

NATURAL GAS FOODSERVICE EQUIPMENT PROFESSIONAL MAINTENANCE PROGRAM

2025 TRAINING DATES • 8AM - 4PM 4 |
May 19-21 | Aug. 18-20 | Dec. 8-10

SoCalGas Energy Resource Center
Downey, CA | (562) 803-7323



Get certified to maintain natural gas foodservice equipment more safely, efficiently, and lawfully. This detailed, hands-on training with actual commercial kitchen appliances can provide the skills you need.

The Professional Maintenance Certification Program for Natural Gas Foodservice Equipment is designed for individuals starting careers in the commercial and institutional foodservice industry who are responsible for equipment care and maintenance. This program focuses on the proper installation and upkeep of key equipment, with an emphasis on broilers, fryers, and griddles. Participants will learn basic safety protocols, troubleshooting techniques for various makes and models, and how to identify common parts requiring regular maintenance or replacement. The course also covers the tools and testing equipment essential for effective service, equipping professionals with the foundational knowledge to ensure reliable and efficient equipment performance.

LOCATION:

SoCalGas Energy Resource Center
9240 Firestone Blvd, Downey, CA 90241
(562) 803-7323

INSTRUCTOR:

Randy Lorge, Senior Director of
Workforce Training and Development
for IAPMO

This program would be best suited for individuals currently employed in:

- The commercial foodservice industry as maintenance personnel
- Working for a commercial foodservice equipment dealer or vendor
- Gas Utility Contractor/Providers
- Commercial Foodservice Equipment Manufacturer
- Plumbing and Mechanical Contractors

ENROLL TODAY!

Approved for 24 IAPMO CEUs

Enrollment Limited to 10!



March 17-18
Registration
Postponed



May 19-21
Registration



Aug. 18-20
Registration



Dec. 8-10
Registration

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