

The Training Centers MD offers these various course for Certification

Serv Safe Food Service/ Allergens Training
Alcoholic Tips
CPR Training
Cleaning & Sanitation Training
Quickbook Training
Electrical Training
Welding Training
Tax Preparation
Setting up a Business
Conditioning the Mind for Success

As the premier provider of educational resources, materials and programs to help attract and develop a strong industry's leading association since 1997 and, together with the National Restaurant Association Education foundation, our goal is to lead America's restaurant industry in a new era of prosperity, prominence, & participation, enhancing the quality of life for all we serve.



Servsafe & Tips Classes
10am to 1pm Every Saturday
email to 1servsafe@verizon.net
to request application
or visit our website
thetrainingcentersmd.com

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Consulting Services

Custom on-site training programs for both the front and back of house operations. For more information contact us at info@foodservicepermits.com.



Serv Safe Food Service

An overview of food safety issues, regulations, and techniques that will ensure you know how to maintain a safe environment. The course also teaches you the proper procedures for handling food so that you can reduce the risk of foodborne illness.

Allergens

Food allergies are rapidly affecting more people every year.

Common foods like peanut, tree nuts, milk, egg, soy, wheat, shellfish and fish cause most allergic reactions.

Study indicates that half of all fatal food allergy reactions begin outside the home.

Some states have – and more are expected to – pass legislation requiring food allergy training.

Alcoholic Tips

The ServSafe Alcohol Cruise Line Online Course provides the fundamentals of responsible alcohol service by combining interactive exercises, audio and video and role-play activities to help prepare participants for real-life scenarios.



CPR Training

Learn CPR with our simple and easy-to-understand online CPR certification courses at American HealthCare Academy and be a lifesaver today. In the past 11+ years, we have certified over 1 million students to perform CPR & other proven techniques. Our certification is accepted Nationally and internationally and our course is created to fit into your demanding schedule.

Cleaning & Sanitation Training

Since cleaning and sanitizing may be the most important aspects of a sanitation program, sufficient time should be given to outline proper procedures and parameters. Detailed procedures must be developed for all food-product contact surfaces (equipment utensils, etc.)...

Quickbooks

After completing this course, you will have a solid understanding of accounting in today's world. By applying the concepts learned in this course, you will understand the processes behind Accounts Payable and Accounts Receivable, you will understand how and why financial transactions are documented, you will know what cash flow is and how to improve it, you will know what profit is, how it's interpreted, and what influences its growth.



Electrical Training

Once you have met all the requirements, you can submit an application for the master electrician license from your local licensing board or regulatory agency.

Welding Training

Our students are placed in one of two programs. One is the education and training program (which includes basic education (math & literacy skills), workforce preparation, career coaching, welding training and certification in basic/structural welding and job placement assistance.

8 Steps To Take Before You Prepare Your Taxes

1. Llc you business ...
2. Schedule Training ...
3. Purchase a PC ...
4. Start with personal taxes the family & friend ...
5. Set you Price ...
6. Decide Whether to File for an Extension ...
7. Plan Ahead for Any Refund ...
8. Have your clients to Find a Copy of Last Year's Return ...

