

## CRA Restaurant Employee Development Training Suite

The California Restaurant Association offers a full suite of Restaurant Employee Development Training certifications. California law requires that any business with 5 or more employees provide **two hours** of sexual harassment and abusive conduct prevention training for all supervisors and **one hour** of training for nonsupervisory employees. Training is required within six months of hire or promotion and every two years thereafter.

These certifications are offered by **subscription** or **A La Cart** through the CRA Restaurant Employment Development Training Suite. Subscription pricing is by number of Active Team Members.

CRA Restaurant Employee Development Training Suite					
Active Team Members	Member Monthly Price	Non-member Monthly Price	Member Annual Price	Non-member Annual Price	Member Discount
1 - 20	\$35	\$70	\$400	\$800	50%
21 - 40	\$55	\$110	\$600	\$1,200	50%
41 - 80	\$85	\$170	\$900	\$1,800	50%
81 - 120	\$115	\$230	\$1,200	\$2,400	50%
121 - 200	\$150	\$300	\$1,600	\$3,200	50%
201+ Call for Pricing	-	-	-	-	-

CRA Restaurant Employee Development Training Suite A La Cart Pricing			
A La Cart Packages	Member Price	Non-member Price	Member Discount
CRA Front of House Certified Employee	\$99	\$199	50%
CRA Back of House Certified Employee	\$99	\$199	50%
Sexual Harassment Prevention (Employee)	\$15	\$25	40%
Sexual Harassment Prevention (Manager)	\$25	\$35	29%
Bar Basics	\$15	\$25	40%
Safety Basics	\$15	\$25	40%
Human Resources	\$15	\$25	40%

### CA Food Handler Card

A CA Food Handler Card is required by law. Employees who handle food must have a California Food Handler card on file with their employer within **30 days of hire**. To obtain a card, you must complete the training and pass the exam with a 75 percent or higher. This training and test meet the requirements of California's food safety law, SB 602. You can complete the training online or in a classroom-style setting.

## Online Training

The ServSafe® California Food Handler program includes an interactive course and a 40-question exam. **\$15/person. Members receive a 20% discount.**

## In-person Private Group Training

(Best for large groups or where online training is infeasible)

A certified instructor will come to your establishment with all the necessary equipment and training materials. The instructor will lead a 90-minute training followed by a 90-minute written exam. Contact Macy Fitch at 916.4312751 or [mfitch@calrest.org](mailto:mfitch@calrest.org).

\*Private training is for CA Food Handler Card only; excludes San Diego, Riverside, and San Bernardino counties.

Materials needed for this training:

- Scantron Answer Sheet \$11 per registrant
- Food Handler Workbook (suggested) \$16 per registrant

<b>ServSafe® CA Food Handler Card Private Group</b>		
	<b>Member Price</b>	<b>Non-member Price</b>
<b>Single Private Training</b>		
<b>Maximum 100 employees</b>	<b>\$700</b>	<b>\$950</b>
<b>Two Same-Day Private Trainings*</b>		
<b>50 employees</b>	<b>\$380</b>	<b>\$522.50</b>
Additional employees after 50	\$5.70/person	\$7.60/person
<i>*Max of 100 employees per session.</i>		
<i>(200 per day)</i>		
<b>Three Same-Day Private Trainings*</b>		
<b>50 employees</b>	<b>\$360</b>	<b>\$495</b>
Additional employees after 50	\$5.40/person	\$7.20/person
<i>*Max of 100 employees per session.</i>		
<i>(200 per day)</i>		

## ServSafe® Alcohol Responsible Beverage Service (RBS) Training for California

The ServSafe Alcohol course has been approved by the California ABC to meet state training requirements (CA Assembly Bill 1221) that will begin July 1st, 2022.

This course is designed to educate food service employees on how alcohol influences behavior, identifies signs of intoxication, outlines legal issues that may arise in an alcohol-related incident and teaches you ways to prevent over-serving. **\$15/person. Members receive a 20% discount.**

This training is required for all alcoholic beverage servers and their managers to successfully complete.

### Additional Training Options:

#### ServSafe® Allergens Online Course and Exam

This interactive online course drives home the critical information your employees and managers need in order to accommodate guests with food allergies and respond to emergencies should they occur. This course is followed up with a 40-question multiple choice exam. **\$25/person. Members receive a 20% discount.**

#### ServSafe® Food Protection Manager Certification

California law requires every foodservice establishment to have at least one employee who holds Food Protection Manager certification. Certification must be renewed every five years.

ServSafe® Food Protection Manager Certification		
Description	CRA member	Non-member
<b>Full Class:</b> textbook, scantron, review session + exam	\$125	\$175
<b>Class + exam:</b> scantron, review session + exam	\$100	\$150
<b>Exam only:</b> scantron + exam (show up at the end of class)	\$90	\$90
<b>Retest:</b> registrants who don't pass exam at a CRA-hosted class are eligible for a discounted retest within 90 days (scantron provided)	\$65	\$65
<b>Transfer:</b> class can be rescheduled within 90 days if missed	\$50	\$50