

Inroads to Opportunities' Food Service Professional's Training Program provides trainees with real-world exposure as they learn and train in a variety of food service industry settings.

Our 9 week course allows hands-on experience in an operating cafeteria assisting with standard tasks ranging from food preparation to basic kitchen utility work such as but not limited to bussing tables, stocking shelves, and general kitchen maintenance. Throughout the course, there will be several visits to work sites and the opportunity to tour professional kitchen environments.

Trainees will be taught how to operate commonly used commercial kitchen equipment as well as learn the basics of food sanitation. Trainees will know the basics of food handling and will be given the Servsafe Food Handlers examination which, upon receiving a passing grade, will lead to certification. **The Food Service Professional's Training Program** is taught by a ServSafe Certified Food Service Manager who is also a ServSafe Certified Proctor and Instructor.



INROADS
TO
OPPORTUNITIES

Empowering people with disabilities
in their pursuit of employment,
independence and life skills since 1959.

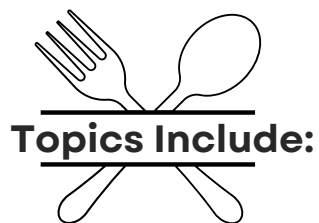
**FOOD SERVICE
PROFESSIONALS
TRAINING
PROGRAM**



Special features of the **Inroads Food Service Professional's Training Program** include a robust, hands-on curriculum at a comfortable pace that supports a variety of learning and competency styles given that this program is geared toward individuals with disabilities.

In addition to classroom and experiential training on our campus, the **Inroads Food Service Professional's Training Program** offers community based training and observational sites where trainees can witness, work alongside, and/or hear firsthand from food service professionals in a variety of roles.

The program is facilitated and led by a food service and education professional with over a decade of experience delivering trainings to individuals with disabilities.



Food Safety
Personal Hygiene
Controlling Time & Temperature
Preventing Cross Contamination
Cleaning & Sanitizing

Want to Learn More?

C O N T A C T :



DAN BAGNATO

DIRECTOR OF VOCATIONAL SERVICES
908-241-7200 EXT. 3032



301 Cox Street
Roselle NJ 07203
www.inroadsto.org



Program participants must be referred by the following agencies:

- Division of Vocational Rehabilitation
- Department of Labor
- Department of Education

Inroads Supported Employment Services are available upon graduation for the next step towards competitive integrated employment.

