



Food Service is a 2-year program where you will learn commercial kitchen skills in professionally equipped kitchens with several workstations.

Curriculum Highlights:

You will plan menus, create shopping lists, and acquire supplies within the community while identifying, sanitizing, and safely using equipment in a commercial kitchen.

Gain real-life experience working on:

- Measuring techniques
- Correct use of vocabulary terms
- Use/care of food service tools and equipment
- Safety and sanitation practices
- Positive customer relations and work relationships
- Ordering and rotating food items
- Marketing for the food industry
- Small group instruction
- Preparation of salads, garnishes, pastas, baked goods, and desserts
- Operating at different prep stations with real-life restaurant experiences
- Preparing meats, pastas, poultry, seafood, side dishes, soups, sauces, and potatoes
- Building work stamina and staying on task
- Making good decisions and developing problem-solving skills
- On and off-site catering
- Positive work relationships
- Nutrition trends
- Food culture around the world
- Daily living skills
- Off-site non-paid internship at Ohio Wesleyan

Career Focus:

You will be ready to prepare and serve food according to entry level catering and restaurant standards. You will also be able to:

- Work as a stock room clerk, a grill, fry or pantry cook, a baker's assistant, an assistant in a catering business, a restaurant inventory clerk or a host or hostess.
- Work in equipment sales in the food industry or work in the front of the house as a server, busser, host, hostess, beverage server or runner.
- Work in the back of the house as a part of salad prep, as a dishwasher operator or a prepper

"Attending DACC has been a great experience for me! I enjoy catering, serving food in the café, and learning how to cook new recipes. I have had the opportunity to make many new friends and teach them (and my teacher!) sign language!"

-Ray Martin
Food Service Student

The Delaware Area Career Center, in partnership with community, is an innovative model for developing lifelong learners, quality leaders, and critical thinkers for the dynamic and global environment.

This is a 2-year program where you will learn commercial kitchen skills in professionally equipped kitchens with several workstations. After mastering designated competencies, students may transition into cooperative work experiences and community-based job sites.

Additional Benefits:

- Participate in job shadowing
- Learn from demonstrations provided by food service advisory council members
- Get hands-on experience operating the South Campus Cafe and catering
- Take field trips to local restaurants
- Cater on campus for community organizations
- Participate in cooperative work experiences at local restaurants
- Learn leadership and team building skills

Location	South Campus
Grade Level	Junior and Senior
2018/2019 Fee <i>Fees are subject to change. See our web site for a breakdown of individual costs.</i>	Food Service I: \$234.00 Food Service II: \$39.00
Organizations, Affiliations or CTSO	Family, Career and Community Leaders of America

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Enroll online at DelawareAreaCC.org/DACCApp

This document is provided to you as an overview of the Delaware Area Career Center program. The information is not intended to be a binding contract and is subject to change at any time. For more information or clarification, please see the program instructor.