Kentucky Career Center
Vocational Rehabilitation

CDPVTC Training Area

Food Service

The Food Service training program is designed to meet the entry-level workforce needs of any business that employs food preparation, dish washing and/or dining room wait staff.

Expectations & Requirements

While on the job, you will be expected to display the following traits at all times:

- Punctuality and dependability
- Attention to detail and accuracy
- Cooperation
- Ability to actively listen
- Capacity to communicate effectively
- Self-control

Course Duration and Sequence

Students wishing to complete the Food Service training program should expect to spend between 2 to 3 months or 100 to 300 hours in training.

With the addition of ancillary services as well as individual pace, student completion timelines will vary.

Learning Objectives

- Clean and sanitize work areas, equipment, utensils, dishes or silverware
- Store food in designated containers and storage areas to prevent spoilage
- Portion, wrap and/or place plate food for service to patrons
- Take and record temperature of food and food storage areas, such as refrigerators and freezers
- Prepare a variety of foods, such as meats, vegetables, or desserts, according to customers' orders or supervisors' instructions, following approved procedures
- Prepare and serve a variety of beverages, such as coffee,tea and/or soft drinks
- Place food trays over food warmers for immediate service or store them in refrigerated storage cabinets
- Carry food supplies, equipment and utensils to and from storage and work areas
- Remove trash and clean kitchen garbage containers

- Receive and store food supplies, equipment, and utensils in refrigerators, cupboards and other storage areas
- Assist cooks and kitchen staff with various tasks as needed and provide cooks with needed items
- Load dishes, glasses, and tableware into commercial dishwashing machines
- Operate cash register, handle money and give correct change
- Keep records of the quantities of food used
- Vacuum dining area and sweep and mop kitchen floor

Minimum Requirements

Students wishing to enter the Food Service training program are not required to meet minimum academic levels in reading or math. However, they should be able to walk, stand, squat, and bend for moderate to prolonged periods of time, as well as be able to lift and carry 25 lbs. frequently and 50 lbs. occasionally. They should have good communication skills, vision, and functional use of hands, arms, prosthetics and/or arm stick devices. Some students will need the ability to read and compute recipes requiring measurements. All students should be free of communicable disease.

Career **Options**

Upon completion of the Food Service training program, student will be ready to obtain entry-level employment in any of the following areas: Cafeteria/Dining Room Attendant, Dishwasher or Food Preparation Worker.

Cafeteria/Dining Room Attendant

Wipes tables or seats with dampened cloths or replace dirty tablecloths; sets tables with clean linens, condiments, or other supplies;locates items requested by customers; scrapes and stacks dirty dishes and carry dishes and other tableware to kitchens for cleaning; performs serving, cleaning or stocking duties in establishments, such as cafeterias or dining rooms, to facilitate customer service and performs other duties as required.

Dishwasher

Washes dishes, glassware, flatware, pots, or pans, using dishwashers or by hand; maintains kitchen work areas, equipment, or utensils in clean and orderly condition;places clean dishes, utensils, or cooking equipment in storage areas; sorts and removes trash, placing it in designated pickup areas; sweeps or scrubs floors and performs other duties as required.

Food Preparation Worker

Cleans and sanitizes work areas, equipment, utensils, dishes, or silverware; stores food in designated containers and storage areas to prevent spoilage; portions and wraps the food, or place it directly on plates for service to patrons; takes and records temperature of food and food storage areas, such as refrigerators and freezers; prepares a variety of foods, such as meats, vegetables, or desserts,according to customer order or supervisor instruction, following approved procedures; and performs other duties are required.

All students enrolled in the Food Service training program will have the opportunity to obtain the ServSafe Food Handler certification.

Upon completing the Food Service training program, students may go on to work in a multitude of places including, but not limited to restaurants, hotels, schools and institutions, hospitals, etc.

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To learn more about this program and others, please scan the QR code.

TEAM KENTUCKY
EDUCATION AND LABOR CABINET

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