



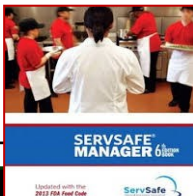
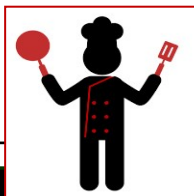
CERTIFICATION PROGRAMS/ PRE-APPRENTICESHIP TRACKS

SERV-SAFE FOOD MANAGER

The ServSafe Manager program prepares trainees for the ServSafe Manager Certification.

Training covers these concepts:

- The Importance of Food Safety
- Good Personal Hygiene
- Time and Temperature Control
- Preventing Cross-Contamination
- Cleaning and Sanitizing
- Safe Food Preparation
- Receiving and Storing Food
- Methods of Thawing, Cooking, Cooling and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations



CULINARY ARTS

Self-Control
Honesty
Excellence
Respect
Responsibility
Courteous

CHARACTER EDUCATION

BECOMING BETTER CITIZENS

Students will receive training to help them address concerns or needs in the following areas:

- Abstinence-Based Teen Pregnancy Prevention
- Anxiety, Depression and Anger Management
- Conflict Resolution
- Etiquette
- Financial Literacy
- Fitness
- Food & Nutrition
- Health Education & Sex Education
- Hygiene & Personal Care
- Individual and Group Counseling
- Leveraging Community Resources
- Maintaining Healthy Relationships
- Planning & Goal Setting
- Problem Solving
- Self-Advocacy, Self-Confidence & Self Esteem
- Substance Abuse and Alcohol Prevention

EVIDENCED-BASED LIFE SKILLS TRAINING



PREPARATION FOR APPRENTICESHIP PROGRAMS

COOK APPRENTICE

- Introduction to Food Service
- Sanitation and Safety
- Food Preparation
- Food Cost Accounting
- Beverage Management
- Nutrition
- Garde Manger
- Menu Planning
- Basic Baking
- Purchasing and Receiving
- Supervisory Management

PASTRY COOK APPRENTICE

- Introduction to Food Service
- Sanitation
- Basic Baking
- Food Cost Accounting
- Beverage Management & Dining Room Service
- Nutrition
- Food Preparation
- Menu Planning
- Purchasing and Receiving
- Supervisory Management
- Advanced Baking, Pastry and Confectionery

JOB TRAINING

Introduction to

CULINARY ARTS



PARTNERS

- American Restaurant Association
- Baltimore City Public Schools
- Mayor's Office of Workforce Development – Youth Works



(855) 7-AT-RISK

PROGRAM BENEFITS

- 1) Hope to disenfranchised youth,
- 2) A holistic set of integrated programs that address the needs of the “whole” young adult,
- 3) Project-based learning in a real world environment,
- 4) Ability to acquire training to obtain or that prepares trainees to obtain nationally-recognized industry certifications,
- 5) Career and College Prep,
- 6) Evidenced-Based Life Skills Training that assists trainees in building self-confidence, teaches positive conflict resolution and that assists trainees in managing anxiety, depression and anger, and
- 7) Wrap-Around services including resume clinics, mock interviews, dressing for success, etc.

A Young Life
Saved.
A Community
Uplifted.



Student
Chef

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SERVSAFE FOOD MANAGER



Empowering Youth for A
Brighter Tomorrow



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got career?



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