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| Adult Education Provider: | Hampden County Sheriff’s Office |
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| Type of Organization: | Correctional Institution |
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| Workforce Training Provider: | Holyoke Community College (HCC) |
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| Employer Partners: | MGM Springfield, Log Cabin Restaurant/Banquet facility |
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| Level: | GLE 8+ |
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| Credentials: | ServSafe for Managers, ServSafe Allergen, Certified Kitchen Cook, Customer Service Gold: Making Connections |
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| Occupational Cluster: | [Food Preparation and Serving Occupations](https://www.bls.gov/ooh/food-preparation-and-serving/home.htm) |
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| Occupation: | [Cooks](https://www.bls.gov/ooh/food-preparation-and-serving/cooks.htm) and [Food Preparation Workers](https://www.bls.gov/ooh/food-preparation-and-serving/food-preparation-workers.htm) |
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| Program Description: | The 15 week program includes five weeks at the facility and ten weeks at the HCC MGM Culinary Arts Institute (CAI). HCSO provides contextualized math, ELA, and digital literacy instruction. Workforce Training topics include ServSafe prep, Food Service Operations, Knife Skills, and Product Knowledge for Food Preparers. HCC speakers discuss admission and financial aid. Workshops include diversity training and work readiness. MGM conducts practice interviews and provides feedback. Students complete a computer-based Food Truck Project to present at graduation. |



**Weekly Schedule**

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| **Saturday** | **8:00 AM – 10:00 AM** | **10:00 AM – 12:00 PM** | **12:30 PM – 3:30 PM** |
| Week 1 | Math for Chefs | Reading/Vocab ServSafe | MAPT testing |
| Week 2 | Entrepreneurship workshop |
| Weeks 3 – 5 | ServSafe Test Prep |
| Week 6 | ServSafe Review ServSafe Allergen Training | ServSafe for Managers/testing | AHLEI Certified Kitchen Cook Preparation/testing |
| Week 7 | Fundamentals of Food Service Operations | Knife Skills 1 & 2 | Diversity in the Workplace workshop |
| Week 8-9 | Cooking Methods |
| Week 10 | AHLEI Customer Service Gold |
| Week 11 | DL for Food Truck Project |
| Week 12 | Speakers: AISS, employment partners  (MGM, local restaurants); HCC Admissions & TCC | Dining Room Etiquette/ Customer First Service | Work Readiness |
| Week 13 | Product Knowledge for Food Preparers | | Preparation for and individual recorded Interviews with MGM |
| Week 14 | Product Knowledge for Food Preparers | | MGM part II; HR Individual feedback on recorded interview |
| Week 15 | Food Prep for graduation | | Graduation/awards/ Food Truck Projects |

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| Weeks 2 – 13 | **Monday** | **Tuesday** | **Wednesday** | **Thursday** |
| 3:30 PM – 5:30 PM | Contextualized HSE Math  Food Truck Project | Contextualized ELA HSE Prep  Book group (*Cooked* by Jeff Henderson) | Science and Social Studies HSE Prep  Digital Literacy | Contextualized HSE Math  Food Truck Project |

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