

## **FOOD SERVICE CERTIFICATION SYMPOSIUM TARGETS HOMELESS VETERANS**

### **Others contribute much needed fish; we provide a fishing pole!**

**During an 8-day classroom experience**, students receive training in 8 different subjects, with a certification examination each day. Students are expected to have studied their books and slide shows, which are distributed to them on the first day of class. In the case of the homeless vets classes, most have extremely limited or no access to computers, so they get all their learning from the classes. Once they have the ability to use a book, and we have funding, they will get books retroactively, for their future studies.

**Classes include** Food Safety (Prometric nationally recognized exam), HACCP, Restaurant Management, Customer Service, Culinary Nutrition, Culinary Arts (not cooking), Serving Alcohol Responsibly (ServSafe Alcohol from the National Restaurant Association and Beverage Management. Except as noted, the certifications are from the Global Foodservice Institute at the State University of New York, Morrisville.”

#### **Students in the February 2014 class presented Ed with a large card, with these comments:**

\* Thanks for not just looking at us as bums, but like we're actually someone! You are awesome and so is your class. I look forward to getting a great job! **Liz Gogan, U. S. Air Force** vet. Unemployed for 2 years, homeless for 6 months.

\* I can not begin to express my gratitude. the war on poverty is just beginning and my weapon is loaded and aimed. **Teresa Vinson, U. S. Army** vet. Unemployed and homeless for 1 year.

\* Thank you for your guidance. You are a wonderful example of how to be a director in life; I am looking forward to applying all I learned.” **Lisa Frampton, U. S. Air Force** vet. After being out of work for 4 months and homeless for 2 months, Lisa was hired by a LaQuinta motel the day after class ended.

- **A YouTube video shows 4 students talking about their experience with the class.**

**To view the videos go to <http://youtu.be/uQFB3O0NuI0>**

On the last day of the 2<sup>nd</sup> class, Ed took the students to lunch at the Golden Nugget in Las Vegas, in order to put an explanation point on the fact that they are now ready to seek a better and more stable life. Because the video is hard to hear, we have transcribed portions of their comments:

\* (The classes) have given me confidence and the skills tht I need to be in a supervisor or manager type position. I was challenged by the classes. **Lisa**

\* After being in a very difficult situation, this class gave me, and all of us, more confidence to get back on our feet. Anyone in a similar situation should definitely look into it. I most definitely have more “pep in my step.” **Liz**

- If you have the opportunity to take this class, no matter what background you come from, I advise you to do it. We have the background to accomplish many more things than I did in the 2 years since I graduated from culinary school. I've been helped, my skills have been sharpened and I am more precise. I graduated from Le Cordon Bleu and have another Associate in Human Services. I didn't get a job because today they also want you to be certified in specific areas. **Teresa**
- Great, I learned a lot. The classes were very informative. I graduated from Le Cordon Bleu and I thought that was going to give me the certifications to get a job, but you have to do Ed's classes that give you certifications that get you way beyond that.
- I am much happier and much more confident about (getting) the job I am going to pursue. Le Cordon Bleu was ok, but I'm going way further. I want to become a chef and I have a lot of certifications that will help me do that.
- I had a job interview the evening before the class ended, with the Las Vegas baseball team. They asked me about customer service and serving alcohol responsibly, and I used some of the information (from class) that applied. That helped out and it went really well. I've been unemployed since I graduated from Le Cordon Bleu in 2011. In the class, I got confidence more and more. Ed wouldn't let me fail, and my classmates also helped me. It was fun. I look forward to enjoying my career. **George Gladney, U. S. Army vet., unemployed for 3 years, homeless for 2 months.**

**Students who have not yet submitted written or videotaped comments:**

**Stated to the 2<sup>nd</sup> class by a student from the 1<sup>st</sup> class** - The class definitely helped me to feel better about myself. The friendship with the other students made me feel like I was back in the Army, the socialization was great. For sure listen to Ed, he will lead you on the right path to get a job. He gave me the confidence to get a job. Bob Wolff, U. S. Army vet. Moved from New York about 6 months ago, nothing but negativity in Las Vegas.

**Attended the first class to see what it was about and help raise funds -**

**B. J. Lynch wrote:** "Absolutely a life changing experience. To see these people find a new sense of confidence and be inspired is humbling to say the least. Your program is so comprehensive and packed with everything a person could need to succeed in the food service and hospitality industry. You rock ED!!!" B. J. wrote on FB - Ed you are wonderful giving vets a hand up! Your program is spectacular! I have been in food service for 45 years and I learned so much in your certification classes.