

## How to Train a Kosher Chef

By Yochanan Lambiase

The Jerusalem Culinary Institute announces the formation of the next Professional Program in January, 2012. Founded in 2003, the JCI is the only Kosher Mehadrin (Agudath Israel) culinary school in the world. The school is located in Talpiot, just minutes from the German Colony and the center of town. Classes are held Sunday through Wednesday, from 9:00 am until 5 pm, with separate classes for men and women.

The program, taught in English, runs for six months with an additional month's internship in a local restaurant, caterer or hotel at the end. Half the day is spent in the Culinary Program and half the day is spent in the Patisserie Program.

With the explosion of the kosher food industry, there is an increased need for kosher chefs. The JCI provides individuals with the tools to meet those needs. In turn, the individuals can seek employment in a variety of kosher food establishments, even beyond restaurants and caterers, such as schools, commercial businesses, kosher cruises, hospitals and nursing homes.

A new program to train students to become a *Mashgiach* is planned for November, 2011. The initial program will be offered in Hebrew with programs to follow in English, French and Spanish.

The JCI is accepting applications now for the upcoming programs. Please email [info@jcichef.com](mailto:info@jcichef.com) or call 972-2-992-3128 to request an application or additional information.