Facilities

Equipment and tools used at HRSC are on par with those in the food industry. All equipment meets Arkansas State Health Department standards. HRSC is formally inspected once every two years to ensure the facility is in compliance with the law, policies and procedures.

End Goal

HRSC students receive more one-on-one training than they ever could in most "on-the-job" scenarios. This means one thing – graduates are frequently more trained than their competition for jobs. Our results prove this; HRSC offers a 95 percent job placement rate. Some students will earn internships at other facilities in the area to continue their study.

ACTI

Arkansas Career Training Institute
105 Reserve Avenue
P.O. Box 1358
Hot Springs, AR 71901
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ACTI Food Services

Limitless opportunities.

Food Services

Imagine learning secrets to make a perfect salad. Or baking an iced cake that looks like a picture in a flashy food magazine. The Hot Springs Rehabilitation Center's Dietary Department can teach you just that.

The mission? To serve well-prepared, nutritious meals with efficiency to patients and personnel and promote wellness and dietary education.

The ultimate goal? To find employment for the program's graduates.

And that's not hard. The food industry continues to explode in the United States. Almost 50 billion meals are eaten in restaurants and school and work cafeterias each year. The restaurant industry employs close to 11 million people. It's the nation's largest employer outside of the government. Your skills in the kitchen are needed!

Dietary Department Function
Three daily meals, every day of the week. That's what the Dietary Department accomplishes. No small feat. Not to mention the special events for HSRC that need planning and preparing, sometimes with holiday themes.

Training

Enrolled dietary students will have an evaluation process before selecting an area of study from the following:
Basic Food Service
Baking
Salad Making
Cooking

No specific order or pre-requisites are required for this study tract.

Students learn to greet cafeteria patrons. This not only sets a pleasant atmosphere, but gives students a chance to practice professionalism and courtesy as they journey into the work world.

No doubt, the food service industry is ever fluid, changing as technology and trends do. Our training program gives students the tools necessary to maintain employment in this field from the fast food industry to restaurants, nursing homes and hospitals.

Course of Study

An individualized, accelerated program based on each students skill level is the best means to a successful employment feature. Courses include:
Health and hygiene
Safety and sanitation
Setting up and serving on food line
Dining Room Preparation
Post-Meal Policing
Clean-up

Some students choose to further their education by taking advanced training classes.

Advanced Training Courses include:
Baking (460 hours)
Cooking (615 hours)
Salad Making (150 hours)

To take a specialty area class, a team consisting of an instructor, HRSC Counselor, Arkansas Rehabilitation Service field counselor and a food service representative must approve each student. Then, the student will work beside an experienced staffer, who is responsible for demonstrating and teaching students.