



FDRP CERTIFIED THE APPRENTICE PROGRAM

- *Created specifically for trainees new to the Culinary Arts or the Hospitality Industry*
- *Excludes any alcohol components*
- *Provides a turn-key service teaching solution, with a hand-in-hand Instructor and Student manuals, leading to certification*

Certified Dining Room Apprentice (APP)[™] Overview

Designed to introduce young culinarians to the world of dining room hospitality, this program provides everything educators need to prepare countless entry-level students for certification.

Used in vocational high schools and specialized hospitality programs that host underage pupils, the Apprentice Program presents a clear and concise view of dining room occupations and basic dining room skills, while leaving aside any exposure to the service of alcohol.

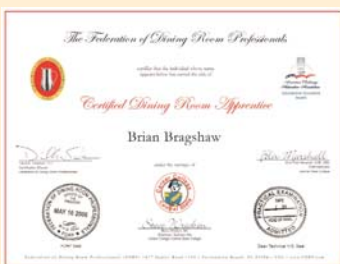
The Apprentice Program is also endorsed by the American Culinary Federation (ACF), which recognized this program with the *Educational Assurance Award*.

By containing all the information and supporting documentation necessary to jump start young individuals into the hospitality industry, the Certified Apprentice Program is easily integrated into existing academic curriculums that enable students to expand their career opportunities.





HERE IS YOUR GUIDE TO THE DINING ROOM APPRENTICE (APP)™ PROGRAM:



CURRICULUM:

- Restaurant Structure
- Restaurant Organization
- Dining Room Entry-Level Occupations
- Equipment Identification
- Equipment Polishing
- Equipment Handling
- Dining Room Set Up
- Dining Room Organization and Layout
- Styles/Techniques of Service
- General Practices

INSTRUCTOR'S TOOLKIT

- The Instructor's Guide is neatly structured into independent sessions. Each session comes complete with learning objectives, example test questions and practical exercises, plus standards of performance.
- A supporting CD contains the visual aid of presentation color slides, which follows the Instructor's Guide.
- One Student Workbook is included in each kit.

STUDENT MANUAL

- Designed to facilitate retention of the material covered in the Certification Examination, this manual reviews the basics of dining room service.
- This book assists in the delivery of information by providing students write-in note areas within the workbook to place important information.
- By following page by page the session information found in the Instructor's Guide, this manual is an easy-to-follow reference for new trainees or students.

CERTIFICATION EXAMINATION

- Testing can be taken online or be administered by a trainer through paper tests, if necessary. Examination codes remain active for students to retake the exam, should that be necessary.
- Multiple tests are used, minimizing a student's ability to research or copy answers.
- Students who attain a success rate of 80% or higher on the test achieve Certified Dining Room Apprentice (APP)™ designation and certificate.