

# RESTAURANT APPRENTICESHIP

**Employers:** Build leaders  
from within your business

## APPRENTICE TRACKS:

- **Line Cook** (12 mo.)
- **Kitchen Manager** (18 mo.)
- **Assistant Kitchen Manager** (18 mo.)
- **Restaurant Manager** (24 mo.)
- **Assistant Restaurant Manager** (18 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 only expense the employer has is wages.



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



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

## IMPORTANT EMPLOYER GUIDELINES:

- There must be a wage increase at some point during the apprenticeship. The amount and timing are determined by the employer.
- The apprentice to supervisor ratio is 2:1.

## GET STARTED

SCAN ME



[bit.ly/RYRA-employer](https://bit.ly/RYRA-employer)

## LEARN MORE



[prla.org/apprenticeships](https://prla.org/apprenticeships)



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# RESTAURANT APPRENTICESHIP

## EMPLOYER STEPS

1

Complete Employer Interest Form.



SCAN ME



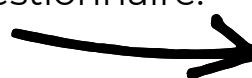
[bit.ly/RYRA-employer](https://bit.ly/RYRA-employer)

2

Meet with the PRLA to learn more about the restaurant apprenticeship program and review the competencies and standards.

3

Complete the NRAEF's Employer Questionnaire.



SCAN ME



[surveymonkey.com/r/HSRA](https://surveymonkey.com/r/HSRA)

4

Sign Employer Acceptance Agreement and Commitment Letter electronically (Via DocuSign).

5

Meet with Mindy from the NRAEF team to go over your apprenticeship wage schedule and how to complete the training crosswalk.

6

Complete Employer Database Training with the NRAEF.

7

Complete training crosswalk with the National Restaurant Association to ensure your training meets the program's standards.

8

Meet with the PRLA (Initial Approved Apprenticeship Employer Meeting).

9

Identify qualified supervisors and mentors.

10

**YOU DID IT!**

*Recruit and register apprentices (current employees to upskill/pre-apprenticeship referrals) who will use their talents to continue moving our industry forward!*

**Questions?  
Contact:**



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MORE INFO



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