



Passaic County Community College Continuing Education

Culinary Arts Program *Is Food Your Passion? Get Started!*

Introduction To Food Service Preparation And ServSafe® Training Program

This program is designed to introduce the basics of the food service industry. Successful completion of this hands-on course counts as six months industry experience. Covered in this 900-hour (approximately 28 weeks) course, are the following topics: Sanitation and Safety, Menu Building, Stocks, Soups and Sauces, Nutritional Awareness, Plate Presentation, Food Costing, Catering Techniques, Basic Cooking Methods, Weight and Measures, and Baking Techniques. The Food Service Preparation program prepares students to learn and work in a real time commercial kitchen.

This is an ***open admission program*** in which students may begin the program on the first Monday of the month. Hours are individually calculated to reach course completion dates. This program is approved for Pell Grant, Financial Aid. Criminal background checks are required.

Paterson Campus

Part A

Tuition: \$2,000.00

Materials/Book Fee: \$400.00

Course #: NJS 17 MIA (day)

Dates: M – F

Time: 7:30 am – 3:30 pm

Place: Paterson, Cafeteria

Course#: NJS 18 MIA (evening)

Dates: Mon – Th.

Time: 1:30 pm – 8:00 pm

Place: Paterson, Cafeteria

Part B

Cost: \$2,000.00

Materials: \$250.00

Course #: NJS 17 MIB (day)

Dates: Mon- Fri.

Time: 7:30 – 3:30 pm

Place: Paterson, Cafeteria

Course #: NJS 18 MIB (evening)

Dates: Mon – Th.

Time: 1:30 pm – 8:00 pm

Place: Paterson, Cafeteria

Wanaque Campus

Part A

Cost: \$2,000.00

Materials/Book Fee: \$400.00

Course #: NJS 17 WIA (day)

Dates: Mon - Fri

Time: 7:30 am – 2:00 pm

Place: Wanaque, Cafeteria

Part B

Cost: \$2,000.00

Materials/Fee: \$250.00

Course #: NJS 17 WIB (day)

Dates: Mon - Fri

Time: 7:30 – 2:00 pm

Place: Wanaque, Cafeteria

**For additional information, Call Sharon Ibrahim
at 973-684-5728 or sibrahim@pccc.edu**