

**Certification Name:** Applied Food Service Sanitation Certification

**Designation:**

04-Dec-97

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**Society**

National Restaurant Association  
1200 Seventeenth St NW,  
Washington, DC 20036-3097

**Phone:** (800) 424-5156  
**fax:** (202) 331-5946  
**email:** isal@restaurant.org

**Major Requirements**

**Education:** None

**Years of Experience:** 0

**Examination Required:** Yes

**Continuing Education Required:** No

**Maintenance Required:** No

**Directorates**

Occupational Health Sciences

**Programs**

Medical Safety & Health Program

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## **MEMBERSHIP**

The mission of the National Restaurant Association is to protect, educate and promote the foodservice industry.

### **Association Background**

For more than 75 years, the National Restaurant Association has been the leading resource for the foodservice community. Since its founding, the National Restaurant Association has promoted, educated and protected the foodservice industry, the employer of 9.4 million employees. The association provides members with a wide range of education, research, communication, convention and government affairs services.

The first convention of the National Restaurant Association in Kansas City on March 13, 1919 brought an attendance of 68 restaurateurs from 16 states. Today the convention is one of the largest and most comprehensive in the world, attracting more than 100,000 attendees from around the globe and featuring nearly 6 miles of exhibits.

### **Who Joins the Association?**

Membership in the National Restaurant Association is for the dedicated professional who wants to keep current with vital industry developments. Membership links your business with more than 30,000 members across the globe, representing over 175,000 foodservice outlets. The association's membership includes a variety of businesses, professionals and the academic community associated with foodservice and hospitality.

"The National Restaurant Association allows us to do together what would be impossible alone, from working on critical legislative issues that directly affect our bottom line, to outstanding educational programs and services. For me, membership is an important investment in our future."

--- T. Clark Shaw

The Old Country Store

### **Membership Benefit Highlights**

National Restaurant Association members receive the monthly magazine Restaurants USA, the Washington Weekly newsletter and discounts on a wide variety of consumer research reports, how-to manuals and videotapes. Members can call the toll-free member hotline for foodservice information from A to Z (recipes, new menu ideas, trends, etc.). The National Restaurant Association also hosts the grand Restaurant, Hotel-Motel Show held annually in Chicago, with more than 1,900 exhibitors.

## **MEMBER BENEFITS**

### **Information Access**

"The association keeps me updated on what's new in the restaurant industry. They are only a phone call away if I need to get answers on issues that affect my business. That's important."

--- JoAnn Bass

Joe's Stone Crab Restaurant

Restaurants USA, the National Restaurant Association's monthly magazine, covers the latest industry developments with in-depth articles on operations, trends, political issues and new survey results.

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Washington Weekly reports on federal government actions affecting the industry. Tax proposals, court decisions, regulatory agency activities and more are relayed to members.

"I read in the Washington Weekly about FICA tip credits and saved \$24,000 this year in taxes."

--- Brent Lambi

Spaghetti Works Restaurant

The Information Service and Library is available at no charge to answer members' questions about any aspect of running a restaurant. You ask the questions, so you get the answers you need.

National Restaurant Association members enjoy substantially reduced rates for educational and training tools in addition to a wide range of publications affecting the industry.

#### Convention

The annual National Restaurant Association Restaurant, Hotel-Motel Show is the industry's largest trade show with an exhibition of products, technology and services. The 6 miles of exhibitors and the presentation of educational programs draws more than 100,000 attendees to Chicago each May. Members attend free of charge.

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#### Technical Services

The National Restaurant Association's experts on technical services regularly communicate the foodservice industry's views to the agencies involved in regulatory, safety and environmental controls.

These experts also respond to member inquiries about facility and equipment specifications, designs, food safety, environmental management, physical safety and loss controls.

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## Government Affairs

The National Restaurant Association supplies the foodservice community with legislative representation to the nation's political leaders.

"Few interest groups are better positioned to gain... than the foodservice industry, whose agenda is pushed by the National Restaurant Association."

--- Wall Street Journal

The key contact program is an organization of 1,500 volunteer restaurateurs who develop and maintain lasting relationships with lawmakers.

Through the association's grassroots program, the industry responds to federal laws and regulations so that operators speak out with one powerful voice.

The Congressional Leadership Forum (CLF) is a political education program that fosters contact at a variety of events between foodservice operators, suppliers and federal government officials to improve mutual understanding.

The National Restaurant Association Political Action Committee contributes to political candidates for federal office who support the foodservice industry.

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The association's general legal counsel responds to member inquiries on federal and selected state regulations that affect the industry.

The Public Affairs Conference is a yearly gathering of foodservice operators for briefings by experts followed by meetings with representatives and senators.

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## Research and Information

Research reports and other publications on a variety of important issues are available to members at reduced prices. The National Restaurant Association's unique surveys and analyses of topics relating to foodservice range from operational results to wages and from benefits to consumer demand and trends.

In each issue of Restaurants USA is Foodservice Trends, an analysis and interpretation of industry research.

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A series of publications on critical aspects of running a restaurant -- including accounting, hiring, marketing, preparing a business plan and other topics.

Consultant and software referrals are available through computerized listings of consultants and software vendors who serve the restaurant industry.

## Membership

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Members receive both local and national guidance. Most state restaurant associations are affiliated with the National Restaurant Association so by joining one association, you automatically receive a membership in the other.

Recognition comes with your National Restaurant Association decal on your door or window. Membership with the industry's leading trade association unites your business with some of the most successful businesses in the nation.

"You can't be a restaurateur, and not a member."

--- Molly Hoepfner

Miami Subs

Insurance coverage is offered to members, key employees, spouses and dependent children for various insurance plans.

Members receive car rental and hotel discounts from a choice of several car rental companies, as well as substantial hotel room discounts.

The association's VISA and MasterCard processing programs provide preferential rates for members.

## Communications

The association's communications experts respond to member inquiries concerning issues or crises that might prompt media attention.

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**Pro-Motion**, a subscription newsletter, provides valuable promotional ideas and methods for increasing business.

**Foodservice USA**, a publication that promotes careers in foodservice, is mailed biannually to career counselors in public high schools.

An annual competition, **The Great Menu Contest**, is open to restaurateurs for excellence in design and marketing strategy of their menus.

The National Restaurant Association's media relations feeds industry news and viewpoints to major newspapers, radio and TV stations across the country.

## Education

National Restaurant Association members may participate in the Executive Study Group Series, which are designed specifically for executives of member multiunit restaurant, hotel and institutional management companies. These gatherings enable industry peers to meet and share ideas, concerns and problems.

Members receive discounts on the National Restaurant Association's Educational Foundation materials for training managers and employees, including books, manuals and videotape training programs. Popular training programs include **SERVSAFE**, **Foodservice Security**, **Customer Service** and **Management Skills**.

**Foodservice Management Professional (FMP)** is a certification program from the Educational Foundation that recognizes successful professionals who meet education requirements, have specified experience in the industry and pass a comprehensive examination.

## What It Means to Be a Member

Membership with the National Restaurant Association unites your business with more than 30,000 members around the globe, representing more than 175,000 foodservice outlets. Members engage in a variety of businesses. They operate tableservice restaurants, cafeterias, fast food outlets and provide for various institutions.

The association's membership is also extended to businesses that provide products and services to the foodservice industry and to the academic community associated with the industry.

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Membership is for the dedicated professional who wants to keep informed of vital industry developments. Show your support of the foodservice industry by letting the National Restaurant Association support you.

## HOW TO JOIN

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Becoming a member of the National Restaurant Association is easy: you can activate your membership with just one phone call. The National Restaurant Association invites you to contact us today so that you can begin to benefit from our vast array of services. To receive your free Membership Information Kit, mail, Fax or e-mail the following form.

Become a member today.

Send this form today for your free Membership Information Kit from the National Restaurant Association, the leading resource for the foodservice community.

The kit includes samples of Restaurants USA and Washington Weekly.

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Name

Company

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Address

City

State

Zip

Country

Phone

Fax

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I am interested in the following type of membership:

Restaurant Student  
Supplier/Distributor Faculty  
International Not-For-Profit

Send this form by mail, fax or e-mail to:

National Restaurant Association  
Membership Services Department  
1200 Seventeenth Street, NW  
Washington, DC 20036-3097

Phone: (800) 424-5156 or (202) 331-5900 \* Fax: (202) 331-5946 \* e-mail: [isal@restaurant.org](mailto:isal@restaurant.org)

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National Restaurant Association  
**THE EDUCATIONAL FOUNDATION** 



**Relationships with Colleges/Universities**

● **Scholarships**

**What is the Professional Management Development Program?**

The ProMgmt. Program is a series of management-based courses offered by The Educational Foundation of the National Restaurant Association for individuals interested in foodservice/hospitality careers. The ProMgmt. Program curriculum is offered through foodservice/hospitality programs at colleges, universities and proprietary schools.

**Who uses the ProMgmt. Program?**

Currently, more than 500 colleges, universities, proprietary and vocational schools in 50 states and 15 foreign countries use ProMgmt. courses. Over 160 of those schools are full Partners in the Program.

**How does the ProMgmt. Program work?**

Schools (called Partners) offering the ProMgmt. Program select a series of courses from five functional management areas: risk management, cost control/revenue management, human resources/diversity management, marketing management, and operations management. These key areas were selected from a recent job task analysis that identified key industry management development needs. Students receive certificates of completion after each course, and when they complete course requirements in all five areas, receive the ProMgmt. Certificate of Program Completion.

**Why do schools use the ProMgmt. Program?**

Each course offered by The Educational Foundation through the ProMgmt. Program comes complete with a leading textbook, instructor's guide, question bank on disk for quizzes and homework assignments, a student workbook, and a professionally developed final exam graded by The Educational Foundation. Partners also like the added recognition for students provided by the ProMgmt. Certificate of Program Completion. New software for some ProMgmt. courses also gives students hands-on experience.

**What do students gain from the ProMgmt. Program?**

Students not only receive a comprehensive foodservice/hospitality management education, they also receive an added credential to help them achieve a competitive edge. They are also eligible to apply for and receive \$850 scholarships from The Educational Foundation after completion of two ProMgmt. courses.

**How can I learn more about the ProMgmt. Program?**

If you would like to learn more about how your school can become a ProMgmt. Partner, call 1-800-765-2122, ext. 759.

If you would like to receive a list of schools participating in the ProMgmt. Program, call 1-800-765-2122, ext. 317.

The Educational Foundation of the National Restaurant Association  
250 South Wacker Drive, Suite 1400  
Chicago, IL 60606

**Scholarships**

The Educational Foundation administers the largest career assistance program of its kind for the foodservice and hospitality industry. Each year, The Foundation awards nearly 200 scholarships valued at more than \$300,000.

Scholarships include:

● **Undergraduate Scholarships**

Applications available - from December 31

Applications due - March 1

● **Professional Management Development Program (ProMgmt.) Scholarships -**

available to students in The Foundations ProMgmt. Program.

Applications available - September 1 and February 1

Applications due - November 1 or May 1

● **Teacher Work-Study Grants** - for educators and administrators interested in complementing classroom time with hands-on work experience.

Applications available - from November 1

Applications due - February 15

● **Graduate Degree Fellowships** - available to foodservice/hospitality educators and administrators pursuing post-graduate degree.

Applications available - from November 1

Applications due - February 15

● **Industry Assistance Grants** - created for industry professionals who want to further their education and enhance their career opportunities, but are not enrolled as a student in a foodservice/hospitality program.

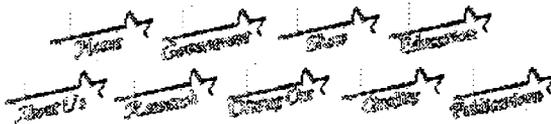
Applications available - from October 1

Applications due - January 15 and July 15

For more information on The Foundation's career assistance program, or to receive an application for any of the above scholarships, call 1-800-765-2122.

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National Restaurant Association  
 THE EDUCATIONAL FOUNDATION  
**ProMgmt.**

**Professional Management Development Program - Independent Study Courses**

This super series of management-based courses is taught in more than 160 colleges and universities worldwide. Now it's available to you for independent study! The Educational Foundation will administer your exam and award you a certificate for each successfully completed course. Complete eight courses and earn the industry-recognized ProMgmt. Program Certificate.

24+ independent study courses are available in five key management areas:

- Risk Management
- Cost Control & Revenue Management
- Human Resources/Diversity Management
- Marketing Management
- Operations Management

For a complete list of courses, call The Educational Foundation's customer service department at 1-800-765-2122.

The Educational Foundation of the National Restaurant Association  
 250 South Wacker Drive, Suite 1400  
 Chicago, IL 60606

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