General Information

Source: NBC Nightly News  
Creator: N/A  
Event Date: 08/31/2014  
Air/Publish Date: 08/31/2014

Description
A job training program through the FoodBank of Monmouth and Ocean Counties in New Jersey gives unemployed adults the skills and techniques they will need to enter the culinary industry.

Keywords

Citation
MLA
Transcript
Chef Teaches Recipe for Success to Unemployed Adults.

THERESA FITZGERALD: For Wednesday, we have the beef taco lasagna. It's almost just like tacos.

UNIDENTIFIED WOMAN: Yeah, I've never had a personal chef so--

FITZGERALD: Your time just start right now.

WOMAN: Yeah. Yeah.

FITZGERALD: I never thought I would be a personal chef, ever. I never thought that things would happen the way they did.

WOMAN: Absolutely.

RAY CATTLEY: All right. Thank you. My name is Ray Cattley, chef instructor at the FoodBank of Monmouth and Ocean Counties. I train candidates, teach them how to cook and get jobs within the food service industry. Once it comes to a boil, we'll see where it's at. Our program runs 13 weeks. During that 13 weeks, we basically go over all the different cooking techniques whether its saute, braise, broil. We try to get them a well-rounded foundation so that way they could build on it when they begin their careers when they leave here.

FITZGERALD: They taught me a lot here and due to Chef Ray and everybody that's worked here they made things possible for me that I didn't think were possible before. I was separated from my husband at the time so I just kind of felt like this is it. Especially when you have a two-year-old and you're trying to move on with your life, you need a confidence to pursue what I wanted to do in cooking.

CATTLEY: Theresa was a great student, very ambitious, always willing to participate in everything we did. It just shows and it shows in her success after she left here. What does the word chef mean?

UNIDENTIFIED MAN: Chief.

CATTLEY: Chief. Yeah. Literally-- The whole point of this program is to get people employed. We usually spend about an hour and a half of lecture time in the classroom and then we come in and spend the rest of the time producing meals for either the boys and girls club or emergency meals for agencies at the FoodBank. I love cooking, culinary arts. I love to just share my knowledge. Then I just put four ounces of the ganache on it. I did come here to drop off a donation to the FoodBank on behalf of the Jersey Shore...
chefs. I realized that there is a position available and I fill--filled an application right then and there.

FITZGERALD: I speak to Chef Ray and the people here pretty often actually. It's like a family here. It's actually once you're a part of this program you become a family to the FoodBank, you know, I love being here. It's awesome.

CATTLEY: It's very rewarding to hear different stories of students who have left here and are successful and happy where they're at.

FITZGERALD: Number one thing I learned is always be persistent, always show up, don't let someone else to do your job and work hard. There is always some hope out there, you know, even when things are dark and cloudy, there is always, you know, a light at the end of the tunnel and we'll get there eventually. You just have to put up with the storm.