

Enrollment Guidelines

The Foodservice Development Program is funded by CSBG/ARRA and must follow their eligibility guidelines.

1. Program is offered at no cost to individuals with household income below the **200%** Federal Poverty Level

Household Size	200%
1	\$21,660
2	\$29,140
3	\$36,620
4	\$44,100
5	\$51,580
6	\$59,060
7	\$66,540
8	\$74,020

Additional members add \$7,480

****If above the 200% guideline then the student is responsible for the program tuition of \$200.**

2. Complete an application
3. Provide income information for the past 30 days

Program Timeframe and Curriculum

- The Foodservice Development Program is a **2 month** program where students are taught entry level culinary skills and are ServSafe certified.
 - Classes are Tue.-Fri. 10:30 am-1:30 pm at the SCCAP Café
- Curriculum for the program is set by Chef Jeremy and the SCCAP Executive Director.
- **For more information contact Lilibeth Pena at 717-334-7634 ext. 166.**



S.C.C.A.P., Inc.



SCCAP
Foodservice
Development
Program

COOK YOUR WAY TO SUCCESS!

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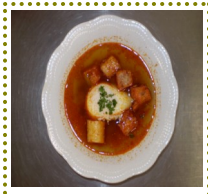
Foodservice Development Program

Mission

THE FOODSERVICE DEVELOPMENT PROGRAM SEEKS TO TEACH STUDENTS ENTRY LEVEL FOODSERVICE SKILLS SO THAT THEY CAN BECOME MORE EMPLOYABLE IN THE FOODSERVICE INDUSTRY.

The Foodservice Development Program achieves this mission in several ways:

- Creating a classroom environment that exposes students to the basic disciplines of Culinary Arts
- Teaching a 2 month long curriculum of entry level culinary skills
- Administering the ServSafe Certification program
- Providing real life cooking situations by partnering with Campus Kitchen of Gettysburg College, running SCCAP Café to serve lunch to SCCAP Staff, host events, and possibly open to the public
- Assisting students in resume writing and job searching
- Providing a completion certification and job references upon successful completion of the program



The Industry: Foodservice & Restaurants
The restaurant industry is one of the largest industries in the United States.

Stats (courtesy of the National Restaurant Association)

Sales—\$580 Billion Locations—945,000
Employees: 12.7 Million, one of the largest private sector employers
Restaurant Industry Share of the Food Dollar: 49%

Due to the large size of the industry, the continued growth, and the product provided, the foodservice industry offers a unique level of job security.



Benefits of the Foodservice Development Program:

- Education from an experienced chef
- Small class size—maximum of 8 students
- No financial costs—must meet program income guidelines
- Learn valuable skills—ServSafe certification
- Become more employable
- Assistance with job placement—resume writing
- Gain real world experience
- Enter the job market of exciting, fast-paced careers!!!

COOK YOUR WAY TO SUCCESS!



SCCAP is delighted to have **Chef Jeremy** teaching the Foodservice Development Program. Jeremy brings a wealth of talent and experience to the classroom, as well as a passion for the restaurant business. Jeremy is a graduate of the Yorktown Business Institute School of Culinary Arts in York, Pennsylvania. He has been in the restaurant business for 15 years, including a position as Executive Chef on Hilton Head Island, South Carolina. Further, Jeremy has been teaching in culinary schools for 5 years. Jeremy offers students in the Foodservice Development Program an opportunity to gain from his vast experience in the foodservice industry.

Chef Jeremy

