

**Food Service Assistant (PAVE)**  
**Career Studies Certificate**

**Effective Fall 2007**

**Purpose:** This program is designed to provide basic vocational, academic, and social skill development for students seeking a career in food preparation and food service.

This is one of four certificates available through the Program for Adults in Vocational Education (P.A.V.E.). P.A.V.E. is a vocational training program for adults with mental disabilities, including mild mental retardation, severe learning disabilities, and emotional disabilities. The overall purpose of P.A.V.E. is to provide post-secondary training programs that incorporate functional academic instruction, job skills training, and community-based internships. Successful completion of a career studies certificate through P.A.V.E. can lead to effective work skills and increased success and confidence.

**Occupational Objectives:** This program is designed to train students to assist in food preparation; food service, including banquet and ala carte; shipping and receiving; and purchasing and storage. Among other possibilities, students may seek employment in kitchens or cafeterias in nursing homes, hospitals, and schools, restaurants, and as caterer's assistants.

**Admission Requirements:** General college curricular admission

**Program Notes:** ENG 02, Spelling and Vocabulary Development, is a co-requisite course required for all students with a current reading ability equivalent to a fourth grade level or below. Criteria for admission to P.A.V.E: students must have completed a high school program with a diploma or a GED; be active or pending clients of the Virginia Department of Rehabilitative Services; and possess the social skills necessary to function as independent persons among their peers in the college environment. Credits earned in this program are nontransferable.

**Curriculum**

<b>Course</b>	<b>Title</b>	<b>LEC. HRS.</b>	<b>LAB. HRS.</b>	<b>CRS. CRE.</b>
SDV 100	College Success Skills	1	0	1
SDV 80	Integrated Basic Academic/Life Skills	5	0	5
SOC 85	Social Skills Development	3	0	3
HRI 80	Introduction to Food Service Assisting	2	2	3
HRI 85	Introduction to Food Preparation Assisting	3	3	4
HRI 83	Food Service Assisting	3	3	4
HRI 86	Food Preparation Assisting	3	3	4
HRI 90	Coordinated Internship for Food Service Assistants	0	25	5
Total		20	36	29