

Restaurant Ready Training Options for YES Program



Culinary Track:

ServSafe Foodhandler - The ServSafe Food Handler Program is a complete solution that delivers consistent food safety training to employees. Certification available upon completion of online program. Recognized by PDE on the industry certification listing.

ServSafe Allergens - Studies indicate that half the fatal episodes from food allergens occur outside the home. Are you prepared? Certification available upon completion of online program. Recognized by PDE on the industry certification listing.

NRA Free COVID-19 Trainings - Because of the challenges presented by COVID-19, ServSafe have developed a number of free resources aimed at keeping workers and the dining public safe. These courses are 10-minute videos and show the student what the world is today with COVID precautions.

- ServSafe Re-opening Guidance
- ServSafe Take-out COVID Precautions
- ServSafe Delivery COVID Precautions
- ServSafe Conflict De-escalation COVID Precautions



General Workplace training courses with certification:

ServSafe Workplace Training - ServSafe Workplace is a new suite of training programs that focuses on creating and sustaining a safe and appropriate work environment for all employees.

- Sexual Harassment Prevention in Restaurants/Hotels
- Understanding Unconscious Bias in Restaurants/Hotels

Hospitality Track:

Guest Services Gold - Guest Service Gold® training will lead to the Certified Guest Service Professional (CGSP) designation for the student which will prepare them for the hospitality industry. With solid guest service skills, the student/employee will be a valuable addition to any hospitality operation.



OSHA training:

S/P2 training: <https://sp2.org/about/> <https://sp2.org/culinary-schools/>



Serving the Hospitality Industry Since 1937