

**IS THE TRAINING FOR YOUR
HOSPITALITY COURSE WEIGHING YOU DOWN?**

**Simplify your life with enriched FDRP programs
offering Hospitality Certifications that are proud
recipients of the ACF Education Foundation Award!**



Tom Peer, CMC

Executive Director of Food and Beverage Operations
The Culinary Institute of America

*"If you were looking for the 'authority on service in America' ... look no further because
The Federation of Dining Room Professionals has arrived."*

Cherryl Vaccarella, Professor

Culinary Arts, Hospitality and Tourism Department
SUNY Cobleskill

*"Many of our graduates have been hired because of their FDRP certification!
Their employers benefited so much from the new hires increased level of knowledge and
service skills that they have even asked to have the remainder of their staff trained."*

**FOR MORE ON OUR PROFESSIONAL DEVELOPMENT OPTIONS, INCLUDING THE
HOSPITALITY GRAND MASTER CERTIFICATION, CALL US AT 904-491-6690 OR
VISIT US ON THE WEB AT WWW.FDRP.COM.**



APPRENTICE PROGRAM

- These VO-TECH STANDARDS are used in vocational high schools and specialized hospitality programs hosting underage pupils. This program presents a clear, concise view of dining room occupations and basic dining room skills, while leaving aside any exposure to the service of alcohol.
- Designed to jump start young culinarians into the hospitality industry, this training expands students' employment opportunities.

ASSOCIATE PROGRAM

- Addressing the curriculum needs of higher education programs, these standards review primary hospitality techniques plus the essentials of wine, beer and cocktails.
- Two Editions to fit your educational needs:
 - CASUAL DINING STANDARDS
Focused on delivering the knowledge and skills applied in informal establishments.
 - FINE DINING STANDARDS
Incorporates the advanced techniques used in the classic styles of service, including tableside functions.

Get Back to Teaching!

The FDRP Instructor Toolkit is the only truly complete system, containing:



- Easy-to-digest, independent lessons
- Step-by-step lesson plans: objectives, questions, exercises and more
- Matching presentation CD
- Motivational DVD, produced by Patti Davita
- Alternative testing method for students with learning disabilities



FRONTSUMMIT® COURSES

The available lessons at the e-Learning center match all FDRP printed material, so you can:

- Reinforce your teaching/standards;
- Help students make up a missed class;
- Assign lessons to study in advance so more focus can be spent on skills in the classroom.

FDRP STAFFNET™

StaffNET™, the versatile reporting and robust communication module allows you to:

Check up-to-the-minute completion status of both courses and certifications of a single individual, the entire group or even everyone across concepts;

Communicate with selected individuals or the entire class in just one click, via cell phone text-messaging.

FDRP CERTIFICATION

Testing can be taken online or be administered by a trainer through paper tests.** Trainees can retake the tests as many times as necessary until they achieve certification. With a success rate of at least 80%, awarded credentials are:

VO-TECH STANDARDS

Certified Dining Room Apprentice (APP)™

CASUAL DINING STANDARDS

Certified Dining Room Associate (DRA)™ and
Certified Associate Wine Steward (WSA)™

FINE DINING STANDARDS

Certified Dining Room Associate (DRA)™

Alternative testing method is available for students with documented learning disabilities.

**Conditions apply