



Chef de Partie/Line Cook Apprenticeship Training

An efficient and cost effective way to build a diverse workforce and retain employees

Consider the Benefits!

- Obtain well-trained employees
- Reduce on-boarding costs
- Improve retention rates
- Enjoy ongoing HTA support
- Reach diversity goals



For more information, go to: www.lahta.org

email: info@lahta.org phone: 424-343-9403

twitter.com/LosAngelesHTA

facebook.com/HospitalityTrainingAcademy

How it works

- The HTA runs a five to six-week Chef de Partie/Line Cook apprenticeship program; candidates have a proven interest in the hospitality industry and are carefully vetted by the HTA through multiple interviews, a reading and math assessment, and reference checks.
- Industry partners helped develop the curriculum and will assist with recruitment.
- Program graduates are hired as UNITE HERE Local 11 Chef de Partie/Line Cook apprentices at partner hotels. The HTA supports the employer and the apprentice with ongoing professional development and coaching.

* The HTA's Chef de Partie/Line Cook apprenticeship program is registered by the United States Department of Labor and is paid for with federal funds from the Department of Labor, Employment and Training Administration under contract number DOL-ETA-16-C-0115. The contents of this publication do not necessarily reflect the views or policies of the Department of Labor, nor does of trade names, commercial products, or organizations imply endorsement of the same by the U.S. Government.