

CAREER

SECURITY GUARDS

UB 8-HOUR PREASSIGNMENT TRAINING FOR SECURITY GUARDS

New York State requires the licensing of all security guards or personnel acting in security functions. Ulster BOCES is approved by the NYS Division of Criminal Justice Services to offer the mandated eight-hour preassignment training programs. Participants who successfully complete the course will receive an official course completion certificate. Saturday class: it is recommended to bring a bag lunch. NOTE: Completion of this course is only one of the requirements to be a licensed security guard. Students must file an application with NYS and be fingerprinted for which there are additional fees. For more information go to: www.dos.ny.gov/licensing/ **Instructor: A. Pagliaro**

SG101-0916aCT	S	9/16	7:30am-3:30pm CT	\$119
SG101-1104CT	S	11/4	7:30am-3:30pm CT	\$119

UB 8-HOUR ANNUAL INSERVICE TRAINING FOR SECURITY GUARDS

This course must be completed each calendar year you hold a security guard registration. Your registration is issued for two years, therefore, you must complete two eight-hour annual InService training courses within your registration effective and expiration dates to be eligible for application renewal. The course is structured to provide the student with updated and enhanced information on the duties and responsibilities of a security guard. **Instructor: A. Pagliaro**

SG103-1209CT	S	12/9	7:30am-3:30pm CT	\$119
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Refund Policy for Security Guard Program ONLY. Students will be entitled to a 100% refund at any time prior to the start of instruction. If an eight-hour course is divided between two four-hour days, student will be entitled to a 50% refund if the student cancels after the start of instruction, but before start of second four-hour block. A DCJS approved security guard training school cannot assess any nonrefundable registration fees, deposits, or cancellation fees.

HOSPITALITY

SU INCREASING SALES BY BUILDING STRONG CUSTOMER & COMMUNITY RELATIONSHIPS

Many restaurant owners often overlook the value of spending time outside their restaurant to meet new people and to form partnerships and relationships that could increase sales. This class will teach you how to develop these relationships that transform into recurring revenue, which is especially great if you are looking to increase the catering side of your business. This class will teach you how to work “on” your business by getting “out” of your business. Key concepts include: networking for success and how to make it pay big returns, building business relationships with community organizations, getting referrals that generate continual income and the power of giving back to make a positive impact on your community and your bank account. **Instructor: J. Irizarry**

DCB 2132-01	R	10/12	9-11am	KSU	\$35
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UB INTRODUCTION TO HOTEL, LODGING & TOURISM

A condensed overview of the Hospitality industry. Students will learn the four aspects of hospitality: lodging, travel, restaurant and gaming, and how they all interconnect. Utilizing real-world scenarios, exploring responsibilities that include front desk representation, restaurant server, guestroom attendants, plus maintenance and security responsibilities. **Instructor: S. Churchill**

CU602-0911EL	M/R	9/11-11/27	2:30-5:30pm	EL	\$789
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UB SERVSAFE FOOD PRODUCTION MANAGER'S CERTIFICATION

New York State public health law now mandates food safety training for food service workers and managers in supermarkets, restaurants, hotels, hospitals, nonprofit and volunteer organizations. The ServSafe Program is America's most recognized foodsafety training program and is designed to provide training and certification for anyone who handles food for public consumption. Successful completion of this class will also help reduce liability risks and minimize insurance costs. Perfect attendance is required to sit for the certification examination offered on the final night of class. **Instructor: S. Churchill**

HS101-1204EL	M/R	12/4-18	2:30-6:30pm	EL	\$209
HS101-0122CT	M	1/22-2/12	2:30-6:30pm	CT	\$209

ULSTER BOCES (UB) • REGISTRATION & INFORMATION • 845-331-5050 • WWW.ULSTERBOCES.ORG/REGISTER

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