



CERTIFICATION PROGRAMS/ PRE-APPRENTICESHIP TRACKS

SERV-SAFE FOOD HANDLER

Students will receive training in:

- **Basic Food Safety:** Students will learn how to handle, prepare, and store food in ways that prevent foodborne illness. This will include a number of routines that should be followed to avoid potentially severe health hazards.
- **Personal Hygiene:** Students will learn how personal cleanliness and good hygiene contribute to safe and edible foods,
- **Cross-Contamination and Allergens:** Students will learn how to prevent bacteria, virus or a toxin from one item (knife, cutting board, food, cleaning product) from getting onto another via direct contact.
- **Time and Temperature:** Students will learn what time and temperature control (TCS) is and how it has become one of the leading causes of foodborne illness.
- **Cleaning and Sanitation:** Students will learn how good cleaning and sanitation routines contribute to food safety.

CULINARY ARTS



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 PRO-

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 Confections

JOB TRAINING

Introduction to

CULINARY ARTS



ServSafe®
Food Handler Guide



PARTNERS

- The National 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.



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SERVSAFE FOOD HANDLER



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Brighter Tomorrow



got college?
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PROGRAMS



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