

New Community Workforce Development Center

“Creating Careers”

201 Bergen Street, Newark, NJ 07103
973-824-6484 or 973-639-5600

The New Community Workforce Development Center is a state-of-the-art, \$4.5 million continuing education facility and New Jersey's premier One Stop Center for career training in a variety of fields.

The three-story, 25,000 square foot center is the result of a unique partnership between New Community, foundations, financial institutions, and government agencies. The center houses:

- Support services staff
- Education and training courses
- Career information office
- Admissions & Financial aid office
- Six (6) high-tech computer labs
- Distance learning lab
- Internet-ready resource lab
- Study areas
- Highly-qualified instructors and support staff

The Center is minutes from Newark Penn Station and can be easily reached on NJ Transit buses. The Workforce Development Center site is accessible to individuals with disabilities

New Community Workforce Development Center Mission: To improve the quality of life of all students through education and occupational training in a community that fosters life-long learning.

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973 824-6545



Creating Careers

New Community Workforce Development Center provide graduates with marketable skills in fields where there is high demand and ample opportunity for professional growth.

A skilled staff administers the teaching curriculum utilizing cutting-edge industry tools to maximize the programs' application to the real world.

School of Culinary Arts

This career-driven curriculum prepares students for careers in the food service industry. The program uses both classroom instruction and training to teach students more than just "how to cook." In addition to preparing and serving various dishes, the program focuses on other aspects including nutrition, menu planning, and food safety.

Students sit for the State of New Jersey Food Handlers License examination during the first two weeks of training.

Graduates are prepared to serve as chefs and run a full commercial kitchen. Also, graduates work in restaurants, hotels, school cafeterias, or start their own businesses as a restaurateur or caterer.

School of Licensed Practical Nursing

Licensed practical nurses care for the sick, injured, disabled or convalescent. They traditionally bring their caring, sympathetic natures to a variety of venues, such as hospitals, home health care services, nursing care facilities, physicians' offices, professional agencies, and other health care providers. Other LPN job options might include work in dental offices, mental health institutions, community health clinics and public health departments.



The options are virtually limitless. However the most prominent growth within this industry is in HomeHealth Care Services and Nursing Care Facilities.

The LPN program at the center is equivalent to 16 months of study certified by the New Jersey Board of Nursing. The course is equally divided into classroom instruction and clinical laboratory experience, in accordance with standards established by the Board of Nurses. The clinical work is conducted at UMDNJ and students must pass the New Jersey Board of License NCLEX-PN licensure examination to Practice as a Licensed Practical Nurse in NJ.

Upon graduation, students' earning potential is increased by up to 268%.

Youth & Adult Automotive Training Center (YAATC)

The YAATT program is a one-year program where students receive comprehensive training to become automotive technician. Students learn about automotive alignment, brakes, electrical systems, and heating and air conditioning.

Upon completion of training, students are awarded the nationally recognized Ford Maintenance & Light Repair certification and the Automotive Service Excellence (ASE) national certification in Refrigerant Recovery and Recycling.

Students learn life skills, and upon graduation are able to work as an automotive technician in car dealership service departments, auto repair stores/franchises,

and any other location where cars need repair.

Admissions and Financial Aid

Career planning is a lifelong process. You have to use information about yourself – interests, experience, life style – to make good career choices. We equip students with the tools, strategies, and resources to create their own career action plan.

Tuition:

School of Culinary Arts ~ \$5,500

Automotive Training Program ~ \$6,000

Additional Services

NCC offers an array of supportive services to ensure that students have optimal support, such as;

- On-site admissions
- Career exploration and planning
- Program placement office
- On-site career counseling
- Financial aid services

Employment Programs

All students are provided with assistance in job placement at the completion of their program of study.

Support Services

The role of Support Services is to assist students by removing any obstacles that would prevent them from completing their training. They provide information and/or referrals for a variety of services from transportation, child care, legal issues, housing, etc.

