

Second Semester

Food Service Practicum

This course will include work experience at a commercial and/or health care site. This site is determined using each student's interest, abilities, location of site and other factors.

Food Service Skills 2

This course will include additional individual training in all areas of food service for which the student has shown interest and demonstrated aptitude.

Employment Skills 2

This course will include practicing job applications and demonstrating interviewing skills. Students will complete their resume and employment portfolios. Students will practice salary management and gain understanding of their fringe benefit package.

Food Preparation Skills

This course will include practice in food preparation areas of salad assembly, sandwich preparation, dessert creation, grill and fry work and advanced cooking techniques.

Food Service Training Practicum

This course requires the student to complete a practicum/internship work experience at a business within this industry. A CCAC advisor and the on-site manager(s) will monitor the student's progress. Appropriate job matching of the student's work skill ability will be used to create a smooth transition from the training program to a local employment opportunity for employment success.

CCAC Nondiscrimination Policy

The college does not discriminate based upon race, color, religion, national origin, ancestry or place of birth, sex, gender identity or expression, sexual orientation, disability, marital status, familial status, veteran status, age or use of a guide or support animal because of blindness, deafness or physical disability of any individual. Questions may be addressed to diversity@ccac.edu.

Notifications of nondiscrimination and contact information can be found at www.ccac.edu, search keywords "notifications of nondiscrimination."

Individuals with disabilities who are requesting accommodations should contact the Supportive Services for Students with Disabilities office at 412.469.6215. This publication is available in alternate formats; contact 412.469.6215.

Food Service Training Program with Learning Supports



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Food Service Training Program

The CCAC Food Service Training program is a two-semester non-credit certificate program that prepares students for employment in the broad spectrum of the food service industry.

The program consists of two 15-week semesters. In the first semester training is accomplished through classroom instruction of basic food service foundations and practices. Supervised lab activities in a commercial kitchen allow opportunities for students to develop and practice techniques unique to the culinary profession.

In the second semester emphasis is placed on practical kitchen rotation. Students participate in operating a full service cafeteria located at the Allegheny County Police and Fire Academy. Training is competency based. This allows each student to progress through a series of program requirements while meeting his/her own personal and individual needs.

The primary objective of this training program is to equip adults who require learning supports with the skills needed to obtain and maintain a job in the food service industry. Students participate in comprehensive employment classes which include resume development, mock interviewing and completing employment applications. In the final phase of training, students obtain a four- to six-week practicum with instructor assistance at a commercial food service site. From the practicum, permanent employment is pursued.

Criteria for acceptance into the Food Service Training program include the ability to:

- use both hands and fingers to work with food service utensils and equipment
- ambulate independently
- lift 25 pounds
- work in the cooler and by hot ovens and grills
- see to read thermometers and measuring equipment
- stoop, stand in excess of two hours, push, pull, bend and walk
- maintain focus until a two-step task is complete
- communicate and interact effectively with the public
- be unafraid of knives, hot water, hot pans, stove tops, ovens, fryers and grills
- understand (at least) job-specific sight words
- follow oral (and/or written) instructions to complete a work assignment
- learn and have the goal to obtain and maintain employment

CCAC learning supports students receive all of the benefits of traditional students plus:

- transportation to and from downtown Pittsburgh
- when indicated, one-on-one student tutoring and program adaptation
- progress evaluations reviewed with student and funding agency at least twice per semester
- individualized job matching and placement
- participation in CCAC commencement ceremony for graduates

Courses Offered

First Semester

Introduction to Food Service

This course will include instruction in general kitchen operations, reasons for specific work stations, how to utilize safety techniques, discussion of Health Department regulations and information regarding the responsibilities of workers.

Food Service Skills 1

This course will include skill development in food preparation, weighing and measuring, equipment identification, HACCP guidelines, MSDS information, proper storage and sanitation.

Employment Skills 1

This course will include student skill refinement and development to find and maintain gainful employment. Instructional areas include preparing a job application, beginning resume writing, discussing work mobility, practicing and performing hygiene and grooming, developing a positive employee work attitude and correct behavior in the workplace.

Introduction to Food Preparation

This course will include skill development in food preparation, salad assembly, preparation of sandwiches and desserts and delivery of product.

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