

FY23 HOSPITALITY/CULINARY ICAPS PROJECT WORKFLOW



Students can come into to program through any of the three partner orgs.

Students coming in through HACC during existing partner programming cohorts will have to wait until the next cohort starts.

HACC Adult Ed/Transition Instructors will team teach alongside Chef Instructors once per week providing a Hospitality/Culinary Support Class.

HACC

Adult Education Classes:
 Adult Basic Education (ABE)
 English Language Acquisition (ELA)
 In-Person or Remote

One-on-one Tutoring:
 Flexible Schedule
 In-Person or Remote

GCFD

Customer Service Excellence – In this 4-week program, you’ll get:

- Front of house and customer service trainings
- Barista basics training
- Professional certifications (ServSafe® Food Handler and ManageFirst Customer Service)
- Career counseling
- PD & job placement assistance
- Transportation & food assistance

Food Handler – In this 4-week program, you’ll get:

- Intro to the various food-related industries
- Training on food handling & production
- Professional kitchen equipment training
- Knife skills training
- Kitchen safety & sanitation training
- Professional certifications (ServSafe® Food Handler & Allergens Certification)
- PD & job placement assistance

YWCA

YW Culinary Program - In this 12-week job training program, you’ll get:

- Culinary and food service skills
- Interview practice, resume writing, & communication skills
- Earn your ServSafe® Food Handler Certificate
- Learn from guest chefs and gain industry knowledge
- Job placement & retention assistance

4 Week PAID Internship

- Take the lead in meal planning
- Have hands on experience preparing evening meals in our shelter
- Earn income while learning
- Attendance in the GCFD’s Customer Service Excellence training and earn your ServSafe® & Manage First Customer Service Certification

