



A fresh solution to your culinary training

Server

POSITION DESCRIPTION | The Server creates an engaging and quality dining experience to ensure diner satisfaction and compliance with diets and regulation. Position is responsible for dining room preparation, cleaning, and sanitation as well as kitchen sanitation, meal service, room service, and assisting with meal preparation.

CORE SENIOR SERVICES COURSES

- Aging and Nutrition
- Dementia and Dining
- Assistive Devices
- Personal Hygiene and Dress Code
- Survey Readiness

SERVICE & DINING EXPERIENCE COURSES

- Guest Experience
- Plating and Presentation
- Setting the Table
- Menus and Diets – Overview
- Menus and Diets – Preference
- Menus and Diets – Therapeutic
- Menus and Diets – Therapeutic Modified Texture

SAFETY & SANITATION COURSES

- Kitchen Safety – OSHA & General Hazards
- Kitchen Sanitation
- Thermometer Use and Calibration
- Food Safety – Glove Use
- Food Safety – Transport and Service

SUPPORT TOOLS | To assist in successful program implementation and overall operational success



Knowledge Assessments



Skill Assessments



Resource Guides, Logs

For more information, call Jennifer Anderson at: 612.860.2484 or Dawn Nickleson at 507.254.5086