



Food Safe Training Program *for adults with cognitive disabilities*

The intent of the Munch Food Service Training Program is to provide people with cognitive disabilities the basic skills required to find food service employment in the community.

Course Overview:

- Personal and kitchen hygiene
- Workplace etiquette
- Recipe reading (weighing and measuring skills)
- Knife skills
- Baking
- Dishes and kitchen cleanliness
- Assembling platters
- Making soup and sandwiches
- Food safe level I certification

Course start date and length:

The Munch Food Service Training Program will commence Monday, September 10, 2018.

The course will run Monday, Wednesday and Friday afternoons from 1-4pm for three weeks ending Friday, September 28, 2018.

Job search assistance:

Upon successful completion of the Food Service Training Program, students will have the opportunity to consult with Munch's job developer to work on resume development, interview skills, and job search/application assistance.

Application deadline:

Applications for the first session beginning Friday, September 10 will be accepted until August 24, 2018.

Applications will still be accepted after the deadline to go on a waitlist for subsequent sessions.

Course fee:

\$20

How to apply:

Download the application from www.munchinregina.ca and submit to Munch via:

- Email: catering@munchinregina.ca
- Mail: Munch Catering, 3018 Doan Dr, Regina, SK, S4X 0B4