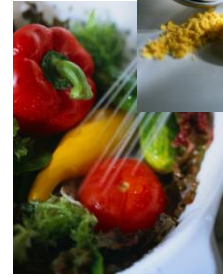




Food Service Worker/Cook



Program Description:

This program is designed for individuals who desire an occupation in the food service industry. Emphasis will be placed on the following topics: sanitation and safety, food service terminology and procedures, tools and equipment, and basic food preparation.

Students must be able to read and write at a high school level, be at least 16 years of age, be able to read, speak and comprehend English in a fast paced environment, have use of all limbs, be able to see well enough to read at 2.5 feet, be able to stand for a minimum of 4 hours, be able to lift 50 lbs. and be able to hear in a noisy environment with background noise from a distance of 20 feet.

Textbooks required:

Servsafe Starters Employee Guide 5th Edition
 On Cooking To Go Edition: A Textbook of Culinary Fundamentals

Supplies or Other Requirements:

Close-toed work shoes, ball cap or hairnet, calculator

Spring 2010 Schedule					
Course ID	Course Title	Dates	Day(s)	Time	Location
HOS 3075	Food Service Worker/Cook	2/15 – 6/30	MTuW	3:30p – 7:30p	Milner's Café and Catering (311 Judges Rd.)
	ServSafe (4 weeks)	2/18 -3/11	Thu	3:30p – 6:30p	BIG Center
HRD 3001	Employability Skills*	3/12 – 5/7	F	9:00a – 12:00p	BIG Center
HRD 3002	KeyTrain Lab (CRC)*	3/12 – 5/7	F	1:00p – 5:00p	BIG Center

**Online classes also available.*

Program Costs			
Course	Tuition Cost**	Books	Student Supplies
HOS 3075	\$175	\$7	--
HRD 3001	\$0 if qualified	--	--
HRD 3002	\$0 if qualified	--	\$30 (CRC Exam)
TOTAL	\$175	\$7	\$30

****See website for information on Tuition Assistance**

For more information or to register for this program, contact Anna Bruton at 910-362-7185 or abruton@cfcc.edu