Charity Cultural Services Center™
博愛文化服務中心
731 - 747 Commercial St, San Francisco, CA 94108 | 415-989-8224 | info@sfccsc.org | www.sfccsc.org

Culinary Training Program Information

	Chinese Cooking	Western Cooking	Japanese Cooking	Bartending & Barista
Class Hours	**Monday to Wednesday** **9am - 2pm** 	**Tuesday to Thursday** **9am - 2pm** 	**Monday to Tuesday** **1pm - 5pm** 	**Monday to Friday** **8:30am - 10:30am** 
Duration	**14 Weeks** Two cohorts a year (Spring & Fall)		**10 Weeks** Two cohorts a year (Spring & Fall)	**11 Weeks** Two cohorts a year (Spring & Fall)
Tuition	**Free** (Funded by the government for qualified applicants)			
Content	Learn to cook dishes from Northern and Southern China. Get hands-on practice with food prep, knife skills, wok cooking and plating	Learn basic and advanced skills to cook Western-style food like American, Italian and French. Get hands-on training in food prep, knife skills and plating.	Learn to make sushi, tempura, BBQ and more. Build knife skills and cooking techniques. Study Japanese food words and safety rules used in the food industry	Learn alcohol and coffee basics, mix 100+ cocktails, build customer service skills and understand RBS training requirements.
	Receive job readiness training, obtain CA Food Handler Card and assistance in finding employment.			
Qualifications to Enroll	Unemployed or low income or below to moderate income individual. San Francisco residents get first priority.			
	No English required	Basic English communication skills or above		Intermediate English
	18 years old and above			21 years old & above

For more information, please contact us:

Phone: (415) 712-7987 or Email: culinary@sfccsc.org

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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 9am - 2pm 	週二至週四 9am - 2pm 	週一至週二 1pm - 5pm 	週一至週五 8:30am - 10:30am 
訓練期	14週 每年兩期（春季、秋季開班）		10週 每年兩期 (春季、秋季開班)	11週 每年兩期 (春季、秋季開班)
學費	免學費（合資格者，將獲得政府資助）			
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(含美式,義式,法式等)。每天均實習烹飪包括早餐,主餐頭盤,甜點等。 新內容 基本烘培	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。學習日餐專用名詞、刀法、廚房及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。熟悉酒類的常識及加州酒精法例。 新內容 調配咖啡
	提供就職培訓，考取食物安全證書，擬寫履歷，面試技巧，推薦就業			
入學基本條件	失業、低收入、或中等收入以下人士。三藩市居民優先。			
	無英語要求	英文基本溝通能力或以上		中級英語
	18歲以上			21歲以上

如需了解更多詳情，請聯絡餐飲培訓部：

電話: 415-712-7987 或 電郵: culinary@sfccsc.org

修订于2025年7月28日