



Cook nutritious meals in a cutting edge commercial kitchen

Learn how to grow fresh produce in an indoor vertical farm

*Experience Culinary Arts and Urban Agriculture
Workplace Readiness with PHILLIPS*

Pre-ETS (Employment Transition Services) Summer Program

Students will be engaged in a Farm to Table four week work-readiness learning experience rotating through authentic hands on experiences in a state of the art commercial kitchen, an indoor vertical farm and a learning lab.

In the commercial kitchen, students will:

- Learn culinary arts skills
- Develop essential social skills needed in the food service industry
- Practice safety and sanitation protocols
- Gain industry vocabulary
- Execute cooking process and procedures

At the indoor vertical farm, students will:

- Learn indoor hydroponic methods for growing and harvesting
- Use fresh produce in the food they cook
- Care for plants and fresh produce
- Practice GAP (good agriculture practices) protocols
- Select greens to enhance flavor, nutritional value and augment presentation

Summer 2019

July 8th — August 2nd

9:30 am – 2:30 pm

PHILLIPS School ~ Laurel

8920 Whiskey Bottom Road

Laurel, Maryland 20723

To Refer a High School Student: Contact your local DORS office.

For Program Information:

Mr. Erik Lund, Culinary Arts Coordinator
Erik.Lund@phillipsprograms.org



Ms. Lindsay Harris, Director ~ Career Partners
Lindsay.Harris@phillipsprograms.org