Sustainable Food Service

Starts March 28th

Learn to Earn

From classroom to hands-on training, to internships and job placement opportunities, this program is for you.

LIMITED SEATS AVAILABLE FOR THIS LOW-COST TRAINING.

Everything you ever wanted to know about sustainable food trend, designing a kitchen, budgeting and marketing.

You will also prepare nutritious and delicious meals, take the ServSafe exam and get hands-on experience during your internship.

Class cost $295

Contact Jo-Anne Leventhal, jleventhal@capitalcc.edu or 860.906-5143.

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