

## Career Spotlight

The hospitality industry remains one of the largest areas of employment in Connecticut. Typical job titles include: restaurant cooks, counter attendants, cafeteria and food concession servers, waiters and waitresses, food preparers, baristas and bartenders.



The Connecticut Department of Labor (CTDOL) lists waiters and waitresses, and food preparers and serving workers among the top 6 jobs with the most openings in Connecticut. Those working in entry-level hospitality positions can expect to earn between \$20,333 - \$24,472 annually. Bartending is tagged by CTDOL as an In Demand Openings job. The State's employment in this occupation is expected to grow faster than average and the number of annual openings will offer very good job opportunities.

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### Supplemental Nutrition Assistance Program (SNAP) and Food Distribution Program on Indian Reservations (FDPIR)

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The completed AD-3027 form or letter must be submitted to:

mail: Food and Nutrition Service, USDA  
1320 Braddock Place, Room 334  
Alexandria, VA 22314; or

fax: (833) 256-1665 or (202) 690-7442; or

email: [FNCSIVILRIGHTSCOMPLAINTS@usda.gov](mailto:FNCSIVILRIGHTSCOMPLAINTS@usda.gov)



750 Chase Parkway, Waterbury, CT 06708

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## Hospitality

Bartending, ServSafe Alcohol,  
Wedding Planner  
Food Safety Certification



**WORKFORCE DEVELOPMENT  
REGISTRATION  
FOUNDERS HALL-ROOM F323  
Tel - 203.575.8029  
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## Professional Bartending with S.M.A.R.T. Certification



Bartending offers an opportunity to start a new career or a chance to supplement your income with a part-time position.

This 16-hour professional bartending course includes the state and national S.M.A.R.T. (Servers and Managers Alcohol Responsibility Training) certification recognized by the Connecticut Department of Liquor Control and police departments. Servers of alcohol are taught to serve responsibly, how to spot signs of intoxication, and how to respond appropriately.

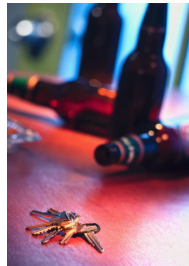
Students will learn to make more than 100 drinks, from gin and tonics to daiquiris. Instruction focuses on opening and closing procedures, product knowledge, speed of preparation, and people skills.

Upon successful completion of the course, students receive a certificate and will have acquired the skills employers require to work in any environment that serves liquor, including restaurants, clubs, hotels and catering companies.

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## ServSafe Alcohol



Developed with input from experts in the restaurant, legal, regulatory, academic, insurance, medical and law enforcement fields; this 6-hour program is a holistic approach that helps assure everyone has the training they need to serve alcohol responsibly.

Lessons cover essential information including alcohol laws and responsibilities, evaluating intoxication levels, dealing with difficult situations and checking identification. Access to the internet maybe required for course assignments and materials.

Upon successful completion of the exam the student will receive a certificate from the National Restaurant Association.

## Food Safety Certification

This 24-hour course is designed for students employed in the food service industry.



Learn aspects of applied commercial food service sanitation resulting in a nationally recognized certification as required by Connecticut law.

Prevention of food-borne illness, sanitary procedures in the protection and service of food to the public, laws and regulations, sanitary design and employee training will be discussed. Access to the internet maybe required for course assignments and materials.



With online  
career training

## Certified Wedding Planner

Have you always dreamed of a career as a successful wedding planner? This online course will start you on your way! This comprehensive program covers everything an aspiring wedding planner needs to know to get started in the business.

Whether you plan on working part-time, planning only a few weddings a year, or a full-time career, this program will provide all the tools necessary to work as a professional wedding planner or start your wedding planning business

