

# Culinary Institute of the Pacific

- Developing the leaders of Hawai'i Regional Cuisine
- Blending classical styles with Asian and Pacific influences
- Offering local, national and international intern opportunities
- Training industry professionals for advancement

*Experience the best!*



A Consortium of the  
University of Hawai'i  
Community Colleges





# GO COOK! HAWAII' FAST TRACK FOOD SERVICE TRAINING PROGRAM



UNIVERSITY  
of HAWAII®  
COMMUNITY COLLEGES  
**C3T HAWAII'**

This project was funded under the Trade Adjustment Assistance Community College and Career Training (TAACCCT) Grants, as implemented by the U.S. Department of Labor's Employment and Training Administration. TAACCCT is an equal opportunity employer/program and auxiliary aids and services are available upon request to individuals with disabilities.

# ELIGIBILITY:

- ▶ 16 yrs. and older
- ▶ Unemployed
- ▶ Underemployed:  
working part-time,  
or looking for a better paying job
- ▶ **READY TO WORK ! (Immediate job placement)**
- ▶ Registered for selective service (males only)





# TRAINING SCHEDULE

**January 9 - March 24, 2017**

- ▶ 11 weeks
- ▶ Mondays - Fridays
- ▶ 8:00 a.m. - 4:30 p.m.  
( ½ hr. for lunch)
- ▶ KCC Cafeteria Kitchen
- ▶ Culinary Instruction **1/9 - 3/24/17**
- ▶ Job Readiness Preparation **3/13-24/17**
- ▶ Job Fair **3/17/17**



# THE PROGRAM - Week 1

- ▶ Lecture, Cooking Demonstrations and Hands-On Cooking
- ▶ Food Handler Safety and Sanitation Certification Class
- ▶ Basic knife skills, introduction to equipment usage
- ▶ Fruit and vegetable cuts, basic stocks, basic sauces, basic meat and seafood preparation



# THE PROGRAM - Week 2 - Week 10

- ▶ Practical Training
- ▶ Pantry foods (salads, dressings, soups and cold take out items)
- ▶ Entrees
- ▶ Breakfast cookery
- ▶ Basic baking techniques
- ▶ Stewarding and Receiving
- ▶ Customer Service



# KCC WILL PROVIDE

- ▶ Loaned chef jackets
- ▶ Hair net/Hat
- ▶ Loaned knives
- ▶ Loaned kitchen tools
- ▶ Lunch !



## DRESS CODE

- ▶ Long pants (jeans ok)
- ▶ BLACK, covered, skid-resistant shoes
- ▶ Tie back long hair/wear hair net
- ▶ No dangling jewelry, large rings, facial piercings
- ▶ Good personal hygiene





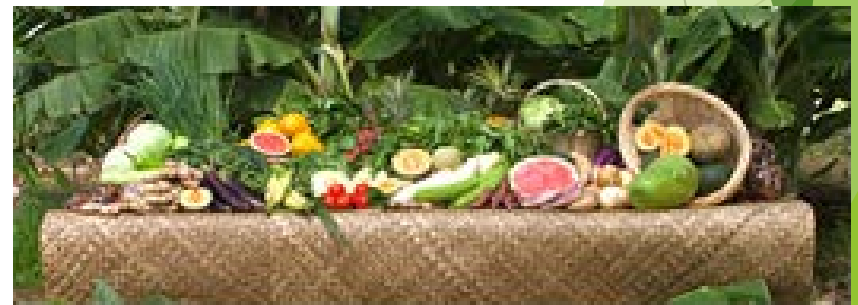
# EXPECTATIONS AND RULES Part 1

## ▶ RESPECT

- ▶ Co-workers - TEAM WORK
- ▶ Equipment - knives, machinery
- ▶ The FOOD that you work with

## ▶ SUSTAINABILITY

- ▶ Limit waste
- ▶ Recycle



## EXPECTATIONS AND RULES Part 2

- ▶ **Fast pace, intensive, tight, production work environment - follow instructions, maintain station, complete tasks**
- ▶ Punctuality - **show up ON TIME EVERYDAY**
- ▶ Reporting illness - **before 8:00 a.m.**
- ▶ **Strictly follow SAFETY AND SANITATION PROCEDURES**

# EXPECTATIONS AND RULES Part 3

## ▶ CLEAR COMMUNICATION

▶ Ask for clarification

▶ Ask for instruction

▶ Report mistakes

▶ Report accidents

# STRICT ENFORCEMENT OF APPROPRIATE WORK PLACE BEHAVIOR

- ▶ Demonstrate respect towards co-worker
- ▶ No swear words
- ▶ Zero tolerance for sexual harassment
- ▶ Zero tolerance for abusive language and behavior



## POSSIBLE OUTCOMES

- ▶ **COMPLETE 11 weeks TRAINING, SUCCESSFULLY APPLIED FOR A JOB**
- ▶ **LEAVE PROGRAM** after discovering that food service work is not a career you want to have
- ▶ **ASKED TO LEAVE PROGRAM** because of failure to follow instructions, unable to produce assigned work, violation of work place behavior rules

# COLLEGE CREDITS

- ▶ 4 ASSESSED LEARNING CREDITS **NOT GURARANTEED** - only if participant SUCCESSFULLY completes ALL COMPETENCIES
- ▶ Equivalent to FUNDAMENTALS OF COOKERY course
- ▶ University of Hawaii Community College Culinary Arts Program

# QUESTIONS?

POINT OF CONTACT: DANIEL LEUNG

734-9473

LEUNG DAN@HAWAII.EDU

## LET'S GOCOOK!

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