

FDRP CERTIFIED THE MASTER PROGRAM



Certified Masters:

*Exhibit extensive knowledge in culinary arts;
Capitalize on their broad experience;
Establish themselves as organizational cornerstones.*

Master Certification Program

To earn the highest levels of recognition and respect, your path leads to a Master Certification. Two Master levels were established to recognize and honor your experience with a distinction of valor.

Certified Dining Room Master (DRM)™

This distinctive credential is awarded to those who have acquired the expertise to successfully navigate the many complex issues surrounding dining room hospitality.

Certified Hospitality Grand Master (HGM)™

Expanding on the knowledge gleaned from each program achievements, these Masters of Masters are elevated by their extensive experience and accomplishments. Acknowledging the valuable hospitality performances of hotel and restaurant management professionals, the Certified Hospitality Grand Master is the ultimate career goal.

As with all professional credentials, the Certified Master programs are considered progressive certifications and are endorsed by the American Culinary Federation (ACF) as well as the International Sommelier Guild (ISG). Each achieved step awards the candidate with prior certification recognition as the requirements for that level are attained. Therefore a candidate who purchases a Certified Hospitality Grand Master (HGM)™ will be awarded all previous credentials at the completion of each level's requisites.

Command your place among top industry leaders with a Master Certification.



DINING ROOM MASTER

This level explores the practical ways that a Dining Room Master handles everyday realities of employee management and business survival; plus an overview of financial/legal issues and best marketing practices.

A Certified Dining Room Master is revered as an accomplished industry leader.



- ◆ 5+ Years experience in the Hospitality Industry comprised of at least:
 - 2 years managing the same establishment in a Managerial role
 - or*
 - 10 years of active hospitality (may include back-of-the-house positions) with a minimum of two years on the floor and/or direct contact with the clientele
- ◆ Attain a success rate of 90% or higher on the Web Testing Center examination
- ◆ Successful completion of the Service Practical test, which is to be submitted to FDRP in the shape of a video or DVD (example available)
- ◆ Complete the CheeseCyclopedia certification from the Wisconsin Milk Marketing Board
- ◆ Food Handler or Sanitation Certification
- ◆ Responsible Alcohol Beverage Service certification
- ◆ Complete a 30-hour Supervisory Management course
- ◆ Fluent in the English language
- ◆ Achieve a professional milestone, as per the criteria described in the application

HOSPITALITY GRAND MASTER

For those who realize this pinnacle of success, Hospitality Grand Masters command the ultimate level of recognition and respect in the hospitality industry.

Acknowledging the valuable hospitality performances of hotel management professionals, the Certified Hospitality Grand Master is the ultimate career goal.



- ◆ 15 years of active hospitality plus approved culinary degree *or* 20 years of active hospitality (requisite experience variety)
- ◆ Attain a success rate of 90% or higher on the Web Testing Center examination
- ◆ Successful completion of the Service Practical test, which is to be submitted to FDRP in the shape of a video or DVD (example available)
- ◆ 30-hour (2 credits) supervisory course (waived if candidate holds an approved culinary degree)
- ◆ Completion of the CheeseCyclopedia certification from the Wisconsin Milk Marketing Board
- ◆ CHE from the AH&LA or equivalent (not required if holding a bachelor degree)
- ◆ Food Handler or Sanitation Certification
- ◆ CPR and AED training
- ◆ Fluent in the English language
- ◆ Responsible Alcohol Beverage Service certification
- ◆ Achievement of a professional milestone, (can be substituted with a written career review)
- ◆ Lead a successful grand opening or manage a restaurant / hotel that saw tangible improvements under your direction.