

MAKE THE CAREER CONNECTION

for

FOOD SERVICE/ CULINARY

YOUR ROP TRAINING
LEADS TO JOBS as...

Entry Level

(High School Diploma/ROP Training)

Dishwashers

Food Service Assistants

Cashiers

Assistant Cooks

Cooks

Sous Chefs

Chefs

Technical Level

Assistant Managers

Managers

General Managers

Food Service Directors

District Managers

Students will benefit by having knowledge of computer science, math skills, biology, anatomy, and physiology.

WHAT IS ROP?

The Baldy View Regional Occupational Program is a cooperative vocational education effort between the Chaffey Joint Union High School District, ChinoValley Unified School District, Claremont Unified School District, and Upland Unified School District. ROP's purpose is to provide a wide variety of career preparation at the entry and technical levels to meet the needs of high school students and adults.

Prepare for YOUR future NOW
by enrolling in ROP **TODAY!**

ENROLLMENT INFORMATION

High school students should contact the Career Technician at their high school.

Adults should call Baldy View R.O.P. office for specific enrollment dates and available classes.

(909) 624-0063

bvrop.K12.ca.us

Enrollment priority:

- ❖ High School Students: seniors, juniors, sophomores, 16 yrs. of age and older.
- ❖ Adults living within our geographical service area.
- ❖ Adults living outside our geographical service area

Baldy View ROP is an equal opportunity employer and asserts that it does not discriminate on the basis of race, color, creed, national origin, ancestry, religion, sex, age, or handicap in its employment or enrollment in job training programs.

FOOD SERVICE/ CULINARY



A career preparation program designed to provide related instruction and practical experience.



WHAT DOES THE PROGRAM PREPARE ME TO DO?

This course is designed to prepare students for a variety of jobs within the food service industry. Students will develop skills in food preparation and customer service. Training will include grill cooking, food preparation, salad bar setup, safety, and sanitation. Additional training will include sales and marketing.

WHAT WILL YOU LEARN?

- ❖ Short Order Cooking
- ❖ Cash Handling Skills
- ❖ Food / Utensil Handling
- ❖ Customer Service Techniques
- ❖ Restaurant Equipment Operations
- ❖ Job Search Skills

WHERE WILL YOU TRAIN?

- ❖ Upland High School
- ❖ Pioneer Jr. High School
- ❖ Baldy View Elementary School
- ❖ Upland Jr. High School
- ❖ Local Restaurants

ROP TEACHERS

ROP teachers know the job market, have business and industry experience within the field they teach and are credentialed. **LEARN FROM THE BEST WITH ROP TEACHERS.**

STUDENT OUTCOMES

Upon successful completion of an ROP course, each student will:

- ❖ Demonstrate occupational specific, communication and critical thinking skills
- ❖ Demonstrate responsible work ethics
- ❖ Demonstrate career/employment literacy
- ❖ Demonstrate effective use of technology



EMPLOYMENT AND OUTLOOK

Food service employment ranked second among private industry in terms of total employment. The restaurant industry alone is projected to employ 11 MILLION people by the year 2005. Total annual wages of restaurants and fast food establishments exceeded \$64 BILLION.

On a typical day the restaurant industry posts average sales in excess of \$922 MILLION.

Food service sales and employment opportunities have increased dramatically since 1970. Growth is predicted in this field to the year 2005 and beyond. Three out of five management employees in the food service field started as hourly employees in the restaurant industry.

SPECIAL CONSIDERATIONS

- ❖ Minimum age - 17 years old by end of semester
- ❖ **Dress Requirements:** No tank tops or sleeveless shirts, closed toed shoes only
- ❖ Able to work independently
- ❖ Able to work well under pressure
- ❖ Genuine interest in the food service field
- ❖ Cash handling experience is an advantage
- ❖ Good communication skills
- ❖ Understand and carry out health and safety standards
- ❖ Ability to lift up to 25 pounds

COURSE LENGTH

One semester course

ROP CERTIFICATE of TRAINING

An ROP certificate of completion, including competencies, is awarded to students who complete the course.

HIGH SCHOOL CREDITS

Upon successful completion of the class, recommended credits earned in ROP are forwarded to each student's high school. These credits may be applied toward fulfillment of the requirements for a high school diploma.