



CREATE  
COMMON  
GOOD

# WORKFORCE DEVELOPMENT TRAINING



## WHAT IS IT?



Workforce development training is training focused on job readiness so you can be successful in the workplace.

## TENTATIVE START DATES

### 2024 Dates



Feb 12th    Sept 16th  
May 6th    Nov 18th  
July 15th

## CONTACT US



2760 W Excursion Ln, Ste 105  
Meridian, ID 83642  
Conveniently located on the bus line  
(10 Mile & Vanguard in Meridian)



208-258-6800



[createcommongood.org](http://createcommongood.org)



[training@createcommongood.org](mailto:training@createcommongood.org)



Our **Workforce Development Program** has two parts: learning in the classroom and getting real work experience. In the classroom, you'll learn important skills like how to behave professionally at work and how to work in food service. You'll even get a certification that's recognized all across the country! Then, you'll get to put what you've learned into action in real-life situations. Our trainers will help you learn even more by giving you helpful feedback on what you're doing well and where you can get even better. And don't worry, it's all in a supportive environment where you can feel confident and grow your skills.

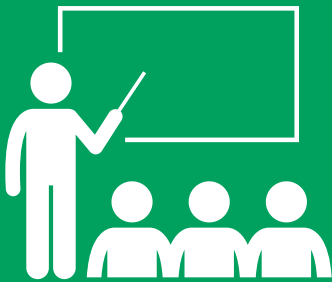
Are you a Vocational Rehabilitation customer? You may be eligible for a paid work opportunity. Contact your VR Counselor for more details.

## APPLY NOW

Applications are available online at:  
<https://www.createcommongood.org/apply-or-refer>



## Classroom Instruction



### MON - FRI 9:30-2:30, (approx 3 weeks)

#### Soft Skills Training

- Teamwork
- Punctuality
- Communication
- Self-Awareness
- Time Management
- Goal Setting
- Leadership
- Problem Solving
- Work Ethic
- Conflict Management
- Professionalism

#### Food Service Training

- Food Safety
- Sanitation
- ServSafe® Food Handler *or* ServSafe® Manager Certification
- Kitchen Safety
- Kitchen Vocabulary
- Basic Knife Skills

## Hands-On Experience



### MON - FRI 9:30-2:30, (approx 6 weeks)

- Practice fundamentals of food safety & sanitation
- Recipe preparation & basic technique
- Kitchen protocol & etiquette
- Soft skill coaching
- Resume & cover letter development
- Mock (practice) interviews

*Various learning styles will be accommodated as we progress through ServSafe curriculum. Advancement to hands-on experience happens when the trainee receives the ServSafe Food Handler or Managers Certificate.*