

IN2WORK
SKILLS FOR A FUTURE



 **ARAMARK**
Correctional Services

IN2WORK is a multiphase program designed to teach qualified offenders transferable skills in Food Service. This program focuses on the comprehension and demonstration of key food service skills and practices.

- Classroom training
- Hands-on work experience in the kitchen
- Limited class size
- Curriculum created by Educational Design professionals
- Trained and experienced instructors
- ARAMARK and ServSafe® Certifications upon completion and passing scores on all exams

PHASE 1: Kitchen Basics

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- Proper hygiene
- Safe use of equipment
- Sanitation
- Food safety
- Production

PHASE 2: Retail Basics

2

- Food retail marketing
- Customer service
- Basic business, operation and P&L concepts
- Impact of repeat business and customer loyalty
- Hands-on experience in retail production through "Fresh Favorites" program

PHASE 3: ServSafe®

3

- Personal hygiene role in Food Safety
- Food Safety hazards
- Basics of a robust food safety system and implementation
- Proper procedures in purchasing, storing, receiving, preparing, cooking, holding, serving, cooling and reheating food safely
- Facility design
- Equipment choice
- Cleaning and sanitizing

Minimum Qualifications for IN2WORK Participants

- **Age:** At least 18 years of age.
- **Education:** Basic reading and math skills and working toward High School Diploma (or GED) or above.
- **Physical:** No physical or medical condition that would prohibit the offender from working in food service.
- **Interview and Pretest:** All applicants are interviewed by the instructors and complete a pretest to be considered for the classes.
- **Commitment:** Preference for students demonstrating strong interest in food service.

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