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UVI Opens Registrations for Beginner Culinary Program

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The University of the Virgin Islands Center for Excellence in Leadership and Learning (UVI CELL) is now accepting registrations for their Certified Fundamentals Cook (CFC) program, a golden opportunity for aspiring cooks.

Situated on the Orville E. Kean Campus on St Thomas, the six-month certification program aims to mold beginners into adept professionals, ready to make their mark in the food-service sector.

Under the tutelage of experienced chefs and culinary experts, students will immerse themselves in the intricacies of the food service world, UVI CELL said. The curriculum is thoughtfully designed, combining varied learning techniques to enhance both theoretical knowledge and practical skills. The program covers a comprehensive range of industry-specific courses, from the

foundational 'Introduction to the Professional Kitchen' to the detailed 'Plate Designing and Finishing'.

A unique highlight of UVI CELL's CFC program is the hands-on training students receive in the sophisticated professional kitchen at Wild Sage. This venue isn't just any kitchen – it's part of the student learning lab and restaurant nestled within UVI's 13D Research and Strategy Innovation Center.

Program Manager and seasoned Executive Chef Kerish Robles, with an impressive 18 years in the culinary industry, expressed her enthusiasm. "The Virgin Islands is on the cusp of becoming a gastronomic sensation, and our culinary program is just what the Territory needs." Chef Robles feels the program caters to both, the Virgin Islanders with culinary aspirations and the local food businesses in search of skilled professionals.

The on-campus restaurant, according to Chef Robles, offers students a genuine taste of the restaurant industry. "It's not just about learning; it's about experiencing. This program provides students with the tools and exposure to decide if this is truly the path they wish to tread," she added.

Completing the program doesn't just award the students with the CFC certificate. Graduates also receive at least three additional certifications, including the SERVsafe and restaurant server certifications. Plus, there's the chance to achieve the prestigious American Culinary Federation Certification, a hallmark of excellence in the food service arena.

Registrations close on Aug. 17, 2023, and classes kick off on Aug. 21, 2023. Interested individuals can sign up at [UVI CELL CFC Program](#). For queries, drop an email to culinaryarts@uvi.edu. Additional details can be sought at pr@uvi.edu.