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