



THE SALVATION ARMY CULINARY ARTS TRAINING PROGRAM

AT THE RAY & JOAN KROC CORPS COMMUNITY CENTER BOSTON



At the program's heart is a belief in healing lives from the inside out. That starts with fresh, healthy, mindfully prepared food. The Chef-Instructor teaches all the skills needed to be employed in a restaurant or commercial kitchen. This 10-week course is not for the faint of heart. It teaches knife skills, food terminology, kitchen safety standards, how to use and develop a wide range of recipes, and effective work attitudes.



With strong community partnerships that help place graduates with top chefs in their local communities, the Culinary Arts Training Program is the missing link between employers and skilled workers. Chef Timothy Tucker designed and established the program in Louisville, KY through the Salvation Army, moving on to institute it in Miami, FL as well (in partnership with Miami-Dade College). In 2014, Chef Tucker relocated to Boston, MA to teach the course at the Ray & Joan Kroc Center in the Dorchester area of the city. As of 2015, the program has over 60 graduates and robust partnerships with many different organizations, restaurants, and businesses, including TD Garden, the Barbara Lynch Foundation, and State Street.



TIMELINE OF THE CATP

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* *2013*: State Street Investment. The State Street Foundation invests in building a teaching kitchen at the Kroc Center. Major Steven Lopes & volunteer Michele Di Palo begin planning the Culinary Arts Program.

July: Chef Timothy Tucker is hired as the Culinary Arts instructor. He agrees to move from sunny Miami to snowy Boston to take the position.

* *January 2014*: The first class of the Boston Kroc Center CATP begins. The class cooks for Boston Police Commissioner William Evans' inauguration ceremony.

March: Eric Hall is hired as the Life Skills Coach.
The first class graduates and the second class begins.



* *January 2015*: The fifth class cooks for new Massachusetts Governor Charlie Baker as he visits the Kroc Center for his very first stop after being inaugurated.

February: Foreign Feast Fridays begin.
Chef Timothy is a guest teacher for a class at Boston University.
The job placement rate of graduates reaches 85%.

March: The graduation rate for all classes is 93%.
The Council of Culinary Arts & Nonprofit Network Outreach is created. The council, designed to bring together those with an interest in the culinary arts within a nonprofit structure, has its first meeting 3/20 at the Kroc Center.
Chef Timothy represents the class as he presents at the Just Food? food justice conference at Harvard University.

May: The very first fundraising event for the CATP, a concert called Blues for a Change, takes place.



CONTACT INFORMATION

LEARN MORE ABOUT US!



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UP NEXT FOR THE PROGRAM:

The class will be on hiatus for summer 2015, with class seven beginning in September.

Additionally, Chef Timothy will be leading a workshop at the annual Salvation Army Kroc Conference, entitled "Set Up for Success: How a Culinary Arts Program Changes Lives."



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MOST GOOD[®]

KROC MISSION STATEMENT

The Salvation Army, an international movement, is an evangelical part of the universal Christian Church. Its message is based on the Bible. Its ministry is motivated by the love of God. Its mission is to preach the gospel of Jesus Christ and to meet human needs in His name without discrimination. The Salvation Army Ray & Joan Kroc Corps Community Center is a gathering place providing opportunities to build character, confidence, capacity and hope in a safe Christian caring environment.