By Napa Valley College in Partnership with Vacaville Unified School District’s Adult Education Program

Culinary & Hospitality
Non-Credit Training

What’s Next?
• Fast Track to Success
• Job Training
• Career Planning
• Job Placement Opportunities

Customer Service & Banquet Service
HOSPNC 601 - 8 hours

Customer Service Training
• Learn skills for quality customer service
• How attitude affects everything

Formal Banquet Service Training
• Designed for beginning or experienced servers
• Learn tools & techniques for formal banquet service
• Price: $15; Scholarships available if qualified

When
• Tues, Oct. 23 - Nov. 18; Tues. Evenings 4:30 to 8:30 pm

Where
• Vacaville Adult School/Country High School
  100 McClellan Street, Vacaville, CA 95688

Food Safety & Responsible Beverage Service
HOSPNC 602 - 8 hours

Food Safety/Food Handler Training
• Pass this course & receive the Food Handler’s Certificate
• Understand food-borne illnesses
• Understand what you can do to help prevent them
• Price: $15; Scholarships available if qualified

Responsible Beverage TIPS Training
Learn To:
• Recognize signs of intoxication & intervention procedures
• Spot underage drinkers
• Use strategies to prevent alcohol-related problems

Register
Please register in-person at Vacaville Adult School or at https://solanoadulted.org/

For more information, call 707 453-6018 or email tiffanyd@vacavilleusd.org