

ESL Hospitality Workshops



Gain and improve essential skills for the Restaurant, Hotel and Tourism Industry! Add certificates to your resume and impress future employers with official industry standard certificates!

Register now.

Workshops run September-December 2022.

IVC
Map
Code



Safe Serve Certification

- Learn about the health and safety standards for all food service establishments and receive an official Servsafe Food Handler Certification.
- All employees that work in the hospitality industry that handle any type of food products in the state of California, must have this certification.

Sept. 17, 9-1 pm

Sept. 24, 9-11 am

Oct 1, 9-11 am

Building 28, 101 Nugget Kitchen at Indian Valley Campus (Novato)

Customer Service/Front of the House Training

The certified restaurant server recognizes the high level of professionalism needed to succeed and to bring outstanding service to every guest.

This workshop offers:

- Improve speaking, customer service and fine dining skills by your increasing confidence to engage and connect with guests.
- Certification from the American Hotel and Lodging Educational Institute is available at the end of the workshop.

Oct. 15, 9-1 pm - Customer Service (Room TBA)

Oct. 22, 9-1 pm - Front of the House (Room TBA)

Oct. 22 9-1 pm - Jonas Center at IVC

***IVC = Indian Valley Campus - Novato**

Responsible Beverage Service Training (TIPS)

As of July 1st, 2022, anyone who comes in contact with individuals who consume alcohol in a hospitality environment must have this certification.

Certificate is essential for bartenders and servers, valets, receptionists, hosts, cleaning staff, managers, front desk, security, and clerks may also need this certification.

This workshop offers:

- Skills-based training that addresses topics including preventing intoxication, underage drinking, drunk driving, checking of IDs, and handling difficult customer interactions.
- Certification will be available at the end of the workshop.

Nov. 5, 9-1 pm

Nov. 12, 9-1 pm

Kentfield AC 241

Kitchen Skills

Learn proper and professional techniques to enhance your culinary skills so you can increase your job prospects or become an excellent chef at home!

This workshop focuses on:

- The care, sharpening, handling techniques and selection of professional knives.
- Introduction to basic culinary techniques and skills that are required in an entry level cooking position.
- Introduction to product identification, cooking methods, salad preparation, and soup and sauce preparation.

Dec. 3, 9-1 pm

Building 28, 101 (Nugget Kitchen) at Indian Valley Campus, Novato

For more information or to sign up for workshops please contact Miguel Oropeza at msoropeza@marin.edu.

Workshops are open to all ESL students at College of Marin level 30 and above.