



POST GRADUATE PROGRAM

Culinary Arts / Horticulture / Barkin' Biscuits / Grounds Maintenance

GENERAL PROGRAM INFORMATION:

Registration Fee - \$100

Program Fees - \$25/day – payments due 1st of every month

No refunds are issued for absences

Program Hours - Horticulture/Barkin' Biscuits/Grounds Maintenance

North Florida School of Special Education

9:00am – 2:00pm

- **Culinary Arts**

Arc Village, 3675 Kirbo Way

10:00am-3:00pm

Materials Provided – according to program; aprons, hats, gloves, & tools.

All Post Grads receive a Berry Good Farms shirt

Program Dates – Tues., August 15, 2017 – May 30, 2018

Contact Information to inquire and/or register:

Ann Atkins, Transition & Post Grad Coordinator

aatkins@northfloridaschool.org

904/724-8323 ext. 226

Program Areas available for Post Grads 2017/2018:

Culinary Arts – Monday through Friday – 10:00am-3:00pm

Training in culinary skills for the purposes of dinner service at the Berry Good Farms Café, meal prep for independent living, and food truck prep and line cook training. Post Grads will also be trained in food safety/food handling, sanitary guidelines and experience in harvesting & cooking with fresh produce. Young adults with advanced culinary skills may have opportunity to train on the food truck.

Berry Good Farms Horticulture Training – Monday – Friday 9:00am-2:00pm

Horticulture training includes planting, garden maintenance, and harvesting herbs, fruits and vegetables. Team members also assist in wheatgrass and micro green production and will create a variety of value-added items. They will assemble vegetable bags to go out on the food truck for mobile market distribution. Team members may be scheduled to participate in making deliveries of wheatgrass and produce each week, and/or working at occasional weekend festivals and markets.

Barkin' Biscuits – Monday, Tuesday, Wednesday 9:00am-2:00pm

Training in all natural dog biscuit production; mixing, rolling, baking, dehydrating, and packaging for our Berry Good Farms Barkin' Biscuits to be ready for the retail market. Post Grads will also have opportunity to go out in the community for deliveries and work at local weekend markets and festivals.

Grounds Maintenance – Monday, Tuesday, Wednesday 9:00am-2:00pm

This training includes skills in trimming, mowing, edging, and weed control for maintaining grounds, aside from the garden. Team members will learn and assist in landscape beautification.

Creative Arts – Friday 1:00pm-2:00pm

Creative expressions in art mediums; paint, clay, paper, mosaic tile, etc. Some of the items produced may be contributed for auctions at school fundraisers throughout the year.

There are a limited number of spaces available in each program on each day. The addition of our new Culinary Arts program site at the Arc Village allows us to expand culinary spaces to 25 spots per week. The registration attachment will show you how many spaces are available in each program. Spaces will be reserved in the order that registrations and payment are received.