Turn up the Heat on Your Career

Fire up your future with FREE hospitality training!

Who Should Apply

Nevada residents from all walks of life and skill levels, especially:

- Low-income/unemployed individuals
- BIPOC and LGBTQ+ individuals
- Women, veterans, and single parents
- At-risk youth (ages 16+)
- Persons with disabilities
- Formerly incarcerated individuals

SKILL BUILDING

Season Your Skills: The Recipe for Success

Looking to break into or move up in hospitality? This FREE workforce development program focuses on topics to make it happen.

Limited Space, Apply Now!

- ***Food safety manager certification***
- ***Restaurant management training***
- ***Personalized career coaching***
- ***Soft skills: communication, leadership, teamwork***

With a new skill set and tools of the trade we can guide you in job placement assistance with industry employers.

Participation based on approval. Program placement depends on applicant skill level. Includes free training materials. Flexible scheduling: courses are offered in a mix of self study, in person, and online settings. Available in English, and some Spanish.

Questions

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Details

nvrestaurants.com

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SKILL BUILDING

Workforce Development Programs

Apply today for up to $2,217 in free education!

The Nevada Restaurant Association utilizes the industry favored training program of the National Restaurant Association Education Foundation.

Restaurant Management Professional (RMP) Credential

$675 Value, offered for free to selected Workforce Development Program Participants.

This Principles of Restaurant Management program equips students with the key competencies they need to begin or advance their management careers in a demanding industry. Participants in the program earn certificates after passing each exam correlating to a Principle of Restaurant Management topic. These certificates reward students for their accomplishment and serve as a resource to be used in the job search process. Further, industry hiring managers can look for these certificates when searching for top-shelf, qualified talent.

Core Curriculum Topics: ServSafe Food Manager | Controlling Foodservice Costs | Hospitality and Restaurant Management | Hospitality Human Resource Management and Supervision

Elective Course (must choose 1): Bar and Beverage Management | Customer Service | Food and Beverage Management | Hospitality Accounting | Hospitality and Restaurant Marketing | Nutrition | Purchasing | and ServSafe Alcohol

ServSafe® Food Safety Manager Certification Program

Offered by itself and as a required core class for the Restaurant Management Professional Credential

$195 Value, offered for free to selected Workforce Development Program Participants.

The most widely recognized and respected food safety training program in the industry. Accepted in all 50 states and ideal for both single-unit and multi-unit food service operations. Participants who successfully complete and pass the proctored exam at the end of the course will earn the ServSafe Food Protection Manager Certification. This credential qualifies the employee as the designated Person In Charge (PIC)—a required role during all operating hours under health department regulations. We offer flexible training and exam options. Materials and exams are available in multiple languages. Coure topics have been updated to reflect the 2022 FDA Food Code.

Topics Covered: Personal Hygiene | Cross-Contamination Prevention | Time and Temperature Control | Receiving and Storage Procedures | Food Safety Management Systems | Effective Cleaning and Sanitation Practices | and MORE!

Note: The ServSafe Food Safety Manager course is also one of the core classes for the Restaurant Management Professional credential.

ServSafe Alcohol® Certification Program

Offered by itself and as an elective course for the Restaurant Management Professional Credential
$50 Value, offered for free to selected Workforce Development Program Participants.

This nationally recognized training and certification course is designed to help alcohol service staff serve responsibly, reduce liability risks, and protect the safety of guests and the community. Developed by the National Restaurant Association, this course provides the knowledge and skills necessary to prevent alcohol-related incidents in bars, restaurants, and other hospitality settings. Certification is a valuable asset for bartenders, servers, managers, and anyone involved in alcohol service or supervision, and is required by state and local regulatory agencies. Provides the knowledge and skills necessary to prevent alcohol-related incidents in bars, restaurants, and other hospitality settings.

Topics Covered: Laws and Regulations Governing Alcohol Service | Checking Identification and Recognizing Fake IDs | Intervention Techniques for Refusing Service | The Effects of Alcohol on the Body | and Responsible Beverage Service Policies

Note: The ServSafe Alcohol course is also an elective course f or the Restaurant Management Professional credential.

ServSuccess Certifications (3-levels)

Offers Credentials at three Career Levels: Professional, Supervisor, and Manager. Program provides restaurant employees a way to demonstrate skills, competencies and knowledge required for jobs in the industry, and provides restaurant employers a way to gauge, attract and retain quality talent. The three levels of certifications cover topics ranging from product quality and cost control, leadership, meeting customer service goals, to financial management, market planning and evaluation.

Certified Restaurant Professional (CRP): For Bartenders, Cashiers, Line Cooks, Hosts or Servers
$210 Value, offered for free to selected Workforce Development Program Participants.

5 Courses: Front-of-the-House Knowledge and Service Culture | Back-of-the-House and Restaurant Kitchen Knowledge | Product Quality and Cost Control | Branding and Marketing

Pre-Requisites: ServSafe Food Handler Certificate | Character Reference confirming competencies listed on Character Reference Form

Certified Restaurant Supervisor (CRS): For Assistant Managers, Kitchen Leads, and Shift Leaders
$287 Value, offered for free to selected Workforce Development Program Participants.

5 Courses: Implementation of Company Policies | Meeting Customer Service and Quality Assurance Goals | Leadership | Workplace Safety | Cost Control

Pre-Requisites: CRP Certification plus 400 hours of industry experience in a supervisory role -OR- 800 hours of industry experience in a supervisory role | ServSafe Food Protection Manager Certificate or equivalent | Character Reference confirming competencies listed on Character Reference Form

Certified Restaurant Manager (CRM): For Food Service Managers, Kitchen Managers, or General Managers
$800 Value, offered for free to selected Workforce Development Program Participants.

6 Courses: Financial Management and Performance | Purchasing and Cost Control | Finding, Hiring and Training Employees | Managing Employee Performance | Safety and Regulations | Marketing Planning and Evaluation

Pre-Requisites: CRS Certification plus 1,000 hours of industry experience in a management role -OR- 2,000 hours of industry experience in a management role | ServSafe Food Protection Manager Certificate or equivalent | Character Reference confirming competencies listed on Character Reference Form

Questions?
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