



WLS

FOOD SERVICE TRAINING & CERTIFICATION

by Workplace
Learning Solutions

*REFER
CLIENTS
TODAY!*

*Space is limited
to 10
participants.*

*Call us at (844)
957-2677 if you
have any
questions.*

Program Starts August 30th

Location:

WLS Training Center
2310 Parklake Dr. NE Suite 288
Atlanta, GA 30345

Training includes:

- Food safety and handling
- Serving and hosting
- Basic Line Cook skills
- Problem solving and handling stress in the workplace
- Certification Exam Preparation
- Job Placement

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Food Service Training and Certification Program

Program Description

The food service training and certification program with Workplace Learning Solutions is a 5-five week-40-hours program to prepare learners to earn gainful employment in the food service industry. Participants will explore various technical and soft skills needed to succeed in the food service setting. This training will teach the different types of food service establishments, provide an overview of careers in the industry, as well as explore front-of-the-house and back-of-the-house operations. Participants in the program will receive job search support through job leads, resume development and interview preparation. At the end of training participants will earn a certificate of training for completing the program and will have the opportunity to earn their ServSafe certification.

Nature of Work

According to Indeed.com food service workers are “hospitality industry professionals who prepare and serve meals in a wide range of settings including cafeterias, fast food, restaurants, food courts and more.” (<https://www.indeed.com/career/food-service-worker>)

As a worker in the food service industry, you will work to ensure that the operational components are functioning properly to maximize the daily profitability of the business. Your tasks may include greeting and seating customers with a friendly demeanor, preparing food according to established guidelines, prepping food stations by cleaning and organizing items, serving customers quickly and efficiently, maintaining high levels of cleanliness, and complying with health regulations. Additionally, restaurant staff must be able to make quick decisions, analyze and solve problems, provide timely reports, and provide quality service to colleagues, employees, and guests.

Career Outlook

Food service staff help in the front-of-house and back-of-house operations in fast food and sit-down service establishments. Most food service staff are hourly, however, about 30 percent are salaried. There are additional opportunities in this area to be self-employed as owners of independent restaurants or other small food service establishments.

Overall employment of food and beverage serving, and related workers is projected to grow 17 percent from 2020 to 2030, much faster than the average for all occupations. About 1,032,100 openings for food and beverage serving and related workers are projected each year, on average, over the decade. Food service jobs are expected to remain steady through 2026.

Potential Earnings:

While WLS does not guarantee salary for participants, the following information is helpful in considering whether this career field is right for you. The median annual wages for different types of positions in hospitality are as follows:

The average Restaurant Line Worker salary in Georgia is \$26,849, but the range typically falls between \$21,564 and \$29,729.



The estimated total pay for a Restaurant Host is \$45,530 per year, with an average salary of \$31,944 per year.

The average prep cook salary is \$31,253 per year in Georgia.

Restaurant managers earned a median salary of \$61,490 per year in 2019. Many managers receive bonuses ranging from \$2,000 to \$10,000 per year. Managers who work for large restaurants can expect paid vacations, health insurance, retirement benefits, and the opportunity for yearly bonuses based on good performance. Most managers receive free meals when they are at work.

Salary ranges can vary widely depending on the city and many other important factors, including education, certifications, additional skills, and the number of years you have spent in your profession.

Program Details

Program Description:	The hospitality training and certification program with Workplace Learning Solutions prepares learners to earn gainful employment in the restaurant industry. Participants will learn various technical skills needed to succeed. They will also have the opportunity to earn the ServSafe certification.
Duration & Format:	<ul style="list-style-type: none">• 5-week-40-hours course• Meets 2 days/week (4 hours/day)• Face to face instruction includes preparation for ServSafe certification• Working sessions with WLS for job placement planning
Certification:	Serv-Safe Food Handler