



RESTAURANT APPRENTICESHIP

Earn while you learn

APPRENTICE TRACKS:

- **Line Cook** (12 mo.)
- **Kitchen Manager** (18 mo.)
- **Restaurant Manager** (24 mo.)

**The program is competency-based.
Completion times are estimated.*

TALENT PIPELINES:

- **Students & participants** from ProStart, CTE programs, culinary training programs, high schools, Restaurant Ready programs.
- **Incumbent workers & new talent:** Current staff and new hires—either part-time or full-time.

✓ **No cost to the employer or apprentice** to complete the program. The NRAEF funds related training instruction.

✓ **Full-time & part-time** opportunities available.

✓ **Nationally-recognized credentials** from the U.S. DOL and the National Restaurant Association upon apprenticeship completion.

IMPORTANT APPRENTICE GUIDELINES:

- Must complete hands-on training and NRAEF-approved coursework.
- Dedication to learning and commitment to the program for as long as it takes to complete the required training instruction.

GET STARTED

SCAN ME



Apprenticeship Interest Form

LEARN MORE



prla.org/apprenticeships



atrubiano@prla.org

Restaurant Pre-Apprenticeship

STUDENT STEPS

1

Fill out the pre-apprenticeship enrollment form:

SCAN ME



bit.ly/RYRA-PA

2

If you are under 18 years of age, have your parents fill out this consent form:

SCAN ME



bit.ly/RYRA-consent

3

After finishing steps 1 and 2, complete the Pre-Apprentice Exploration Course (online, 1-hour duration):

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bit.ly/RYRA-PA-course