

Summer 2019



Inside this issue

Eyes on Main Street class	pg. 2
DOI Placements	pg. 2
Safety award	pg. 3
Thank you, Gov. Cooper!	pg. 3
Fun at the DOI Prom	pg. 3

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Cooking up food service safety

Proving that one great idea begets another, Diversified Opportunities, Inc., held its inaugural Serve Safe course on food safety and sanitation this spring with all eight students who aimed for certification achieving success.

The course, taught by DOI Coordinator of Special Projects Wesley Trump, was part of the opening preparation for Whirlidogs — a hot dog cafe and training center planned for downtown Wilson.

"I got certified as a manager for Serve Safe for our Whirlidog project," Trump said. "We wanted to offer it to the trainees here, but also give me some experience in how to adapt the curriculum to meet the needs of a variety of learners."

Trump said that part of the class was focused on earning Serve Safe certification from the National Restaurant Association while other students simply wanted to understand food safety and sanitation.

The course concentrated on the basics, Trump said, but there are life skills attached, too.

One of the highlights of the



Instructor Wesley Trump, left, demonstrates the proper method of slicing carrots to a student in DOI's Serve Safe vocational course on food service safety and sanitation this spring that taught proper procedures and techniques in handling food. All eight students completed the course and earned certification from the National Restaurant Association.

class was making variations of hot dog chili following sanitation guidelines and having some additional special guest judges for the taste test — several members of the Wilson County Sheriff's Department who were on campus for a separate training session.

"It was just wonderful!" she said. "The students served everybody. All the deputies voted. All the trainees voted. There was all kinds of conversation!"

"It's something they can add to their resume, but, at the same time, it made me really even more aware of how important that live training center will be," she said.

The plan going forward is to add Serve Safe to the menu of options for DOI trainees and more.

"We want to have it available for other folks who have hospitality as their vocational goal," Trump said.