This 16-week training program combines hands-on food-service training with classroom instruction, individual case management, and job placement services. Graduates are prepared to step into and thrive at jobs in the restaurant and food-service industry.

Students will learn about:
- Safety and Sanitation
- Weights and Measurements
- Proper Knife Skills
- Utilizing and Converting Recipes
- Nutrition and Quality Food

½ of all adults have worked in the food service industry at some time.

1 out of 3 adults found their first job in the restaurant industry.

El Paso County has 1,374 eating establishments employing 24,599 workers

85% of our graduates are placed in jobs.

Graduates earn 13 credit hours toward an Associates degree at PPCC.

Top graduates can qualify for a paid internship at the DoubleTree Hotel.

(719) 572-6100
The Barista Program is a 10-week training program that provides hands-on work experience for youth and adults. The training requires no prior experience and teaches skills in a café environment from experienced baristas. Areas of training include: food safety and sanitation; brewing and understanding coffee; making specialized espresso drinks; barista terminology; customer service; leadership skills; and communication skills. Job seeking and employment support is available upon completion of the program.

**AspenPointe Café** is a model member of Catalyst Kitchens, a Seattle-based nonprofit working to build and sustain communities rooted in social enterprise and food service-based training. **AspenPointe Café** remains an independent agency implementing our own innovative programs but benefits from Catalyst Kitchens’ ongoing oversight, accreditation and shared resources.

**AspenPointe Café**
at Citizens Service Center
1675 Garden of the Gods Rd.
www.AspenPointe.org/cafe

(719) 572-6100