nurturing, challenging and rewarding atmosphere. This intensive, immersion course is a rigorous training program taught by Chef David James Robinson in a professional kitchen and includes workshops in beverages, food history, food jobs and career options led by food-industry leaders. The program also includes visits to a winery, a brewery and a tour and workshop with successful restaurateurs in their restaurants. Front-of-

house training on table layouts and design, dining room management, styles of service, and proper beverage service are included. Teams will also create original recipes and menus and execute them. The program culminates in a blowout multiple-course graduation dinner prepared by you and the other program participants.



CLASS LOCATION:

Salt Lake City at a variety of professional kitchens.

Meals Provided

All meals are provided to participants. You will cook, eat and evaluate your own breakfast, lunch and dinner.





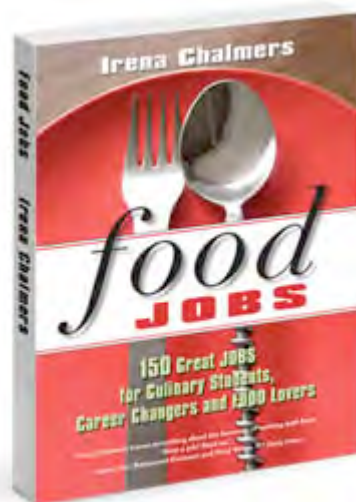
WHAT YOU WILL LEARN:

- Knife Skills
- Cooking Methods, including sautéing, searing, boiling, poaching, blanching, soups, stewing and braising, taste and seasoning, roasting, sauces, frying, smoking, grilling and broiling, breakfast and eggs, sushi, handmade pastas, vegetarian and vegan, savory baking, and dessert baking.
- Menu Planning
- Recipe Creation
- Smart Food Handling
- Beverage Service, Wine Pairings, Cocktail Mixology
- How to Arrange Food on a Plate and Designing the Plate Layout
- Food History and Gastronomy, Studying Key Influential Food Figures
- Setting the Table: Tablescape Design and Creation
- Culinary Calculations and Measures
- Baking and Breads
- Create and Prepare Entire Meals with Emphasis on Timing

Chef Jackets and Tool Kits will be provided.



You will receive a copy of the book *Food Jobs: 150 Great Jobs for Culinary Students, Career Changers and Food Lovers* by Irena Chalmers – winner of the Best Book in the United States and the World for Food Professionals Award. And also the new *Great Food Jobs*. Ms. Chalmers often teaches workshops, offering career-planning help and mentoring advice to our students and graduates.



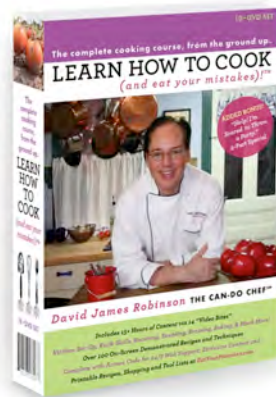
'The food lover's joyful guide to finding your dream job.'



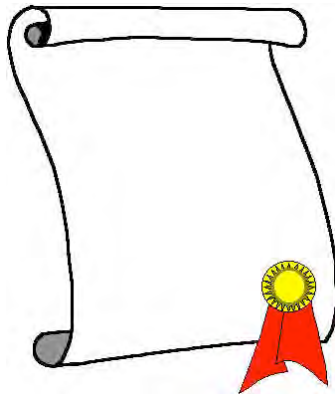
You will also receive ServSafe Training to learn how to handle food safely, with full certification for those that pass. We also provide the New Food Lover's Companion.



Plus, you will receive streaming service of Chef David's 15-Hour Video Training Course *Learn How to Cook (and eat your mistakes)!* in addition to the live kitchen sessions.



UPON SATISFACTORY COMPLETION OF THE PROGRAM, YOU WILL
RECEIVE AN AWARD OF GRADUATION



YOU CAN DO THIS!

PHOTOS OF FOOD CREATED DURING CULINARY COMMAND PROGRAMS





ABOUT CHEF DAVID:

Chef David has been cooking and sharing his joy of food for more than 30 years.

He was named one of the “10 Most Innovative Chefs Who are Bringing a Food Revolution to America” in 2014 along with Mario Batali and Cat Cora. For 15 years he was Executive Chef and Owner of Bezalel Gables Fine Catering & Events in New York’s Hudson Valley, which as a chef, caterer and event planner featured luxuriously handcrafted food – from home-smoked salmon to artisanal breads; from fresh-made mozzarella to growing his own herbs; from hand-dipped chocolates to ice cream spun from fresh cream milked by hand.

Chef David’s roster of clients and supporters is profound and humbling. He has created menus and planned private events for President George W. Bush, Vice President Al Gore, Senator & Mrs. Edward Kennedy, MTV Networks, The Public Theater, Governor Sarah Palin, *Brides* magazine, Secretary of Defense Robert Gates, Academy-Award winners Philip Seymour Hoffman and Claudette Colbert, Mayor Antonio R. Villaraigosa of Los Angeles, legendary artist Elsworth Kelly, energy progressive and philanthropist T. Boone Pickens, entrepreneur and equine advocate Madeleine Pickens, *Real Simple* magazine, Secretary of State Colin Powell, Prime Minister of Great Britain Gordon Brown, a memorial for jazz legend Marian McPartland, New York Jets Coach Rex Ryan, Senator Chris Dodd, a wedding for the family of master painter Marc Chagall, and a dinner for Nevada Governor Brian Sandoval.



Chef David James Robinson Cooking for Secretary of State Colin Powell

His events have included an old-fashioned barn dance, private V.I.P. dinners at the Bellagio Hotel and Resort in Las Vegas, an exotic Ugandan celebration, a mountaintop wedding for 200, a martini party in a Manhattan penthouse, a huge county-fair-themed party covering ten acres, and a two-week, 6-port birthday extravaganza on the legendary ocean liner Queen Mary 2. He has produced menus, food, floral design, music and décor for 600 full-scale weddings, in addition to creating events, parties, fundraisers and banquets. He also was a music and event consultant for The Film Society of Lincoln Center's Chaplain Award Gala, helping to choose music for Liza Minnelli, Tony Bennett, Wynton Marsalis, and Alan Bergman in tribute to honoree Barbra Streisand.

In total, he has fed more than 60,000 happy guests to date.

Robinson was the Executive Corporate Chef at Culinary Crafts, a high-end catering company in Salt Lake City, Utah, overseeing the production kitchens in Pleasant Grove, The Tasting Room in downtown Salt Lake, as well as the kitchens at Rice-Eccles Stadium at the University of Utah. He was also responsible for new product and business development. Culinary Crafts has been named the best caterer in Utah for 12 years running and is the largest off-site caterer in Utah.

Chef David was also the Executive Chef for Salt Lake Brewing, where he oversaw 6 restaurants and 3 different concepts in Salt Lake City and Park City, Utah, including Squatters Brew Pubs, Wasatch Gastro Pubs, and a wine bar, in addition to advising on the brewing and craft beers created for the pubs.

Chef David's friendly style, welcoming personality and "Can-Do" spirit have been on display for tens of thousands of people either via television, the web or

in-person appearances. Chef David created and hosted a 14-part cooking series on *Weekend Today* on NBC/Albany – and has also made over 60 live appearances on that TV program. His cooking-based comprehensive 10-DVD and streaming system – often described as an incredibly essential video cookbook for anyone interested in cooking – is called *Learn How to Cook (and eat your mistakes)!* It has premiered to great acclaim and, like Chef David, continues to find legions of fans in all 50 states – including users in Canada, Australia, South Africa and Japan. He also appeared on *Chopped!* on the Food Network.

Chef David is also proud to have created Culinary Command Training, an elite and intensive nonprofit professional culinary training program for returning U.S. veterans, as well as active military to help them transition into restaurant, hotel, food service and hospitality careers. He created the curriculum including 240 recipes divided by techniques. He has trained veterans and active U.S. military from all over the country for 6 weeks, giving them the foundation of good cooking. His program has included workshops with former *New York Times* restaurant critic and former editor-in-chief of *Gourmet* magazine, Ruth Reichl. He received the Certificate of Special Congressional Recognition in July 2013 and October 2014 for his program. *CBS This Morning* with Charlie Rose presented a feature story on Culinary Command and Fox News reported a story on the program for former Miss America Gretchen Carlson’s program. Over a third of the graduates of the program have continued their education at the Culinary Institute of America.

Chef David has many ties to the culinary world. He worked with Madeleine Pickens on her 900-square-mile ecco resort, Mustang Monument, designing kitchens and logistics for this one-of-a-kind wild horse preserve in Elko, Nevada. He has created recipes and cooking workshops for Different Drummer’s Kitchen Co., the American Dairy Council and Price Chopper Supermarkets. He has also written for many home and entertaining magazines and books, including a column on herbs with recipes for *Culinary Celebrations Magazine* and was the restaurant critic for *Hudson Valley Inside Out Magazine*. Robinson was on the Advisory Board for *DinnerWhere?* Magazine and contributed the section on Boutique Catering to the book *Food Jobs* by Irena Chalmers, which won the Gourmand Award out of Paris for the best book in the world for food professionals.

Chef David trained at the Culinary Institute of America in Hyde Park (Dean’s List, High-Impact Leadership Scholar) and the Institute of Culinary Education in Manhattan. He is co-founder of Columbia County Bounty (now Hudson Valley Bounty), a landmark initiative that connects local farms to local restaurants and chefs in upstate New York. He had working relationships with 30 farms and vineyards for sourcing the freshest ingredients. He has hosted demonstrations and workshops for *Eat Smart New York* and Cornell and consulted on menu

development and recipe creation for regional restaurants. He has appeared as a panelist in New York City for the International Association of Culinary Professionals and the Roger Smith Cookbook Writers' Conference.

In his former life, Chef David was a Vice President at Manhattan ad agency Kirshenbaum Bond, where he worked on branding campaigns for Dom Pérignon, Grand Marnier, Stella Cheeses, Rioja Wines from Spain, and Snapple.

He is an avid jazz fan and has recently relocated to beautiful Salt Lake City. His joy comes from cooking, creating and teaching people the wonders of food.



ABOUT CHEF DUSTIN, SOUS CHEF:

Chef Dustin Dash is a Marine from Maine. He is a graduate of the Culinary Command program, and has worked twice as Chef David's Sous Chef in New York and in Salt Lake City. He prepped, cooked and served handcrafted food made from scratch on both the culinary and pastry sides, and did special events, including weddings for high-net worth individuals. Highlights included cooking a wine dinner and matching local wines with a multi-course tasting dinner, a jazz reception in Manhattan including Tony Bennett and Michael Feinstein for Marian McPartland, a wedding buffet with a barn dance, and an outdoor summer dinner under the trees. He also created recipes, the menu and the theme for an American Revolution Dinner, while also helping Chef David prep and execute his TV appearances.

Dustin also was Sous Chef for Chef Keith Nubert, host of the TV show *Man Kitchen*, at Lake House Inn in Naples, Maine cooking breakfast and dinner service, training new hires in hospitality training, and assuming management responsibilities. Dustin was also a specialty pizza chef, using a wood-fired brick oven at Roses' Italian Restaurant in Windham, Maine.

WORKSHOPS:

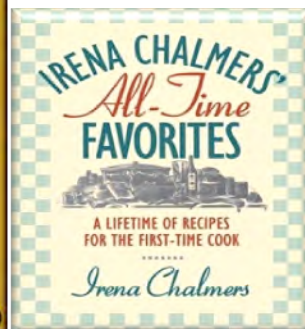
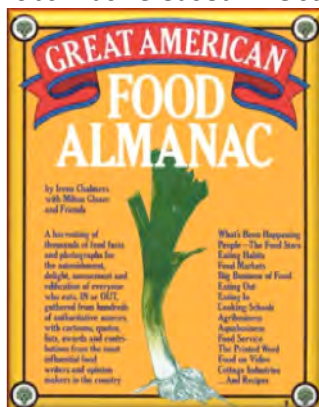
NOTE: NOT ALL WORKSHOP LEADERS ARE AVAILABLE FOR EACH CYCLE OF THE PROGRAM, SO THE WORKSHOPS VARY BASED ON AVAILABILITY OF OUR FOOD PROFESSIONALS



FOOD JOBS

Irena Chalmers

Award-winning author of over 100 cookbooks and food tomes, with sales exceeding 18-million copies. Recipient of 12 Julia Child/International Association of Culinary Professional Cookbook and Tastemaker Awards for her publications. Her other book awards include Best Food Book for Professionals in the U.S.A. (2008) and the World (2009) for *Food Jobs*, from the Gourmand World Cookbook Awards Committee. She was named Woman of the Year in Food by New York University, and is a member of The James Beard Foundation's Who's Who of Food and Beverage in America. She has also received the Honor of La Bonne Vie Champenoise. She is a founding member and past president of Les Dames d'Escoffier, an international organization of women who have distinguished careers in food and wine. She is also a past-president of the International Association of Culinary Professionals. Irena was instrumental in working with legendary restaurateur Joe Baum on his incarnations of the famed restaurants The Rainbow Room and Windows on the World. Ms. Chalmers taught at the Culinary Institute of America. Her most recent book, *Great Food Jobs* was released in October 2013.





KITCHEN SESSIONS

Kristin McCan

Vegetarian, Vegan, Beans, Rice and Grains

If only using one word to describe Chef Kristin Macan, it would be passionate. "I never doing anything halfway, I am always looking for a better/faster/smarter way in everything that I do." As a Culinary Institute of America graduate, Kristin has been all over the country cooking, working in five-star resorts, being the executive chef of a Virginia yacht club as well as doing disaster relief with Mercy Chefs.

She currently is charge of the food service at a private boarding school, and is credited with vastly increasing quality, while continually looking for ways to make the food service more sustainable. When not working, Kristin balances her time between her active volunteer life and her family, comprised of her husband Dane, her son Liam, and her cat Oreo.



WINES/SPIRITS/COCKTAILS/BEVERAGE SERVICE

Carla Savoy

A trained teacher, with her Master's degree in education from Bard College, Carla has been an expert in the wines and spirits business for almost 30 years. With humor, she demystifies how to match wines and beverages with the food you create in the kitchen, how beverages can generate profits, plus sharing the latest trends in drinks.

Carla has worked at many legendary Manhattan restaurants and for many legendary chefs from Scott Bryan to Floyd Cardoz and from Larry Forgione to Bobby Flay. Her comprehensive workshops cover everything from mixing the perfect martini and cocktails, to pairing wines with your food, to how to properly serve aperitifs and beverages.



OPENING AND RUNNING A RESTAURANT

We will be able to visit several restaurant owners in Salt Lake, ask questions, hear about hiring, menu pricing and creation, visit with their chefs and take a tour of their kitchens.



WRITING YOUR CULINARY RESUMÉ AND MARKETING YOURSELF

Thomas R. Michel

Tom Michel will help you create a resumé and strategies for effectively marketing yourself to potential employers in the hospitality industries. Imagine having the tools to take your culinary training and forge a new career and sense of purpose. He will also work one-on-one with you to help identify your goals, help you fine-tune your job-hunting materials and help you discover the confidence to approach opportunities. Find your best foot – and then put your best foot forward.

Tom Michel has 25+ years of marketing experience in the entertainment industry, focusing primarily on the arts and television. Mr. Michel is currently the Vice President of Development and Marketing for Ballet West.

Previous roles in the arts include Managing Director of Marketing and Online Media for New York City Ballet, the nation's largest dance institution, and head of Marketing for both The Metropolitan Opera and The Public Theater/Shakespeare in the Park. Mr. Michel also served as President and Chief Operating Officer of Broadway Inner Circle, a premium ticketing service founded by the producers of the Broadway hit, *The Producers*.

In television, his extensive background includes Vice President of Marketing roles at MTV Networks, Bravo, AMC and Time Warner Cable. He also sits on the Arts and Culture Committee for NYC and Co., New York City's tourism organization.

Mr. Michel is an avid arts lover, fan of ocean liners and sea travel, supporter of animal rescue organizations, and pianist.



CRAFT AND ARTISANAL BEER

Meagen Anderson

Meagen is a Certified Cicerone and one of the leading lights of the Boston Beer Company, makers of Sam Adams. Her knowledge of beers, ales, lagers and brewing is staggering. She has a depth of knowledge on brewing, home brewing, regional differences in beer. She also is at the forefront of pairing beer with food, the newest hot trend in gastro pubs, and craft and artisan brewing.





PROGRAM ACTIVITIES INCLUDE:

- Foodie Film Festival in the evenings, featuring screenings of food-based films and documentaries with discussions
- Keep a journal of your Culinary Command experiences; chronicle your progress and goals and get to know yourself better
- Have access and use of a cookbook and culinary library on-site for research
- Study a different menu every day – from Julia Child to Thomas Keller. Read daily selections of the best in food writing on a variety of topics.
- Field trips to learn from food and beverage purveyors.
- *You will eat well!* Teams create menus and we feed ourselves breakfast, lunch and dinner, plus snacks, while exploring a variety of recipes and cooking techniques. You will eat your mistakes and taste your successes!



YOU WILL NEED TO PROVIDE:

3 to 4 pair of solid-black dress slacks that are machine-washable, preferably a gabardine-style lightweight polyester, or cotton/poly blend fabric (**black jeans, leather, sweat pants or cargo pants are not appropriate for the kitchen**). You will want them to be roomy and comfortable. The pants should be hemmed so the hem does not drag on the floor or under your heels. You will wear chef whites in the kitchen – that will be provided to you. We will also provide aprons and hats. If you have any questions about what you may need, please feel free to call us at (646) 354-9548.

BRING SOMETHING LIKE THESE FOR KITCHEN WEAR:



DO NOT BRING SOMETHING LIKE THESE FOR KITCHEN WEAR:



YOU WILL NEED TO PROVIDE:

Comfortable non-slip rubber-soled black shoes for kitchen work (kitchen clogs, clogs with backs, black leather sneakers with non-skid soles). Please avoid heavy boots. Try: www.shoesforcrews.com

THESE STYLES ARE GOOD OPTIONS FOR THE KITCHEN:



NOT THESE FOR KITCHEN WORK!



YOU WILL NEED TO PROVIDE

4 to 5 plain-white T-shirts to wear under your white chefs' jackets (please no emblems, color, or writing on the T-shirts).

BRING THIS FOR UNDER YOUR CHEF'S JACKET:



NOT THESE FOR UNDER YOUR CHEF'S JACKET!



YOU WILL NEED:

5 to 6 pair of white padded socks.

BRING SOMETHING LIKE THESE FOR KITCHEN WORK:



NOT THESE FOR KITCHEN WORK!



YOU WILL NEED:

A Resumé – part of the process will be working with you to create a culinary resumé that you can use for your career in food and hospitality.

Nice clothes you would wear out to dinner, or to dress up for Sunday, or for a job interview:

- Sport coat or blazer for men with a dress shirt and slacks or khakis and shoes that are not sneakers
- Nice dressy slack outfit, or dress for women
- You will wear these clothes when you are the Maitre D' or Serving Stewards for Team Dinners to create a restaurant ambiance



YOU MAY ALSO WANT:

A camera or smart phone to take photos of your food and table creations.

THINGS YOU SHOULD KNOW BEFORE APPLYING FOR THE PROGRAM: (PLEASE READ FULLY AND CAREFULLY)



You must be able and willing to show proof of an **honorable discharge**, clean separation, or clean current orders, to be accepted in this program. If you have less than an honorable discharge or separation, you will not be eligible for this program.



If you are accepted, there is no charge for this program.

Please Note this is an Elite, Rigorous, Full-Out Program, featuring real hands-on cooking, workshops and **required attendance every day**. You must be punctual. Be prepared to work and learn 6 days a week, 12-14 hours a day (we will only have Sundays off). You must bring your own dedication, motivation and commitment to succeed! We can work with disabilities, no problem. **We need your can-do attitude, sweat and discipline.** Only the most persistent finish this program. Note that this is a professional training program, not a hobby or recreational program.



Applications are Reviewed by an Application Review Panel. This is an elite program, and unfortunately not all applicants are guaranteed a place in the program. Our Application Review Panel includes food professionals, active military, veterans, and prior program participants, who will review your applications. If you are not accepted to the current program, you may reapply for any future programs. If you are selected to be on the short list, we will then conduct interviews to select the finalists for the program.



Sober Environment: This program requires a sober, drug-free environment. Personal prescriptions and medications prescribed for you by your doctor are allowed. For everyone's safety, use of recreational or illegal drugs is strictly prohibited – with zero tolerance – and will result in immediate expulsion from the program. You need to be at your best to succeed in this program. If you have an active problem with – or dependence on – illegal drugs or alcohol, please do not apply.



Allergy Warning: Peanuts, peanut oil, tree nuts, shellfish and wheat and gluten products are regularly used in our kitchen. Please advise if you are on a gluten-free or other special diet.



Beverage Education: We expect all participants to cook with, use, and learn about alcohol **responsibly**. While there are *optional* wine tastings, winery visits and a beverage workshop, you are **not** required to taste, sample, or consume wines or alcoholic drinks to successfully complete this program.



Hygiene and Dress Code: You must be clean, bathed, shaved, groomed and dressed in a clean full chef-white uniform every morning when you enter the kitchen. No beards or facial hair for the duration of the program. Hair is to be neat and trimmed under your hats. Long hair, ponytails and bangs must be pulled back with bobby pins or pony-tail holders. Fingernails are to be clean and trimmed with no color or polish. Antiperspirant is to be worn at all times. Jewelry in the kitchen will be limited to plain post earrings and wedding and/or engagement rings – no wristwatches. All visible piercings (besides a single pair of ear posts) must be removed before entering the kitchen. No hoop earrings, or pendant earrings. Comfortable black rubber-soled non-slipshoes must be worn and pants should be hemmed so that they do not touch or drag on the floor. Dog tags must be tucked inside your uniform. Chewing gum in the kitchen or during service is prohibited.



Cell Phones, Smart Phones, Tablets and Mobile Devices: You may not use cell phones or mobile devices during kitchen sessions or during workshop sessions – except for photography. We also do not allow you to take notes on electronic tablets during lectures or in the kitchen; you must use pen and paper. Cell-phone, email and texting use is permitted on approved breaks. Wireless Internet service is also available.



Smoking: You may smoke outside during approved breaks and must remove your apron while smoking, then wash your hands thoroughly before returning to the kitchen. Cigarette butts are to be disposed of in the containers provided. Smoking is strictly prohibited in any indoor rooms or buildings, or around any of the children that share the building with us. You may **not** smoke inside any program cars or vehicles.



Respect: The program requires your maturity, respect and the ability to take care of yourself, look out for the other program participants on your team, as well as kind consideration for the equipment, the property, and your instructors.



CULINARY COMMAND TRAINING

HOW DO I APPLY?

1. Read all the materials here in detail and decide if this program is right for you. If it is not right for you currently, we understand that it might be right for you in the future.
2. **Make certain you are comfortable and can comply with all the rules and requirements of the program.**
3. Are you available to come from May 31 to July 9, 2016? You are required to be present and complete the entire program (i.e, you cannot start late, or leave early, or miss classes).
4. Fill out the application materials and submit them via email to ChefDavid@EatYourMistakes.com, or regular snail mail to:

Chef David James Robinson
Culinary Command
Salt Lake Community Action Program
2825 South 200 East, Salt Lake City, Utah 84115

Email Questions to: ChefDavid@EatYourMistakes.com

Phone Questions to: (646) 354-9548

5. Your Accident Disclaimer must be printed out, signed by you, and an original must be sent to Chef David James Robinson, Culinary Command, Salt Lake Community Action Program, 2825 South 200 East, Salt Lake City, Utah 84115 before your application will be considered.
6. Your Name, Photo, Likeness and Video Release must be printed out, signed by you, and an original must be sent to Chef David James Robinson, Culinary Command, Salt Lake Community Action Program, 2825 South 200 East, Salt Lake City, Utah 84115, so that photos and images of you and your food can be used in promoting the program (on Web sites, social media, press, video and printed materials).
7. Please submit two original letters of recommendation (one military; one personal) and have the originals sent directly to Chef David James Robinson at the address above. The originals must be signed and include a phone number where the recommender may be reached. Unfortunately, we do not accept letters of recommendation from family members.

8. If you are chosen as a runner-up for the short list of the program, we will schedule an interview for you with Chef David and a member of the Application Review Panel as a final deciding step before choosing our final participants.
9. Only 8 applicants are chosen for each cycle of the program (additional dates for other programs will be announced shortly).
10. If you are not chosen for this program, you are free to apply again for the next cycle of the program.

EAT YOUR MISTAKES: CULINARY COMMAND TRAINING
APPLICATION

Full Name:

Address:

Phone Number:

Cell Number:

Email:

Male or Female:

Date of Birth:

Branch of Service:

Tour(s) of Duty, Deployments, Stations (dates/places):

Emergency Contact:

Name:

Address:

Phone Number:

Cell Phone:

Email:

Family Contact (if different from above):

Name:

Relation:

Address:

Phone Number:

Cell Phone:

Email:

I would like to participate in Culinary Command Training program, because (please explain in detail, take more room if needed):

I WOULD CATEGORIZE MY COOKING BACKGROUND AND EXPERIENCE
AS: (PLEASE NOTE WE ACCEPT STUDENTS FROM ALL SKILL LEVELS
AND BACKGROUNDS)

Absolute Beginner

I Do Some Cooking

I Cook All the Time

I am an Experienced Cook

I Have Cooked Professionally

Are there any concerns you may have about the program?

My 5 favorite foods are (list specific dishes, i.e., fettuccine Alfredo, not “Italian” or “corn”):

1)

2)

3)

4)

5)

I consider my 5 best personal qualities to be:

1)

2)

3)

4)

5)

In 5 years, I want to be doing:

Do you have any disabilities we need to accommodate for kitchen work, please explain? (Note: No applicant will be denied equal consideration because of any disabilities.)

Do you have any learning disabilities, P.T.S.D. or T.B.I. that affect your learning that we should be aware of? (Please know that we have had participants with P.T.S.D., T.B.I. and learning disabilities successfully complete the program.)

Do you have any allergies, or food allergies, please list all:

I Have Read and Understand All the Materials and am ready to work hard and apply myself to the Culinary Command program. I understand that this is an elite and challenging program. If accepted, I agree to comply with all the rules of the program. I understand that if I do not comply with all the rules, I may be asked to leave the program.

Uniform Information

Jacket Size: _____

Pants Waist: _____

Pants Length: _____

Do you typically wear a men's or women's XXL, X-Large, Large, Medium, and Small in a shirt size or T-Shirt size?

We will order your chef whites based on this sizing information. If you have questions about sizing for chef whites, please call (646) 354-9548 and we can help you find the correct size for you.

Please have submitted 2 Letters of Recommendation to support your application.

You must have two (2) letters of recommendation: one military and one civilian to support your application. Have the author outline why you would be a strong candidate for this program, what qualities you would bring to the program, and what their relationship is to you. Please have the signed originals sent directly by the author to Chef David James Robinson at Chef David James Robinson, Culinary Command, Salt Lake Community Action Program, 2825 South 200 East, Salt Lake City, Utah 84115. Please have them include a current phone number where Chef David may reach them. Please do not submit letters of recommendation from family members. By having these letters submitted to support your application, you give your consent for the authors to be contacted by the Application Review Panel and allow any additional discussion, information or follow-up about your suitability for the Culinary Command Training Program.

EAT YOUR MISTAKES: CULINARY COMMAND TRAINING
ACCIDENT DISCLAIMER

Cooking and kitchen work can be dangerous. While every precaution will be made to practice and condone proper and safe use of tools and equipment, accidents occasionally happen. It is with this in mind that we request the following accident disclaimer be signed by each participant in the Eat Your Mistakes: Culinary Command Training Program. This page must be printed, signed with a real, original signature and sent to Chef David James Robinson, Culinary Command, Salt Lake Community Action Program, 2825 South 200 East, Salt Lake City, Utah 84115

I understand that cuts and burns can be part of the normal course of kitchen work. I (the undersigned) will not hold Culinary Command Training, Salt Lake Community Action Program, Chef David James Robinson or any of the instructors responsible for any accidents or injuries that may occur during this program on or off the property.

In addition, I (the undersigned) will not hold any participating organization, host site, individual sponsor, corporate sponsors, or instructor responsible in any way for any accident or bodily harm to oneself or other participants that may occur in or about the work area, or outside of it. I further agree not to use any equipment without permission and then at my own risk.

Accident Disclaimer

Signed _____ Date _____

(Print) Name _____

Address _____

City _____ State _____ Zip _____

Telephone _____

Please note there is a VA medical center in Salt Lake City about 15 minutes from our kitchens:

George E. Wahlen Department of Veterans Affairs Medical Center

500 Foothill Drive

Salt Lake City, UT 84148

801-582-1565

CULINARY COMMAND TRAINING
NAME, PHOTO, LIKENESS AND VIDEO RELEASE

During the course of the program, it is natural that photos of the food and activities will be taken, including video. Know that there is an excitement in the community about this program and a real interest in its success. It is with this in mind that we request the following photo and name release be signed by each participant in the Culinary Command Training program. This page must be printed, signed with a real, original signature and sent to Chef David James Robinson, Culinary Command, Salt Lake Community Action Program, 2825 South 200 East, Salt Lake City, Utah 84115

I understand that photos, video, press articles and promotional events may occur during the Culinary Command Training and may include my photo, likeness, image and name. I consent and allow Culinary Command Training, Chef David James Robinson, Salt Lake Community Action and other students to use these for further promotion of the program, video, Facebook, Twitter, Web sites, YouTube, Instagram, broadcast, printed materials and for program fundraising purposes or any other media or social media. I understand that I am not receiving any compensation in exchange for the use of my name or likeness.

Name, Photo, Likeness and Video Release

Signed _____ Date _____

(Print) Name _____

Address _____

City _____ State _____ Zip _____

Telephone _____