

# Food Service Professional



This course will focus on developing work place skills and abilities related to working in a variety of different food service operations. Operations functions including food preparation, cooking, wait staff, management, purchasing, and inventory control, among others will be covered. A practical hands on approach will allow direct application of learned skills on the job. In addition, basic computer skills and superior customer service skills will be covered.

Students will learn:

- \* ServSafe principles
- \* Sanitation and food safety
- \* Working safely
- \* Nutrition
- \* Customer Service
- \* Basic culinary skills
- \* Food service math