



FOOD SERVICE TRAINING CERTIFICATE PROGRAM

SCHEDULE

Open & Ongoing

This course is available NOW!

Coursework is individualized.
Students can start at any time.

Classes are not held on or
around observed holidays.

A general schedule is outlined
upon enrollment.

**Individualized Training Class
(4 Day): and Individualized
Renewal Training Class (2
Day) are available on Request**
Please see Fee schedule

Super Charge Your Culinary Path

Crafted for aspiring food service professionals, this course provides the foundational information needed to function in a professional kitchen. You'll master food safety regulations, foodborne illnesses prevention, and optimal personal hygiene.

You will learn about essential food handling practices, including time and temperature controls, food storage, and methods for thawing and reheating foods. You will master cleaning, sanitizing, and preventing cross-contamination in a commercial kitchen environment. The course also covers critical topics such as allergy awareness, waste disposal, pest control, and the principles of recycling and composting food waste.

This program is meticulously structured to guide you from basic food handler safety to advanced topics like nutrition and the impact of food choices on health. You'll gain practical skills relevant to various roles within the food industry, enhancing your understanding and application of food safety protocols.

Upon completion, you will earn an industry recognized ServSafe® certificate that not only bolsters your resume but also signifies your dedication to upholding the highest standards of food safety in commercial settings.



**Pacific Coast
Community Services**

Pacific Coast Community Services is a 501(c)(3) non-profit organization. Its mission is to provide training and long-term employment for veterans, persons with disabilities, and those re-entering the workforce.