HOSPITALITY

Industry of Opportunity





SCAN or CLICK

PA HOSPITALITY JOB BOARD

Your Hospitality career is waiting for you!











TRAINING, CERTIFICATIONS, & CAREER DEVELOPMENT







ServSafe

ServSafe is the industry's leading food safety certificate training, offering:

- ServSafe Manager
- ServSafe Food Handler
- ServSafe Alcohol
- ServSafe Allergens
- ServSafe Workplace

PRLA members receive a 20% discount on most ServSafe training programs. First time order, contact Hope Sterner at hsterner@prla.org.

ServSuccess

ServSuccess offers career development resources for restaurant industry professionals including full learning suites and targeted courses online for Professional, Supervisor and Manager levels.

PRLA members
receive a 20% discount. First time
order, contact Hope Sterner at
hsterner@prla.org.

AHLEI

With more than 20 professional certifications for every department, training can prepare you for professional, globally recognized credentials through the American Hotel & Lodging Association. Learn more at ahlei.org/lodging.

To order, contact AHLEI by phone at 800-344-4381, email <u>sales@ahlei.org</u>, or visit <u>ahlei.org/contact</u>.

COMMUNITY-BASED TRAINING

Restaurant Ready

Restaurant Ready is a national program dedicated to helping people acquire the basic job and life skills necessary to pursue jobs in the restaurant and hospitality industry and jumpstart a pathway to independence.

Community-Based Organizations partner with the National Restaurant Association Educational Foundation (NRAEF) and Pennsylvania Restaurant & Lodging Association Educational Foundation (PRLAEF) to provide training in 6 work-ready competency areas.

Learn more at <u>prla.org/workforce</u>.





HOSPITALITY

Industry of Opportunity



APPRENTICESHIPS

NRAEF Apprenticeships

NRAEF Registered Apprenticeship Programs include:

- Line cook
- Kitchen manager
- Restaurant manager

Upon completion, trainees receive nationally recognized certificates from the U.S. Department of Labor and the NRAEF.

AHLAF Apprenticeships

Combines on-the-job learning with classroom education. It is an opportunity to advance your career, receive hands-on learning, and earn both college credit and industry certification. Options include:

- Hotel Cook Apprentice
- Lodging Manager Apprentice
- Maintenance Apprentice

HIGH SCHOOL AND CTE EDUCATION



ProStart Program

Funded and supported by the NRAEF and the PRLAEF.

ProStart is a two-level, industry-backed culinary arts and restaurant management program for high school students. ProStart students finish the program ready to join the workforce and make an immediate impact in the industry.

Additional certification, scholarships, and college credits opportunities are available through the connection to ProStart.

Learn more at: PRLA.org/ProStart



<u>Hospitality & Tourism</u> <u>Management (HTM)</u>

Supported by the AHLEI.

Introduces high school students to the world of hospitality, and the main segments of the industry: lodging, food & beverage operations, tourism, attractions and travel, and event management. Aligns with national curriculum standards and skills today's hospitality leaders are looking for in their employees.



Ready to get started? Contact us:

Hope Sterner

Director of Education hsterner@prla.org

Andrea Trubiano

Workforce Dev. Specialist atrubiano@prla.org

Post-Secondary Education

Explore post-secondary education in Culinary Arts and Hospitality Management in Pennsylvania! Click here to see the opportunities waiting for you.

SCAN or **CLICK**





