

HOSPITALITY INDUSTRY CAREER PATH

WORK READY

- Restaurant Ready
- HOPES
- Job Corps

WORK READINESS

- Academic
- Work Readiness
- Personal Skills

PROFESSIONAL

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

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

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

RESTAURANT MANAGER

- Leadership and Strategy
- Finance and Business Management
- Marketing & Sales
- HR & Performance Management

EXECUTIVE

- Managers
- Operators
- Members

RESTAURANT EXECUTIVE

Assessment for Multi-Unit Managers and Above

