



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: (Instructors: Erika Allison + Panel, Bryn Clark, James Gop, Katharine Millonzi, Robert Smith, Nancy Thomas)
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: (Instructor: Nancy Simonds-Ruderman)

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: (Instructor: Brian Alberg)

A foundational program that teaches participants how to dice, slice, chiffonade, julienne and perform other techniques. This hands-on workshop includes knife safety, sanitation, sharpening, storage and honing.

March 21: 9:30am – 11:30am	BCC's Main Campus, Pittsfield
-----------------------------------	-------------------------------

Food Prep: (Instructors: Simeon Bittman, Audrey Sussman)

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