

Calling All Apprentices!

The MRA Certified Restaurant Professional Apprentice Program

Starting in September 2023, we will kick off our 4th cohort of the MRA Certified Restaurant Professional Apprentice Program. This program is designed for incumbent restaurant employees that are ready to take the next step into management and are looking for a series of certifications and skills development to get there. This is a four-five month program that requires the apprentice to attend classroom related technical instruction two day a month and complete online education in the off weeks. The Related Technical Classroom Instruction will take place at Quinnsigamond Community College.

Those participating will receive at no cost:

- The MRA Certified Online Employee Training and Certification
- The NRAEF Online Restaurant Professional Training and Certification
- ServSafe Food Handler Training and Certification
- ServSafe Alcohol Training and Certification
- ServSafe Workplace manager Training and Certification
- Understanding Unconscious Bias in Restaurants Training
- Choke Saver Training and Certification
- ServSafe manager training and Certification
- Allergen Training
- 150 Hours of Related Technical Instruction

Supplies:

- Chromebook for online classes
- Knife set
- Pastry set
- Chef jacket, chef pants, apron and neckerchief

If you have an up-and-coming employee that you want to get to the next level with no expense to you or the employee, please email [Sharon Driscoll](mailto:Sharon.Driscoll) directly.

