



WLS

FOOD SERVICE TRAINING & CERTIFICATION

by Workplace
Learning Solutions

*Get Serv-Safe
Certified in
Food
Handling*

*Space is limited
to 10 people.
Register today!*

Program Details

at 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

REGISTER AT: [HTTPS://WLSTRAININGINC.COM/COURSE-REGISTRATION-WORK-READINESS-PROGRAMS/](https://wlstraininginc.com/course-registration-work-readiness-programs/)



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.

The Ideal Candidate

The ideal candidate is an individual age 16 – 64 with limited or no work experience. Candidate can be unemployed, underemployed, persons with disabilities, justice impacted, or any person who needs assistance connecting to the workforce. The individual should have an interest in exploring a career in the food service industry.

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, hotels, 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:

WLS cannot guarantee specific salaries for participants completing the Food Service Program. We can however provide the best information available to assist individuals with planning their potential income and determining if a career in food service is right for you. Our research shows that the median annual wages for different types of food service positions in Georgia are as follows:

- Server \$24,380 annually.
- Host/Hostess \$23,770 annually.
- Cook \$29,730 annually.
- Dish Washer \$23,960 annually.
- Restaurant Managers \$61,490 annually.

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

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| 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: | <u>Serv-Safe Food Handler</u> |
| Job Placement | WLS partners with employers to provide employment opportunities to graduates of our program. We provide resume development, interviewing techniques and job leads to successful graduates of our program. |