

# 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.

#### RSTO1041.54101 Instructor -

|        |             |             |
|--------|-------------|-------------|
| S      | 06/06-06/13 | 9:00a-5:00p |
| 15 hrs | A752        | \$125       |

#### RSTO1041.54102 Instructor, **Sonnier, V.**

|        |             |             |
|--------|-------------|-------------|
| TW     | 06/23-06/24 | 9:00a-5:00p |
| 15 hrs | BJP1210     | \$125       |

#### RSTO1041.54103 Instructor, **Sonnier, V.**

|        |             |             |
|--------|-------------|-------------|
| TW     | 07/21-07/22 | 9:00a-5:00p |
| 15 hrs | A752        | \$125       |

#### RSTO1041.54104 Instructor,

|        |             |             |
|--------|-------------|-------------|
| S      | 08/01-08/08 | 9:00a-5:00p |
| 15 hrs | A752        | \$125       |

#### RSTO1041.54105 Instructor, **Sonnier, V.**

|        |             |             |
|--------|-------------|-------------|
| TW     | 08/18-08/19 | 9:00a-5:00p |
| 15 hrs | A752        | \$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.

#### RSTO2041.54101 Instructor, **Sonnier, V.**

|       |         |             |
|-------|---------|-------------|
| W     | 06/17   | 9:00a-5:00p |
| 7 hrs | BJP1210 | \$75        |

#### RSTO2041.54102 Instructor, **Sonnier, V.**

|       |         |             |
|-------|---------|-------------|
| W     | 08/26   | 9:00a-5:00p |
| 7 hrs | BJP1215 | \$75        |

## PROFESSIONAL DEVELOPMENT: CULINARY ARTS/CHEF TRAINING

NEW! These classes are designed for professional chefs to enhance their skills, improve kitchen operations and augment their menus. All courses will be taught by professional chefs with special expertise in these areas.

All classes will take place at:  
Milestone Culinary Arts Center -  
4531 McKinney Avenue  
Dallas, TX

### BUTCHERING SERIES ALL ABOUT MEATS

During this course, you will learn all about primal cuts, meat grading, aging, and fabricating. Emphasis is placed on how to make the low cuts the most profitable items on your menus.

#### CHEF2000.54401 Instructor, A. Bedouret

|       |               |              |
|-------|---------------|--------------|
| U     | 06/07         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### BUTCHERING SERIES ALL ABOUT FISH AND FOWL

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.

#### CHEF2000.54402 Instructor, A. Bedouret

|       |               |              |
|-------|---------------|--------------|
| U     | 07/26         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### CHARCUTERIE SERIES MEAT CURING

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.

#### CHEF2000.54411 Instructor, TBA

|       |               |              |
|-------|---------------|--------------|
| U     | 08/09         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### STOCKS AND SOUPS

It is all about using the right ingredients and methods. Learn about the freshly made stocks you did not think you could handle in your kitchen. We'll get you started. Then it is on to soups and beyond.

#### CHEF2000.54421 Instructor, A. Bedouret

|       |               |              |
|-------|---------------|--------------|
| U     | 06/14         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### SAUCES, REDUCTIONS AND EMULSION

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.

#### CHEF2000.54431 Instructor, A. Bedouret

|       |               |              |
|-------|---------------|--------------|
| U     | 08/02         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### INTERNATIONAL SERIES FRENCH CUISINE

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.

#### CHEF2000.54441 Instructor, A. Bedouret

|       |               |              |
|-------|---------------|--------------|
| U     | 07/19         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### KITCHEN DESSERTS

No Pastry Chef? No problem! Whether your budget or the size of your operation is holding you back, you still can produce terrific desserts in your kitchen. From chocolate mousse to soufflés, French tarts and Genoise to old time favorites you will be able to rewrite your dessert menu after this course and boost your sales.

#### CHEF2000.54451 Instructor, A. Bedouret & J. Meier

|       |               |              |
|-------|---------------|--------------|
| U     | 06/21         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### SUGAR, FONDANT AND GUM PASTE

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.

#### CHEF2000.54452 Instructor, TBA

|       |               |              |
|-------|---------------|--------------|
| U     | 07/12         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### PASTRY SERIES

#### CHOCOLATE ARTISTRY

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.

#### CHEF2000.54461 Instructor, TBA

|       |               |              |
|-------|---------------|--------------|
| U     | 08/16         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### PASTRY SERIES

#### CLASSIC FRENCH PASTRIES

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.

#### CHEF2000.54462 Instructor, TBA

|       |               |              |
|-------|---------------|--------------|
| U     | 08/30         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |

### SERVICE IN THE DINING ROOM

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.

#### RSTO2000.54401 Instructor, A. Nielsen

|       |               |              |
|-------|---------------|--------------|
| U     | 08/23         | 11:00a-7:00p |
| 7 hrs | Milestone     | \$275        |
|       | Culinary Arts | Center       |