

Opportunity Programs

Prevocational Training for Adults with Developmental Disabilities

CCM's Opportunity Programs, designed for adult students with developmental disabilities, introduce skills needed to be successful in a work environment. The programs offer a Certificate of Completion. These are intended for students who have the physical and intellectual capacity, as well as the desire, to become a member of the workforce. The programs include resume preparation and workforce readiness skills. Students may be eligible for funding from their service providers. Talk with your school transition coordinator, DDD Support Coordinator or DVRS counselor for more information.

For more information on the Opportunity Programs, contact Adriana Mendez at amendez@ccm.edu (amendez@ccm.edu)

Culinary Opportunity Program (COP)

The program covers fundamental skills in culinary and baking. This 72-hour job preparation program incorporates culinary, baking, and Serv-Safe certification. Students of this program will acquire preapprentice skills to prepare for an entry-level position in food production or packaging in a grocery, supermarket, convenience store or food market. Students will gain experience in measuring, following recipes, knife cuts, preparing dishes, equipment cleaning and maintenance, sanitation and safety measures, and basic nutrition.

This course is not an avocational course and is not meant to teach independent living skills in preparing food for oneself. It is a prevocational training program.

Class size is limited to eight students.

For information on the program and course offerings, visit <https://www.ccm.edu/workforce/cop/>

Culinary Opportunity Program II (COP II) - Breakfast, Baking, and Pastries

PREREQUISITE: Serv-Safe Certification. Completion of CCM's Culinary Opportunity Program, or if the student has completed a prior culinary fundamentals class, please contact WFD at wfd@ccm.edu or Adriana Mendez at amendez@ccm.edu before registering to determine eligibility for COP II.

In this continuation course, the student will begin with a review of professionalism, and the tools and equipment for the bakeshop. The student will learn about the many ways that eggs can be prepared, explore a variety of breakfast foods and create a pleasing plated presentation. During the focus on baking, students will make quick breads, cookies, yeast breads, pies, pastries, cakes and frostings.

Class size is limited to eight students.

For information on the program and course offerings, visit <https://www.ccm.edu/workforce/cop/>

Horticultural Opportunity Program (HOP)

The goal of this program is to teach hands-on horticultural practices ranging from greenhouse production to landscape maintenance to floriculture. Student will learn about the safe use of tools, soil preparation and seeding, transplanting techniques, caring for houseplants and more.

The program emphasizes workplace safety, incorporating many of the OSHA® 10 general industry safety practices.

Class size is limited to eight students.

For information on the program and course offerings, visit <https://www.ccm.edu/workforce/hop/>

Courses

For information on current course offerings, go to www.ccm.edu/workforce/ (<https://www.ccm.edu/workforce/>)