Sustainable Food Service

Learn to Earn

In this program you will learn about food – from growing it to serving it and everything in between. Students can take one of two tracks; an institutional food service track or an urban farming track. The food service track – food procurement methods; menu planning, quantity production and cost control; food delivery and production systems; kitchen layout and design; customer satisfaction and quality improvement; sanitation and safety; and the culinary arts of preparing and presenting delicious, nutritious meals. The local farming track covers the aspects of farming including soil preparation, size of gardens, crops as well as the easiness of gardening = Farmers Market and marketing. Students will have the opportunity for hands-on experience. Participants will be prepared to take the ServSafe certification exam.

To sign up, contact Jo-Anne Leventhal, jleventhal@capitalcc.edu or 860.906-5143.