

INDUSTRY CAREER PATH

WORK READY

- Restaurant Ready
- YouthBuild

WORK READINESS

- Academic
- Work Readiness
- Personal Skills

PROFESSIONAL

- Apprenticeship –RM
- Apprenticeship –LC
- Military
- ProStart

CERTIFIED RESTAURANT PROFESSIONAL

FOH Fundamentals Service / Salesmanship

Back of House Fundamentals

Understanding Quality and Cost Control

Fundamentals of Food Safety and Sanitation

SUPERVISOR

- Apprenticeship
- College
- Military

CERTIFIED RESTAURANT SUPERVISOR

Fundamentals of Managing Restaurant Operations

Fundamentals of Restaurant Leadership

Introduction to Restaurant P&Ls; Monitoring & Controlling Costs

Managing Food Safety, Sanitation & Risk Management

MANAGER

- Apprenticeship
- College
- Military

CERTIFIED RESTAURANT MANAGER

Leadership and Strategy

Finance and Business Management

Marketing & Sales

HR & Performance Management

EXECUTIVE

- Managers
- Operators
- Members

CERTIFIED RESTAURANT EXECUTIVE

Assessment for Multi -Unit Managers and Above