

FOOD PREPARATION

FOOD SERVICE SANITATION

The Illinois Department of Public Health requires that all food service establishments be under the operational supervision of a certified food service sanitation manager. This class meets those requirements. After successfully passing the exam, the Illinois Department of Public Health provides a five-year certificate for a fee of \$35. Textbook is included in price of class.

code:	GSVS-066-MC		
start date:	Sept 28	days:	MTWM
time:	04:30PM-09:00PM	duration:	4 SESSIONS
cost:	\$215	location:	MAC 118

code:	GSVS-066-M1		
start date:	Oct 19	days:	MW
time:	04:30PM-09:00PM	duration:	4 SESSIONS
cost:	\$215	location:	MAC 118

code:	GSVS-066-M2		
start date:	Nov 16	days:	MTWTH
time:	04:30PM-09:00PM	duration:	4 SESSIONS
cost:	\$215	location:	MAC 118

FOOD SERVICE SANITATION—5-HOUR REFRESHER COURSE

Prerequisite: Illinois State Food Service License

This course is for the renewal of a food service license in the state of Illinois. It meets not only national requirements, but also those of the State of Illinois. **Students must bring current food service license to class.** Students are not eligible if their license has expired.

code:	PIFDS-065-MC		
start date:	Sept 28	days:	M
time:	04:30PM-09:30PM	duration:	1 SESSION
cost:	\$89	location:	MAC 118

code:	PIFDS-065-M1		
start date:	Oct 19	days:	M
time:	04:30PM-09:30PM	duration:	1 SESSION
cost:	\$89	location:	MAC 118

code:	PIFDS-065-M2		
start date:	Nov 16	days:	M
time:	04:30PM-09:30PM	duration:	1 SESSION
cost:	\$89	location:	MAC 118]

Here is a sampling of our online food courses:

 LUSCIOUS, LOW-FAT, LIGHTNING-QUICK MEALS

Would you like to make healthy meals that are fast, easy, and so good that your whole family enjoys them without realizing they're healthy? If so, then this is the cooking class for you! Learn how simple it can be to prepare meals that are both delicious and nutritious.

 SECRETS OF THE CATERER

Catering is a business that has become very popular, especially for those who love to cook and plan parties. Learn the fundamentals of the catering business, how to cook for large crowds, organize your kitchen, manage your time, and work with clients. The course focuses on cooking skills every caterer needs, with an introduction to the business side of catering.