



## 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 fall 2018, dates TBD.

### **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 will be accepted until Oct. 1, 2018.

### **Course fee:**

\$20

### **How to apply:**

Download the application from [www.munchinregina.ca](http://www.munchinregina.ca) and submit to Munch via:

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