

Trade Workshop: Useful Websites

General Trade Information:

Articles on trade schools: <http://ezinearticles.com/?cat=Reference-and-Education:Vocational-Trade-Schools>

Directory of trade schools: <http://www.trade-schools.net/>

Directory of trade schools: <http://www.tradeschools.com/index.html>

Directory of trade schools: <http://www.alltradeschools.com/>

Guide to career education: <http://www.guidetocareereducation.com/complete-list-of-state-directors-of-vocational-and-technical-education.html>

Resources to Help Pay for Training:

The cost of education and training continues to increase. The good news is that there are a lot of financial assistance programs. These programs are available for college students and adult learners. There are a host of resources for you to investigate:

- The U.S. Department of Education's Federal Student Aid (FSA) programs are the largest source of student aid in America. They provide about 70% of all student financial aid. Visit [Student Aid on the Web](#) for more information.
- The American Council on Education's [College Is Possible](#) page has a glossary of financial aid terms, information on major programs, and links to additional resources.
- [GovBenefits](#) is a free, easy-to-use web site. It helps you to find ways to pay for your education and training. First, you answer a series of questions about yourself. Then GovBenefits gives you a list of government benefits for which you may be eligible. Finally, GovBenefits gives you information about how to apply.
- CareerOneStop's [Financial Aid Center](#) has information on financial assistance for college students. It also has resources for workers who need training.
- [America's Career Resource Network \(ACRN\)](#) consists of state and federal organizations that provide information, resources and training on career and education exploration. A resource you might find useful is their [Financial Aid Resources for Post-High School Education](#) (PDF, 2.8 MB).

The information above was taken from this website:

<http://www.careervoyages.gov/careeradvisors-doeseducationpay.cfm>

Aviation:

Information on flight schools and aviation jobs: <http://www.bestaviation.net/>

Flight school directory: <http://www.aviationschoolsonline.com/index.php>

Bee Keeping:

Permaculture Institute: www.permaculture.org/nm/index.php/site/Beekeeping

Ecoversity: www.ecoversity.org/beekeeping2009.html

Carpenter:

Articles on carpentry trade schools: http://www.ehow.com/how_2069707_pick-carpentry-trade-school.html

Bureau of Labor Statistics: <http://www.bls.gov/k12/build01.htm>

Penn Foster Career School: <http://www.pennfoster.edu/carpenter/>

North Bennet Street School of Craftsmanship:

<http://www.nbss.org/Programs/index.asp?pageaction=ViewSinglePublic&LinkID=79&ModuleID=17>

Cob Cottage Building:

Cob Cottage Company: <http://www.cobcottage.com/apprentice>

Earthships:

Blog on finding and getting an Earthship internship in Taos:

<http://uprooted.jessicareeder.com/tag/earthships/>

Earthship Bioteecture: <http://www.earthship.net/>

Green Industry:

Article on the growth of the green industry and apprenticeship:

<http://www.tcdailyplanet.net/article/2008/07/17/building-green-collar-workforce-one-apprentice-time.html>

Article on the green industry, job descriptions and suggestions of programs of study:

<http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2009/02/10/BU2G15ISFQ.DTL&type=printable>

Lotan Center for Creative Ecology Apprenticeship:

<http://www.kibbutzlotan.com/creativeEcology/ga/index.htm>

Hospitality, Travel, Tourism:

Directory of schools: <http://www.trade-schools.net/directory/travel-tourism-hospitality-schools-directory.asp>

Innkeeper Apprenticeship: <http://www.kauai-bedandbreakfast.com/apprentice.htm>

Day in the life of an innkeeper:

<http://www.lodgingresources.com/AspiringInnkeepers/ADayintheLife/tabid/2319/Default.aspx>

Legal and Criminal Justice:

Directory of paralegal schools and general info: <http://stu.findlaw.com/schools/paralegal/>

Directory of paralegal schools and general info:

http://www.allcriminaljusticeschools.com/criminal-justice-resources/choosing_a_paralegal_program

Directory of court reporting schools: <http://www.allcriminaljusticeschools.com/criminal-justice-degree/court-reporting>

Paralegal Institute: <http://www.theparalegalinstitute.edu/>

Massage school:

New Mexico Healing Arts Academy: <http://www.nmhealingarts.org/>

Scherer Institute of Natural Healing: <http://www.schererinstitute.com/schedule.html>

Medicine:

Explore Health Careers Site: <http://www.explorehealthcareers.org/en/index.aspx>

Midwife:

Pathways into midwifery: <http://www.socalbirth.com/pathways/study.html>

National College of Midwifery: <http://www.midwiferycollege.org/>

Maternidad La Luz: <http://www.maternidadlaluz.com/>

Natural Building:

Apprenticeship Program in natural building: <http://www.thefarm.org/etc/appfaq.html>

Natural Building Network: <http://www.naturalbuildingnetwork.org/>

Ocean Careers:

Centers for Ocean Sciences Education Excellence:

<http://www.oceancareers.com/2.0/index.php>

Organic Farming:

World Wide Opportunities on Organic Farms: <http://www.woof.org/>

Solar:

Solar Living Institute: <http://www.solarliving.org/display.asp?catid=52>

Traditional Wooden Boat Building:

Traditional Boat Building school:

<http://www.atlanticchallenge.com/apprenticeshop/index.shtm>

Wooden Boat School: <http://www.thewoodenboatschool.com/index.php>

Translator:

American Translators Association: <http://www.atanet.org/careers/index.php>

Wilderness Survival Training:

Wilderness Survival Skill Training: <http://www.wilderness-survival-skills.com/wilderness-survival-training.html>

Wind Turbine Technician:

Career Profile: http://www.careers.iptv.org/people_detail.cfm?pplID=532&occid=34

Work and volunteer in exchange for food and accommodation while traveling:

<http://www.workaway.info/>

Culinary Section

Article on choosing culinary schools: <http://ezinearticles.com/?Culinary-Schools---How-to-Choose-an-Excellent-Culinary-School?&id=2114105>

New Mexico Culinary:

Santa Fe School of Cooking: <http://www.santafeschoolofcooking.com/>

UNM Taos

http://taos.unm.edu/academies/trades_and_industry.html

The following information is all from the Santa Fe Community College:

Santa Fe Community College: <http://www.sfccnm.edu/programs/culinaryarts>

School of Business and Applied Technologies--Culinary Arts Program

About the Program: If the kitchen has always been your favorite room in the house, then a career in culinary arts could bring you a taste of success. The culinary arts program is a hands-on professional program designed to give you the skills you need for a career in culinary arts. The Culinary Arts Institute is committed to delivering world-class instruction in all areas of the hospitality industry, including pastries, hot and cold kitchens, dining room and bar, cost controls and management, restaurant design, nutrition, and sanitation and safety.

Graduates of Santa Fe Community College are in high demand in Santa Fe kitchens, and current graduates earn \$12-to-\$15 per hour. Sous chef salaries in Santa Fe vary from \$25,000 to \$32,000. Executive chefs in the area earn between \$50,000 and \$100,000 or more.

Career Opportunities:

- Line cook
- Saucier
- Salad chef
- Banquet chef
- Pastry chef
- Demonstration chef
- Wine steward
- Food manager
- Dining room manager
- Social caterer
- Consultant Health inspector
- Event planner
- Commercial production manager

Associate in Applied Science (AAS)

ASSOCIATE IN APPLIED SCIENCE CULINARY ARTS

(63 hrs. min.) CIP: 12.0503

This program is built around the 12 areas of general knowledge recommended by the American Culinary Federation: basic baking, beverage management, business and math skills, dining room service, food preparation, garde-manger, human relations management, introduction to the hospitality industry, menu planning, nutrition, purchasing and receiving, and sanitation and safety. Note: A.A.S. degrees are designed to prepare students for entry-level positions in specific occupations; they are not generally intended to transfer to four-year institutions.

Certificate in Culinary Arts (CERT)

CERTIFICATE IN CULINARY ARTS

(19 hrs. min.) CIP: 12.0503

This program is designed to prepare students for entry-level positions in professional kitchens by providing them with an understanding of basic culinary knowledge, techniques, terminology and certification in sanitation and safety through the National Restaurant Associations SERVSAFE program.

Certificate in Patisserie (CERT)

About the Program: Are you the one always asked to bake sweet delights for family gatherings? The culinary arts offer boundless possibilities. There is more to the restaurant

industry than just the art of cooking; the Santa Fe Community College will give you hands-on experience to teach you proper pastry tool techniques, large kitchen equipment operation and basic to advanced baking methods and the chance to create edible works of art.

According to the U.S. Bureau of Labor Statistics, job openings for chefs, cooks and food-preparation workers are expected to be abundant through 2010. In Santa Fe alone, the possibilities for pastry chefs are endless. In this tourist-based town, hundreds of fine hotels and restaurants offer opportunities for you to create your own recipe for success with a patisserie certificate.

Career Opportunities:

- Pastry, cake and candy making
- Pastry chef in a restaurant kitchen