

Our courses emphasize *"learning by doing"* with special attention given to the practical side of commercial food preparation.

This program will focus on soups, sandwiches, and salads, with all food enjoyed by the students.

Students are prepared for a career in various entry level food service establishments.

D'Avolio Culinary Institute prides itself on small class sizes to maximize student learning potential; this course will run with no more than 6 students per class.

80% of the in-class time is spent working in the kitchen with the food and equipment under the guidance of our professionally trained Instructor.

Guided by the Placement Coordinator, students will work on job search skills, interviewing and customer service.

Free On-Site parking and Security!

Licensed by the State of New York,
New York State Education Department

***"IN ORDER TO SUCCEED, WE MUST
FIRST BELIEVE THAT WE CAN."***
-Nikos Kazantzakis

D'Avolio Culinary Institute believes that every student in the field of Culinary Arts deserves an environment to become learners who develop entry level skills including: knowledge, creativity, and ethical values necessary in the rapidly changing, culturally diverse culinary, restaurant, and catering professions.

Overall, the intent of the program is to have experienced industry professionals impart their knowledge, passion, and technical acumen to the students.

**For more information contact
Admissions Representatives:**

Jeffrey Scharoun or
Sadie McPhillips

716 - 834 - 3423
admissions@davolioculinary.com

**If you are a student with
a disability, contact:**

ACCES-VR Buffalo
716 - 848 - 8001

**D'AVOLIO
CULINARY INSTITUTE**



FUNDAMENTALS OF BASIC FOOD SERVICE

250 HOURS



"A CUT ABOVE THE REST"

716-834-3423
2253 Main Street
Buffalo, NY 14214
www.davolioculinary.com

FUNDAMENTALS OF BASIC FOOD SERVICE

—250 HOURS

This program is designed for the adult learner whose goal is to work in an entry level food service position and be an active member of a team environment.

The focus is on presentation and developing flavors of soups, sandwiches and salads; all made from scratch.

Students in this program may be eligible for a short term job coach to aid with acclimation into paid employment.

60% of the food service business is soups, salads and sandwiches.

For admission into this program the student must have basic reading and math skills- students may be asked to take an assessment to determine best class placement.

Students must have a basic understanding of the English language and able to effectively communicate with customers and other staff members.



FOOD PREPARATION

—160 HOURS

An introduction to basic food service focusing on soups, sandwiches and salads. Displaying and serving prepared foods in an attractive and appetizing manner.

SERVSAFE SAFETY AND SANITATION

—25 HOURS

Maintaining proper safety and sanitation in food service establishments.

PROFESSIONAL DEVELOPMENT

—15 HOURS

Exploring how to apply for jobs, interview and maintain a job position. There is a large emphasis on customer service.

STUDENT INTERNSHIP

—50 HOURS

On the job training where students should continue to focus on preparation and cooking techniques while working on increasing their pace to meet real world work expectations. The internship is typically unpaid, and a continuation of classroom instruction, with the end goal being paid employment.



JOB PLACEMENT ASSISTANCE

Job Placement Assistance is available for all students completing the student internship.

Employment locations may make scratch and pre-fabricated soups, breads, etc.

Students will be qualified to fill employment rolls such as: sandwich artist, dishwasher with light prep work, café associate and food service associate.

Employment locations may include fast food establishments (i.e. Tim Horton's, McDonald's, etc.), pizzeria's, sandwich shops (i.e. Panera Bread, Subway, etc.), café or establishments where a dishwasher may also prepare basic items.