



Food Service Worker

PROGRAM OUTLINE

PROGRAM DETAILS

The **Food Service Worker Program** at A1 Global College provides students with the **essential skills** and **practical knowledge** required to thrive in the **fast-paced food service industry**. This career-oriented program covers key areas including **Food Safety, Sanitation, Dietary Aide, Nutrition Basics, Cooking Techniques, Customer Service, and Workplace Safety**. Through **hands-on training** and **real-world experience**, students gain the confidence and competencies needed to succeed in **entry-level roles across healthcare facilities, restaurants, cafeterias, and hotels**. With a strong focus on professionalism and career **development**, this program prepares you to launch a fulfilling career in the dynamic fields of food service and healthcare.

ADMISSION REQUIREMENTS

- Grade 12 Diploma or equivalent GED
- Minimum 18 years and older
- English Language Proficiency
- Vulnerable Sector Check (VSC)
- Medical Form completed by doctor.

For the most accurate and up-to-date admission requirements, we recommend contacting our college campus directly or visiting our website. Please note that meeting the minimum requirements does not guarantee admission, as certain programs may have limited availability.

EMPLOYMENT PROFILE

Professionals in Food Service play a vital role in the operation of food preparation and service across various settings, including healthcare facilities. Their responsibilities, based on training and experience, include food handling, customer interaction, and kitchen support focused on safety, quality, and efficiency. Key roles include **Dietary Aides, Line Cooks, Kitchen Assistants, Food Servers, and Cafeteria Workers**. They follow food safety standards, assist with meal preparation, serve food, and maintain cleanliness in food areas. They may also support menu planning and work

with team members to deliver quality service in **restaurants, hotels, catering companies, and healthcare facilities**.

CAREER OPPORTUNITIES

Graduates are qualified for a range of entry-level positions in the food service and healthcare industry such as:

- **Dietary Aide in Healthcare facilities**
- **Kitchen Assistant**
- **Food Server/ Wait Staff**
- **Cafeteria Assistant**
- **Banquet Server**
- **Food Counter Attendant**
- **Catering Assistant**
- **Cook's Assistant**

\$41K- \$79K	AnnualSalary
\$20/hr - \$38/hr	HourlyRate

**According to jobbank.gc.ca (NOC 65201)*

PROGRAM DURATION

Total program hours	400 Hours
Total program length	18 weeks

PROGRAM OUTLINE

The Food Service Worker Program at A1 Global College is designed to equip students with the essential skills and practical knowledge needed to thrive in a variety of food service settings, including healthcare facilities, restaurants, and cafeterias.

Here are the program's core focus areas:

- **Food Safety & Sanitation**
- **Meal Preparation Techniques**
- **Customer Service**
- **Workplace Safety**
- **Equipment Handling**
- **Dietary Support in Healthcare Settings**



Food Service Worker PROGRAM OUTLINE

Gain hands-on experience in the **Food Service Worker Program** at A1 Global College. Students learn to take orders, prepare meals, operate kitchen equipment, and serve patrons, preparing them for diverse roles in the food service industry.

PROGRAM SUMMARY

This table will display a summary of total instructional hours, delivery format and percentage weight for every type of learning entered in the List of Subjects. The Ministry, private career college and any subject or education assessors may refer to this section for a general understanding of the components of the program.

Type of Learning	Total Instruction Hours	Delivery Format	% Weight
Practical	69.00	Hybrid	20.00
Theory	211.00	Hybrid	50.00
Practicum	120.00	Hybrid	30.00
Total Instruction Hours	400.00		100

List of subjects with the time allocation for each

#	Subject	Instruction Hours	Delivery Format
1	Role of Food Service Worker	30.00	Hybrid
2	Communication & Customer Service	40.00	Hybrid
3	Sanitation & Safety	40.00	Hybrid
4	Nutrition I	35.00	Hybrid
5	Nutrition II	35.00	Hybrid
6	Food Preparation and Production	50.00	Hybrid

7	Medical Emergencies	30.00	Hybrid
8	Job Search Strategies	20.00	In-person
9	Practicum	120.00	In-person

*The course content may be changed as per Industry standards

Please Note:

- The courses listed above may not be presented in the order that they appear in this outline.
- Textbooks and supplies necessary for the program may be acquired from external sources, as long as they are pre-approved to ensure their suitability and availability for the required components of the program.
- A segment of the program may utilize online and/or computer-assisted learning courses or a combination of various learning methods, including instructor moderation and online-delivery, to enhance the learning experience.
- To support continuous program development and updates, the College reserves the right to make amendments or modifications needed. These revisions may include adjustments to content, updates to the curriculum, changes in course titles, materials, schedules, distribution of course content, sequencing of course delivery, instructor or course substitutions, and updates to technology software, or equipment. Any changes made are effective upon implementation.