



## **FOR IMMEDIATE RELEASE**

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### **Food Bank of Delaware to offer expanded training to Delaware's food service industry**

**Newark, Del.** (May 11, 2017) – Starting in June, the Food Bank of Delaware will offer the National Restaurant Association's ManageFirst Program to the public. Classes start on June 19 at the Food Bank's facility in Newark.

This curriculum, taught by Greg Coumatos, Food Service Coordinator at the Food Bank of Delaware, is designed for individuals working in the food service industry who are interested in attaining additional skills to increase their pay and position within the field. The focus on the ManageFirst curriculum is to provide students with the next level of training who have been working in the field already in order to progress in their profession.

"It is important in our industry to be cross trained," said Tim Hunter, Executive Chef at the Food Bank of Delaware. "ManageFirst offers the opportunity to learn and understand the tools that are needed to be successful in the very competitive food service industry. We are providing the tools employees need to work their way up the career ladder. Food service does offer a very rewarding career path for those willing to do the needed work."

The curriculum will allow for individuals to select from the core credential topics in a menu style format choosing single selections if not interested in the entire five-class credential program. For students who choose to take a single class in a subject area, their class time will total 20 hours. Students who enroll in the entire curriculum will receive a total of 100 hours of training and also have the opportunity to earn the ManageFirst Credential.

Class offerings – Each class is offered twice over the summer from 9:00 a.m. – 12:30 p.m.:

- June 19-23 – Controlling Foodservice Costs – Manage and forecast profitability
- June 26-30 – Hospitality and Restaurant Management – Manage team members and restaurant-based issues
- July 3-7 (Three-day class with one day to test) – ServSafe – The ServSafe Food Protection Manager Certification meets Delaware law's requirements of demonstration of food safety knowledge
- July 10-14 – Hospitality Human Resources Management & Supervision – Manage team members and comply with legal requirements
- July 17-21 – Nutrition – Learn the basic fundamentals of a well-rounded meal
- July 24-28 – Controlling Foodservice Costs
- July 31-August 4 – Hospitality and Restaurant Management
- August 7-11 – Hospitality Human Resources Management & Supervision
- August 14-18 – Nutrition
- August 21-25 (Three-day class with one day to test) – ServSafe

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Students will learn the subject matter through a combination of classroom lecture, group discussion, quizzes, case studies and independent study. At the conclusion, they will take the certification exam to obtain their ManageFirst subject area certification.

One class is \$300; all five classes are \$1,400 (textbooks included in cost). Financial assistance is available to students who qualify.

To learn more about ManageFirst, please visit [www.fbd.org/managefirst](http://www.fbd.org/managefirst). For questions about the program, please contact Greg Coumatos, Food Service Coordinator, at (302) 292-1305 ext 242.

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*The Food Bank of Delaware distributes millions of pounds of products each year to its network of 575 hunger-relief program partners throughout the state and also provides thousands of meals a month for children through the After-School Nutrition Program, the Summer Food Service Program and the Backpack Program. The Food Bank's hunger-relief programs provide for Delawareans at risk of going without meals each year. The Culinary School at the Food Bank of Delaware, the Food Bank's workforce development arm, provides training for adults interested in careers in the food service industry. For more information about the Food Bank of Delaware, visit [www.fbd.org](http://www.fbd.org) or call (302) 292-1305.*