

**HOSPITALITY/LAX WORKER****18 HOURS**

This course focuses on the art of customer service, mainly in food and beverage establishments, such as at the LAX Airport. It consists of three 6-hour modules: Customer Service training, Server training, and the National Restaurant Association's ServSafe Food Handler Certification. The course prepares participants for customer service oriented positions including server, host, cashier, fast food attendant, utility worker and busser.

CERTIFICATES: ServSafe Food Handler Certificate, HTA Industry-Recognized Certificate

BARISTA**42 HOURS**

This course focuses on the history, preparation, and service of coffee, and it includes the 18-hour Hospitality/LAX Worker training. Thus, the course consists of three 6-hour modules: Customer Service training, Server training, the National Restaurant Association ServSafe Food Handler Certification Training, along with a 4-hour Barista prerequisite class, and 24 hours of Barista training. It incorporates both lecture and hands-on training. Trainees must be able and willing to taste coffee.

CERTIFICATES: ServSafe Food Handler Certificate, HTA Industry-Recognized Certificate

**REGISTERED CULINARY/
CHEF DE PARTIE APPRENTICESHIP****150 HOURS OF TRAINING FOLLOWED BY A MINIMUM OF
1000 HOURS OF WORK-BASED LEARNING WITH
EMPLOYER IN A COMPETENCY-BASED APPRENTICESHIP**

The Culinary/Chef de Partie Apprenticeship is registered with the U.S. Department of Labor (DOL) and the California Division of Apprenticeship Standards (DAS). Training is comprised of ServSafe Food Handler Certification (6 hours) and Fundamentals of Culinary Arts (144 hours). The course teaches skills necessary to successfully enter the culinary industry at the Chef de Partie/Line Cook level. Participants will learn:

- Precise classical knife skills, and proper preparation techniques to clean and cook food items
- Preparing of stocks, thickeners, foundational/derivative sauces, and soups
- Preparing and applying major cooking techniques for various cuts of meat, poultry, fish and seafood, vegetables, fruits, and starches
- Setting up a buffet line for service, and numerous other culinary methods and processes

CERTIFICATES: U.S. DOL Registered Apprenticeship Certificate, California DAS Registered Apprenticeship Certificate, American Hotel and Lodging Educational Institute (AHLEI) Certificate, ServSafe Food Handler Certificate, HTA Industry-Recognized Certificate

**REGISTERED
ROOM ATTENDANT APPRENTICESHIP****153 HOURS OF TRAINING FOLLOWED BY A MINIMUM OF
1000 HOURS OF WORK-BASED LEARNING WITH
EMPLOYER IN A COMPETENCY-BASED APPRENTICESHIP**

The Room Attendant Apprenticeship is registered with the U.S. Department of Labor (DOL) and the California Division of Apprenticeship Standards (DAS). The course prepares workers for housekeeping positions at upscale hotels. Training is comprised of 80 hours of Room Service training and additional modules including Hotel Operations, Technology and Social Media, and Awareness of Safety and Security. Participants will learn:

- Entering a room following hotel policy
- Assessing and responding to different types of cleaning needs, damage, missing items or illegal items
- OSHA regulations and safe practices when dealing with sharp objects, chemical cleansers, and blood borne pathogens
- Cleaning 14 rooms in one shift and evaluate the room during the final walkthrough
- Different types of communication and appropriate etiquette for guest interactions

CERTIFICATES: U.S. DOL Registered Apprenticeship Certificate, California DAS Registered Apprenticeship Certificate, American Hotel and Lodging Educational Institute (AHLEI) Certificate, HTA Industry-Recognized Certificate

