

Culinary Arts

An Auberle ServSafe Certification Program

What is Auberle's Culinary Arts Program?

Graduates of Auberle's Culinary Arts Program leave the program knowing about food preparation, food safety and with a working knowledge of the day-to-day operations of a food service department. The program also prepares you to earn your ServSafe Certification, a nationally recognized food safety and sanitation certification. This is a 15-week program that meets twice a week.

What Are The Benefits And Who Will Hire Me?

Auberle has partnerships with local food service employers including Eat N' Park who are interested in hiring employees who already have their ServSafe Certification. Already having this certification gives you a competitive edge when applying with local restaurants or food departments. Auberle will help connect you to local employers in the food service industry following completion of the program.

Gain Catering Experience

In addition to earning your ServSafe certification, you will have the opportunity to gain hands-on work experience by catering events. Our students are available to cater events including government functions, business meetings, weddings and various fundraising events. Our students cater events throughout the year for groups as large as 200 people.

Requirements:

- You must be 16 years of age or older
- You must have a genuine interest in a career in food service.

Interested?

Contact Rodney Prystash at 412-673-5856 ext. 1224 or by e-mail at rodneyp@aubерle.org to learn more.

