

# 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, Room 101 (Nugget Kitchen)**

**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**

**Oct. 22, 9-1 pm - Front of the House  
Kentfield - Academic Center (AC) 255)**

## 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 - Academic Center (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, Room 101 (Nugget Kitchen)  
Indian Valley Campus (Novato)**

**For more information or to sign up  
for workshops please contact  
Miguel Oropeza at [msoropeza@marin.edu](mailto:msoropeza@marin.edu).**

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