

INSTITUTIONAL AND COMMERCIAL COOKING

Reading Area Community College

PROGRAM DESCRIPTION

The Institutional and Commercial Cooking program prepares students for careers in the food service industry through hands-on training in culinary techniques, food safety, meal planning, and kitchen management. Students gain workforce-ready skills for entry-level roles in hospitals, schools, senior care facilities, and corporate dining. The program includes ServSafe certification and emphasizes large-scale food production, teamwork, and efficiency in high-volume kitchens

How long does it take to complete? This 14-week program blends hands-on training at Helping Harvest with online and on-campus learning, Monday-Friday.

What does this program cost? The cost for the program is \$2,500.

Are there additional costs? Yes, \$600 for ServSafe book, knife set, and uniform.

Is financial aid available? No, this program is not eligible for financial aid.

Are scholarships available? Yes. See link at www.racc.edu/cooking

What classes will I take? Module 1 includes Basic Skills for Institutional Cooking; Module 2 includes Large-Scale Food Production. Students will earn a ServSafe certification upon passing the exam.

When is the program offered? Please call 610.607.6224 or email admissions@racc.edu for information.



A key strength of this program is its collaborative partnership with Helping Harvest, which will supply the experiential learning component in their 7,000 sq ft kitchen.















