

## Charity Cultural Services Center <sup>™</sup> 博 愛 文 化 服 務 中 心



731-747 Commercial St, San Francisco, CA 94108 (415)989-8224 Culinary@sfccsc.org







## 餐飲業訓練班簡介

	中廚班	西廚班	日餐班	調酒班			
上課時間	週一至週三 早上至下午 網上或現場授課(待定)	週二至週四 早上至下午 網上或現場授課(待定)	週一至週二 下午1:00至5:00 現場授課	週一至週五 早上8:30至10:30 現場授課			
訓練期	14-18週	14-18週	10週	11週			
學費	免學費(合資格者政府資助)						
材料費	每天 \$ 7 如網上授課, 學員自備材料	每天 \$ 8 如網上授課, 學員自備材料	全期 \$ 150	全期 \$ 100			
學習內容	美國中餐館常見的南、北菜式,每天均練習備料,刀法,拾碼,炒鍋等技巧。 新內容壽司及燒臘	基本西餐菜式(包括美式,意式,法式等)。每天均實習烹飪包括早餐,主餐頭盤,甜品等。	掌握基本加州日餐知識及操作技巧。包括食材處理、壽司製作、天婦羅及燒烤等。學習日餐專用術語、刀法、廚房和壽司吧運作及安全守則等。	超過100種常見雞尾酒。每天實習調配技巧。各式酒類的常識及酒精法例。新內容調配咖啡			
	餐廳衛生,考取食物安全證書,就業培訓。						
	即將增加 <u>職業英語</u> 及 <u>中西式侍應技巧</u> 培訓。						
	合新移民、失業、轉行及行内晉升者,三藩市居民優先。						
入學基 本條件	無英語要求。		英語程度需ESL 4以上。				
	18歲以上。			21歲以上。			
就業	提供就職訓練, 擬寫履歷, 面試技巧, 推薦就業。						

如想了解詳情,請致電 (415) 881-3275 / (415) 466-8093 / 報名鏈接





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## **Culinary Training Program Information**

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	Chinese Cooking Class	Western Cooking Class	Japanese Cooking Class	Bartending & Barista Training		
Class Hours	Monday to Wednesday Morning to afternoon Hybrid course	Tuesday to Thursday Morning to afternoon Hybrid course	Monday to Tuesday 1:00 pm to 5:00 pm In-person course	Monday to Friday 8:30 am to 10:30 am In-person course		
Duration	14-18 Weeks	14-18 Weeks	10 Weeks	11 Weeks		
Tuition	Free (Funded by the Government for qualified applicants)					
Material Fees	\$ 7/day If online, students need to prepare ingredients themselves	\$ 8/day If online, students need to prepare ingredients themselves	\$ 150 One-time fee	\$ 100 One-time fee		
Content	Learn to make popular Northern and Southern Chinese dishes. Hands-on training in food preparation, knife techniques, wok skills and food plating.	Learn basic to advanced cooking techniques to create Western-style (e.g. American, Italian, French) breakfasts, fast-foods, appetizers, entrees and more! Hands-on training in food preparation, knife skills and plating techniques.	Learn to make sushi, tempura, BBQ and more. Develop knife skills and technique. Learn Japanese food terminology, food industry safety standards.	Learn the basics of alcohol and coffee. Practice mixing 100+ cocktails. Develop customer service skills to earn good tips. Become familiar with the new Responsible Beverage Service (RBS) Training requirement.		
	Receive job readiness training, obtain CA Food Handler Card and find employment.					
	English language proficiency training and food serving skills will be added at a later time.					
Qualifi- cations	Unemployed or below to moderate income individual. San Francisco residents get first priority.					
	No English required.					
to Enroll	18+ years old above			21+ years old above		
Employ- ment Services	Receive job employment assistance and other services such as pre-employment training, resume writing workshops, interview skills workshops, and employment referrals.					

For more information, please call (415) 881-3275 / (415) 466-8093 / Scan here to apply

