

FAST-TRACK
Hospitality
&
Culinary
PROGRAM

Elevating the Berkshires through Workforce Development

Culinary Core Skills (Back-of-House) Certificate

Courses include - Intro to Hospitality * ServSafe Certification * Knife Skills * Food Prep

Intro to Hospitality:

An introductory exploration of careers available in the hospitality industry in Berkshire County and beyond with a focus on sustainable agriculture and the farm-to-table movement. This class covers careers available in lodging, food service, event planning, cultural institutions, travel and tourism and also presents basic concepts of food systems issues.

March 18: 9:30 am – 12:30 pm	Hotel on North, Pittsfield
March 20: 1 – 4 pm	BCC's Main Campus, Pittsfield
March 25: 1 – 4 pm	BCC's Main Campus, Pittsfield
March 27: 10 am – 1 pm	BCC's Main Campus, Pittsfield
April 9: 1 – 4 pm	BCC's Main Campus, Pittsfield

ServSafe Certification:

Get certified in food safety and sanitation that is required by Massachusetts Food Code. After taking this course, you will have the knowledge you need to ensure your workplace meets industry standards for cleanliness along with proper safety requirements for food handling and preparation.

Upon certification, two college credits can be granted for completion of BCC's Applied Food Service Sanitation

March 22: 9 am – 5 pm	BCC's Main Campus, Pittsfield
------------------------------	-------------------------------

Knife Skills:

A foundational program that teaches participants how to determine knife by use, protecting and using knives, making basic knife cuts, and using simple garnishing techniques. Focus of the course is also on knife sanitation, safety and storage.

March 21: 9:30am – 11:30am(<i>tentative</i>)	BCC's Main Campus, Pittsfield
March 28: 10:30am-12:30pm(<i>tentative</i>)	BCC's Main Campus, Pittsfield

Food Prep:

An overview of the fundamental concepts involved in basic cookery. *Prerequisite: Knife Skills 101.*

March 26: 1:30 – 5:30 pm	BCC's Main Campus, Pittsfield
March 28: 1:30 – 5:30 pm	BCC's Main Campus, Pittsfield
April 2: 1:30 – 5:30 pm	BCC's Main Campus, Pittsfield
April 4: 1:30 – 5:30 pm	BCC's Main Campus, Pittsfield

For more information about BCC's Fast-Track Hospitality and Culinary Program

visit www.berkshirecc.edu/hospitalitytraining

email workshops@berkshirecc.edu

call 413-236-2127