

APPRENTICESHIP

Earn While You Learn – Building a Career in Restaurant Management

The NRAEF apprenticeship program provides both new and current restaurant and foodservice employees the opportunity to advance their careers and move into higher paying management positions. Funded by the U.S. Department of Labor (USDOL), apprenticeship is a “win-win” for both the employee and his or her company. Benefits include reduced turnover, increased productivity and improved employee satisfaction.

Apprentices participate in a competency-based program involving on-the-job training and classroom work. As each skill and competency is mastered, apprentices advance in the program until all competencies are documented and completed. Depending on the ability of the apprentice, this “earn-while-you-learn” program takes approximately two years to complete.

KEY STATS:

- 1,000+ committed apprentices
- 97 percent retention rate
- Average foodservice manager salary: \$52,000
- Developed in partnership with the American Hotel & Lodging Association

PROGRAM BENEFITS:

- On-the-job training in a restaurant setting
- Job-related education in a classroom setting or online
- Two nationally recognized credentials from the restaurant industry and the USDOL
- Front of the house and back of the house knowledge
- Fundamentals of restaurant leadership and operations
- Skills in financial management and marketing

GET INVOLVED:

To learn more about starting the apprenticeship program, watch the [video](#) or visit ChooseRestaurants.org/Apprenticeship.