

Work is the Way Scope of Work 2019-2020 – FY20
Work Is the Way Restaurant and Foodservice Education Initiative

This initiative provides training for a career in the restaurant/food service industry. The program will teach important real-world concepts through industry-based curriculum (ProStart) to the Homeless, to Vets, to Refugees, and to anyone recommended to the Work is the Way program by a provider of employment services, such as but not limited to the Utah Department of Workforce Services. Training is always a starting point and ProStart provides students a strong foundation and opens doors to rewarding restaurant careers in both the Management and Culinary operations in the restaurant and food service industry. The Utah Restaurant Association has been training restaurant employees for over 20 years in the state of Utah. Our training program (ProStart) provides the certifications needed to succeed in the industry. This training program will assist in the efforts to bring dignity to every person and every job!

A rigorous five-week curriculum, teaching students about the food service industry, customer relations, standard accounting practices, management and life skills in association with the preparation and nutritional values of food and food products, knife skills certification, workplace safety certification, food safety manager certification. Students will complete 150 hours of training including skills training and can take the Food Manager Professional certificate testing at the completion of the training session and will be paid a minimum wage of \$7.25 per hour for meeting training requirements. Program certifications are nationally recognized by the restaurant industry. Work experience and industry job placement.

The Utah Restaurant Association will follow legislative intent and administer the Work is the Way Restaurant and Foodservice Training and Education Initiative for the homeless, refugees, veterans, and provide invoices to the Utah Department of Workforce Services to deliver to the URA the appropriation provided by the Utah State Legislature for the Work is the Way program. The Utah Restaurant Association will be responsible for the Work is the Way program and will deliver the following:

Work is the Way Initiative Scope of Work

July 2019 - August 2020 6

Advisory Committee Meetings
Final planning and preparation of Calendar
Teacher Training – Program Goals and Objectives
Final Committee Approval – Department of Workforce Services
Notification to Restaurant Industry of Employment Opportunities job placement of the students.

September 16, 2019 – October 25, 2019

Training Classes Begin – First Session (Minimum - 10 Students)

Culinary Training includes: Kitchen Basics – Equipment – Knife Skills – Menu Development – Salads (Cold Sauces, Dressings) - Stocks, Sauces, Soups – Herbs, Spices, Garnishing – Potatoes, Grains, Pasta - Cooking Methods Introduction to Baking - Eggs, Dairy – Fruits, Vegetables – Meats to include Poultry and Seafood Sustainability – Plating.

Management Training includes: Communication skills – Handling Customer Complaints – Professional Attitude - Team Work – Knowledge of discrimination issues (ADA) Making and Completing Assignments Personal hygiene and grooming – Compliance with company rules, policies, and procedures - Food Safety Manager training/testing (Certificate) - Costing of Labor/Menu – Purchasing Workplace Safety Training/Testing (Certificate) – Basic computer Skills - completing an application.

November / December 2019 – Work Experience

Opportunity for on-site Work Experience – Catering Companies, restaurants, contract feeders – No classes

January 13, 2020 to February 21, 2020

Training Classes Begin – Second Session (10 Students)

Culinary Training includes: Kitchen Basics – Equipment – Knife Skills – Menu Development – Salads (Cold Sauces, Dressings) - Stocks, Sauces, Soups – Herbs, Spices, Garnishing – Potatoes, Grains, Pasta - Cooking Methods - Introduction to Baking - Eggs, Dairy – Fruits, Vegetables – Meats to include Poultry and Seafood Sustainability – Plating.

Management Training includes: Communication skills – Handling Customer Complaints

Professional attitude - Team Work – Knowledge of discrimination issues (ADA) – Making and Completing assignments – Personal hygiene and grooming – Compliance with company rules, policies, and procedures - Food Safety Manager training/testing (Certificate) – Costing of Labor/Menu – Purchasing Workplace Safety Training/Testing (Certificate) – Basic computer skills completing an application.

March 9, 2020 to April 17, 2020

Training Classes Begin – Third Session (10 Students)

Culinary Training includes: Kitchen Basics – Equipment – Knife Skills – Menu Development – Salads (Cold Sauces, Dressings) - Stocks, Sauces, Soups – Herbs, Spices, Garnishing – Potatoes, Grains, Pasta – Cooking Methods - Introduction to Baking - Eggs, Dairy – Fruits, Vegetables – Meats to include Poultry and Seafood – Sustainability – Plating.

Management Training includes: Communication skills – Handling Customer Complaints

Professional attitude - Team Work – Knowledge of discrimination issues (ADA) – Making and Completing assignments – Personal hygiene and grooming – Compliance with company rules, policies, and procedures - Food Safety Manager training/testing (Certificate) – Costing of Labor/Menu – Purchasing Workplace Safety Training/Testing (Certificate) – Basic Computer Skills Completing an application.

April 27, 2020 to June 5, 2020

Training Classes Begin – Fourth Session (10 Students)

Culinary Training includes: Kitchen Basics – Equipment – Knife Skills – Menu Development – Salads (Cold Sauces, Dressings) - Stocks, Sauces, Soups – Herbs, Spices, Garnishing – Potatoes, Grains, Pasta – Cooking Methods - Introduction to Baking - Eggs, Dairy – Fruits, Vegetables – Meats to include Poultry and Seafood – Sustainability – Plating.

Management Training includes: Communication skills – Handling Customer Complaints – Scheduling

Professional attitude - Team Work – Knowledge of discrimination issues (ADA) – Making and Completing assignments – Personal hygiene and grooming – Compliance with company rules, policies, and procedures - Food Safety Manager training/testing (Certificate) – Costing of Labor/Menu – Purchasing Workplace Safety Training/Testing (Certificate) – Basic computer skills – Completing an application.

10 Students per session will give the Chef and Management Specialists time to work with each student. We are also keeping the class small so that if students from a previous session want to come back for additional help we can provide for their needs. We want every student to be provided with the confidence and skills to succeed, obtain a job and create a better life.

Complete Training and Certification for a minimum of 40 students. 4 – 6 week sessions. 180 hours of training for each student.

Proposed Budget - \$160,000.00

Demonstrations, Training Seminars, industry tours, connecting to industry, Mentor Chefs, industry experts, demonstrations, products for demonstrations, travel, meals, and all costs associated with third party training experts. Administration of the program, cell phones, accounting, teacher training, printing, copies, office expense. \$26,000.00

Includes all costs for classroom instruction for each of the four training sessions to include a minimum of 10 students. Certified Executive Chef or Certified Chef Educator for each culinary session. Business/Management – Restaurant operator with over 5 years of experience as a manager or regional manager. \$40,000.00

Uniforms, Kitchen facility fees-rental, Finals Testing Fees, ServSafe Food Safety Manager training, testing, certification; ServSafe food handlers, ServSafe allergen to include training materials and testing. Curriculum and all training books, guides or other items needed for training, instruction, and certification. \$20,000.00

Host Location/Meals/Judges/Awards Banquet/Filming, internet posting, skills trophies, plaques, and other awards, paid stipend for students meeting the requirements of the training program and certifications. \$60,000.00

Food, small wares, equipment, notebooks, pens, pencils, and other training materials as needed and required to meet the training objectives as outlined. \$14,000.00

WORK IS THE WAY

EARN WHILE YOU LEARN



WORK IS THE WAY provides a once in a lifetime opportunity to those interested in a career in the Restaurant Industry. You will gain industry skills and earn a paycheck while you learn.

Name: _____

Contact Phone: _____

Alternate Phone: _____

Email Address: _____

**CONTACT THE UTAH RESTAURANT ASSOCIATION TODAY!
THE URA WILL CONTACT YOU TO CONFIRM YOUR SPOT.
CERTIFICATIONS FOR FOOD SAFETY - WORKPLACE SAFETY**

WWW.UTAHRESTAURANTASSOCIATION.ORG

info@utahrestaurantassociation.org

Phone: 801-274-7309 Fax: 801-274-7310

CLASSES BEGIN JANUARY 14, 2019

9:00 AM - 3:00 PM

LOCATION: BINTZ RESTAURANT SUPPLY

1855 South 300 West

Salt Lake City, Utah 84115

The Opportunity of a lifetime!

The restaurant industry is the
industry of Opportunity
Learn from Industry Experts!

Restaurant Skills Training

To ensure your Pathway to Success
in the Restaurant and Food-service
industry!

150 Hours Of Paid Skills Training

Employment Placement

Eat What You Cook





Prepare students for careers in culinary arts and restaurant and foodservice management with FRMCA 2E.

Students will also continue to have the exclusive opportunity to earn Certificates of Recognition from the National Restaurant Association for successfully passing curriculum examinations.

Level
1

Chapter	Title
1	Welcome to the Industry
2	Career Opportunities
3	Professional Expectations
4	Communication Skills
5	Beginning Your Career
6	Introduction to Food Safety
7	Hygiene and Cleanliness
8	The Safe Flow of Food
9	Risk Management
10	Workplace Safety Procedures
11	Foodservice Equipment
12	Knives and Smallwares
13	Kitchen Basics
14	Culinary Math
15	Salads
16	Sandwiches and Pizza
17	Stocks, Sauces, and Soups
18	Cooking Methods
19	Introduction to Baking
20	Principles of Great Service
21	Front-of-House Basics
22	Introduction to Management

Level
2

Chapter	Title
1	Introduction to Marketing
2	Menu Management
3	Eggs and Dairy Products
4	Breakfast Cookery
5	Fruits
6	Vegetables
7	Potatoes, Grains, and Pasta
8	Introduction to Cost Control
9	Food Costing
10	Labor Costing
11	Purchasing
12	Building Successful Teams
13	Sustainability
14	Introduction to Nutrition
15	Building Healthful Menus
16	Meat
17	Poultry
18	Seafood
19	Yeast Breads
20	Cakes and Pies
21	Desserts
22	Plating and Garnishing