

Food Service Management



The El Centro College Food Protection Certification and Recertification Programs meet training requirements mandated by the cities of Dallas, Garland and Mesquite.

FOOD SERVICE MANAGER CERTIFICATION

This course is the 15-hour certification program for owners and operators of establishments which prepare and serve food to the public. Topics include methods of proper food storage, techniques for sanitary food service preparation, employee sanitation, pest control, accident prevention, housekeeping management, sanitation regulations and standards, and facility conditions which contribute to outbreaks of food-borne disease. This course satisfies FDA and Texas Department of Health guidelines. Candidates who successfully pass the DSHS CFM examination will receive a certificate valid for 5 years. At the end of the fifth year the candidate will re-certify by retaking the CRM examination.

RSTO1041.51101 Instructor - **Sonnier, V.**

MT	9/14-9/15	9:00a-5:00p
15 hrs	BJP2580	\$125

RSTO1041.51102 Instructor - **Brown**

S	9/26-10/3	9:00a-5:00p
15 hrs	A303	\$125

RSTO1041.51103 Instructor - **Sonnier, V.**

TW	10/20-10/21	9:00a-5:00p
15 hrs	BJP2580	\$125

RSTO1041.51104 Instructor - **Brown**

S	11/7-11/14	9:00a-5:00p
15 hrs	A303	\$125

RSTO1041.51105 Instructor - **Sonnier, V.**

TW	11/17-11/18	9:00a-5:00p
15 hrs	BJP2580	\$125

RSTO1041.52101 Instructor - **Brown**

S	12/5-12/12	9:00a-5:00p
15 hrs	A303	\$125

RSTO1041.52102 Instructor - **Sonnier, V.**

TW	12/15-12/16	9:00a-5:00p
15 hrs	BJP2580	\$125

RECERTIFICATION FOOD PROTECTION MANAGEMENT

This recertification course is designed for owners and operators of establishments that prepare and serve food to the public. Specified topics include categories of food contamination, factors that contribute to food-borne illness, and introduction to HACCP. All students must show evidence of successful completion of the 15-hour Basic Food Service Manager Certification course. By state law, if your certification has been expired for more than 30 days, you must take the 15-hour certification course. This course satisfies FDA and Texas Department of Health guidelines. Candidates who successfully pass the DSHS CFM examination will receive a certificate valid for 5 years. At the end of the fifth year the candidate will re-certify by retaking the CRM examination.

RSTO2041.51101 Instructor - **Sonnier, V.**

W	10/14	9:00a-5:00p
7 hrs	BJP2580	\$75

RSTO2041.52101 Instructor - **Sonnier, V.**

M	12/07	9:00a-5:00p
7 hrs	BJP2580	\$75

El Centro College in partnership with the Milestone Culinary Arts Center Announces.....

Advance Culinary Continuing Education



All classes will take place at:
Milestone Culinary Arts Center -
4531 McKinney Ave.

Classes are designed to enhance skills and
improve kitchen operations

Training provided by Professional Chefs with special expertise in their area.

Cost: \$275 per class (0.7 CEU's awarded for each class)

SUGAR, FONDANT AND GUM PASTE **Sunday, 07/12 - 11:00a - 7:00p**

This course will teach you to prepare sugar bars, pulling techniques of various sugar flowers and leaves, sugar figure design and sugar casting. Build your skills with different decorating methods. You'll learn how to work with fondant and gum paste, including how to color, marbled, and gum paste flowers.

Register for CHEF2000.54452

INTERNATIONAL SERIES **FRENCH CUISINE** **Sunday, 07/19 - 11:00a - 7:00p**

Learn the basic techniques of French cooking, evaluating classic food pairings, kitchen terminology, and perfectly matched seasonings.

This course will cover menu balance from appetizers to desserts and much more.

Register for CHEF2000.54441

BUTCHERING SERIES **ALL ABOUT FISH AND FOWL** **Sunday, 07/26 - 11:00a - 7:00p**

This course will cover fish and poultry butchering and processing. Learn how to filet various types of fish, and proper trimming techniques along with maximizing use of product. Poultry such as duck, chicken and turkey is also discussed.

SAUCES, REDUCTIONS AND EMULSION **Sunday, 08/02 - 11:00a - 7:00p**

By now you have already learned all about stocks so in this course we will cover classic and not so classic sauces along with various types of Reductions ever so popular on today's menus. We will also demystify the making of emulsions.

Register for CHEF2000.54431

CHARCUTERIE SERIES **MEAT CURING** **Sunday, 08/09 - 11:00a - 7:00p**

Curing and salting of meats, fish and poultry in today's kitchen although not done for the same reasons as in early times still has many uses in today's kitchen. This course will cover wet curing, dry curing and brining. It is one of the basics elements of charcuterie. Meat, fish and poultry smoking will also BE the most profitable items on your menus.

Register for CHEF2000.54411

PASTRY SERIES **CHOCOLATE ARTISTRY** **Sunday, 08/16 - 11:00a - 7:00p**

Professional techniques for creating and decorating fabulous candies from molded treats to delicious truffles. Participants will prepare a work on figure design for evaluation. Topics include the couverture treatment (fondant working method); heating of the couvertures; the pouring of molds; spreading and simple molds; various shaping; tubes, canes, cones and other forms; various surfaces-effects and structures; various work techniques; and techniques on figure design.

Register for CHEF2000.54461

SERVICE IN THE DINING ROOM **Sunday, 08/23 - 11:00a - 7:00p**

This course will cover all aspects of proper and traditional service. You will learn all aspects of food service from multi courses elegant dinners to reception service to afternoon tea to buffet service and much more.

Register for RSTO2000.54401

PASTRY SERIES **CLASSIC FRENCH PASTRIES** **Sunday, 08/30 - 11:00a - 7:00p**

Think you can only get these great pastries in France? Not so, you can make these in your own kitchen. In this course you will learn how to make the pastries that the French never get tired of eating. From Pithivier to eclairs to tarts to sorbets gateaux and tortes, your dessert menus will get a new look.

Register for CHEF2000.54462

Register at Milestone Culinary Center
4531 McKinney
Dallas, TX 75205

To register contact Sarah Hoover dknowlton@milestoneculinary.com.