

CHI GREENVILLE

FAQ

Frequently Asked Questions

Still have questions?

Email chi@my.gvltec.edu or call (864) 250-8835.

How do I apply for CHI's Quick Jobs programs?

Sign up for an informational session to learn more.

More details at www.CHIgreenville.com

You can also call (864) 250-8800 or stop by the Economic Development and Corporate Training (EDCT) offices at McAlister Square—225 S. Pleasantburg Dr., Greenville SC 29607.

Is financial assistance available for the program?

Yes! *Scholarships and need-based financial assistance are available!*

What will I learn?

You'll learn essential skills for "front of house" (service) or "back of house" (kitchen) work, plus professional life skills for success in the hospitality industry.

Do I need a knife kit?

No. A knife kit is provided.

Do I need to buy a uniform?

No. Uniforms are provided.

Are books and class materials provided?

Yes. We provide everything you need.

Are meals provided?

Yes! You'll be eating lunch at CHI every day of class.

May I miss a class?

No. As this is an intensive job training program, every day of training is important. Students must attend every class to earn a certificate of completion.

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@CHIgreenville

OUR MISSION
is to uplift the Greenville
County community by
encouraging excellence
in culinary arts through
exceptional teaching for
both home cooks and
hospitality industry
professionals.



556 Perry Ave, Ste B114
Greenville, SC 29611

864-250-8835
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Join us at Poe West!



QuickJobs @ CHI

LEARN

The skills you need to get
a job in the hospitality
industry....quickly!



TRUIST
**CULINARY &
HOSPITALITY**
INNOVATION CENTER
GREENVILLE TECHNICAL COLLEGE

QuickJobs
WITH A FUTURE

**BASIC COOKING SKILLS
BASIC SERVICE SKILLS
with
Professional Life Skills**



QUICK JOBS GOALS

- These programs are designed to jump-start your new career!
- Get prepared for a new cooking job in just eight training days or a new service job in just five days!
- Learn in a state-of-the-art training facility.
- Experience a hands-on learning environment led by certified industry professionals.
- Receive mentoring from a community of chefs and service professionals.
- Learn how a restaurant kitchen works surrounded by supportive, friendly training staff.
- Experience some of the everyday rigors of the hospitality and food service industry in a low-stress training environment.
- Learn useful skills that will help you succeed wherever you go, including professional etiquette, business manners and interviewing skills.

BASIC COOKING SKILLS *8-Day Program*

TOPICS COVERED

- **ServSafe Food Handler**
- Overview of the Food Service Industry
- Sanitation and Safety
- Cooking Techniques
- Salads, Vinaigrettes and Dressings
- Stocks, Sauces and Soups
- Vegetables and Starches
- Line Cooking Stations
- Dessert Plating Techniques
- Mise en Place Techniques
- Restaurant Environment Essentials
- Front of the House Service
- Product ID and Terminology
- Professional attire and uniform requirements

TIMELINE

DAY 1: Orientation and Knife Skills

DAY 2: Pantry Cook: Salads and Eggs/Breakfast

DAY 3: Prep Cook: Stocks, Soups, and Sauce

DAY 4: Prep Cook: Pasta, Potatoes, Grains, Rice

DAY 5: Line Cook: Sauté

DAY 6: Line Cook: Stews and Braises

DAY 7: Line Cook: Fry and Desserts

DAY 8: Restaurant Simulation Day
with *Order—Fire—Plate* Training

BASIC SERVICE SKILLS *5-Day Program*

TOPICS COVERED

- **TIPS Training** and **ServSafe Food Handler**
- How To's: Reservations, seating and remembering customer names
- Clearing and resetting tables
- Managing customer needs and complaints
- Setting up table diagrams
- Professional attire and uniform requirements
- Learning menus, preparation methods, and your 6 o'clock
- Salesmanship
- Serving procedures and techniques
- Understanding position numbers
- Table-setting techniques
- Point-of-sale system basics

JOB PLACEMENT SERVICES

After graduation from this program, you will be given a certificate of completion and a reference letter to take to your first job interview.

We're proud to provide

- Assistance with job applications
- Interview skill building
- Continued job-training support

Classes offered throughout the year!