

If you are looking for a career in the Hospitality industry the training below may be of interest to you.

**1. Organization providing the training:**

**2. Physical location training occurs:**

**3. Description of the training offered:**

This 13-week course introduces students to the essential foundations of a successful culinary career. It begins with foodservice sanitation theory and practice, culminating in national certification upon passing the required exam. Students are oriented to the professional kitchen, explore culinary history, and gain insight into career paths within the foodservice industry. Hands-on activities include product and equipment identification, flavor and taste exploration, standard measurements, knife safety, and basic knife skills. The course also covers the science of heat transfer in cooking, as well as foundational techniques in preparing soups, stocks, sauces, salads, and proteins. Additional topics include plate presentation, buffet and catering production, and the development of menus and recipes. Professional and personal growth is emphasized through high standards in attitude, attendance, attire, respect, and a commitment to lifelong learning.

**4. Trainees have the opportunity to earn the following industry-recognized certifications:**

**5. Am I eligible?**

6. What is the application process?

7. How much can I expect to earn if I complete this program and obtain employment?

8. How much do I have to pay for this program?

9. Where can I find more information about this program?