



FOOD SERVICE TRAINING CERTIFICATE PROGRAM

SCHEDULE

March 2024

Mondays & Tuesdays
1:30pm - 5:30pm

Begins: March 4, 2024
Ends: March 26, 2024

This is in-person training at:

REAP Climate Center
2133 Tynan Avenue
Alameda, CA 94501

Super Charge Your Culinary Path

Crafted for aspiring food service professionals, this course melds hands-on kitchen experience with dynamic classroom learning. 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.