



MAXIMIZE EMPLOYEE PERFORMANCE

PUT OUR EXPERTISE TO WORK

WE'RE YOUR TRUSTED EDUCATION PARTNER

Foodservice Training Portal offers cloud-based learning applications to educate staff and streamline the onboarding and overall training processes across an organization. We assist our clients in developing employees and increasing profits by giving their work force access to the knowledge they need to be successful in their jobs.

Offer a cohesive learning experience to new staff, young staff, seasoned professionals and long-term employees. Invest in employee development and see increased profitability through accelerated employee performance and improved guest experiences.

WE'VE GOT YOUR BACK . . . & FRONT OF HOUSE

Foodservice Training Portal is a trusted provider of high quality, online education programs- chosen by industry leaders to tackle the challenge of training an ever-changing workforce. Over the last ten years, our courses have educated over 1,500,000 foodservice, hospitality and retail employees.

We serve clients ranging from independent restaurants & retail wine shops to national hoteliers, grocers, institutional feeders & restaurant chains. Our educational services enable clients to reduce training costs and deliver educational consistency to each and every employee.

We would be pleased to lend our e-learning experience, helping you to guide your organization to higher levels of achievement.

SIGN UP TODAY. >
click here

GET STARTED TODAY.
VIEW COURSE DEMOS
& REVIEW CONTENT
SPECIFICS.



View more information at
<https://www.foodservicetrainingportal.com>



COMPREHENSIVE EDUCATION PROGRAMS

Solutions to Solve Your Training Needs

ACCELERATE
EMPLOYEE
PRODUCTIVITY

ACTIVE SHOOTER PREP ONLINE™

Educates restaurant and retail employees in the latest active shooter procedures and protocols. Uses the guidelines and directives established by FEMA, the FBI and the Department of Homeland Security.

TOPICS COVERED:

- Define/Explain Active Shooter
- Review Recent Incidents
- Identifying Workplace Violence
- Examine Preparation Steps
- Detail Response Behaviors
- Focus on Survival & Safety
- Heighten Awareness & Perception

INTRO TO BEER & SPIRITS™

Serves as the ideal beverage-focused onboarding solution for new team members at the time of hire. The course immediately aids in the recommending, selling and proper service of beer, distilled spirits and mixed drinks.

TOPICS COVERED:

- Beer
- Distilled Spirits
- Mixers, Garnishes & Glassware
- Selling, Pairing & Making Drinks

BASIC FOOD SAFETY eSTART™

Introduces the non-management foodservice employee to critical issues of safe food handling & preparation, equipping them with all the practical skills and knowledge required to be a part of the food flow process.

Available in English and Spanish.

TOPICS COVERED:

- Foodborne Illness & Food Safety Essentials
- Hygiene, Handwashing & Inspections
- Time, Temperature & The Food Flow Process
- Contamination & Sanitation

CUSTOMER SERVICE eSTART™

Restaurant customer service training that equips your staff with the knowledge, language & problem-solving skills they need to effectively and respectfully serve your customers. Your employees are your front line and serve as ambassadors for your operation each day. Equip them with the knowledge and problem-solving skills they need to effectively and respectfully serve your customers.

TOPICS COVERED:

- Customer Interactions
- Order Taking & Suggestive Selling
- Representing your Brand
- Putting Knowledge into Practice

SERVER eSTART™

The servers of an operation are the front line to its customers- sharing the concept, describing the menu and interacting with guests. Server eStart™ establishes a high standard for behavior and provides important job-specific information for your service staff.

TOPICS COVERED:

- Job responsibilities of a server
- How to provide great service
- Tour guiding and suggestive selling
- Sequencing and the importance of the order of service

ALLERGEN eSTART™

Educates foodservice and hospitality employees on how to successfully prepare and serve food to guests with food allergies & food intolerances. Your staff can serve as knowledgeable representatives of your operation- professionally assisting guests who require special modifications/ substitutions/omissions and ideally preventing life-threatening allergic reactions.

TOPICS COVERED:

- Understanding Food Allergens
- Responding to Allergens in the Foodservice Environment
- What To Do In The Event Of An Emergency
- Dietary Restrictions & Best Practices

INTRO TO WINE™

Provide your employees with the essential knowledge they need to sell and serve wine to your customers. Our engaging & interactive online learning experience is focused on increasing the wine sales of your operation while concurrently improving the buying experiences of your guests & patrons.

TOPICS COVERED:

- Wine Basics
- Grape Varietals
- Wine-Producing Regions
- Selling, Pairing & Serving Wine

BARTENDER eSTART™

Bartender eStart™ provides a foundational education for your employees before they step behind your bar. This course establishes the parameters for outstanding bartender behavior.

TOPICS COVERED:

- Job responsibilities of a bartender
- How to use the vocabulary of bartending
- Understanding great service as a bartender
- Knowing the fundamentals of responsible alcohol service

SEXUAL HARASSMENT eSTART™

Specifically designed to serve the needs of foodservice and retail staff. Establishes the parameters of appropriate behavior to manifest a safe, productive and positive work environment for all employees. Learners discover what sexual harassment is and is not, how to prevent it, how to report it and how to correct it.

TOPICS COVERED:

- Defining & Understanding Harassment
- Responding to Sexual Harassment in the Foodservice & Retail Environment
- Prevention & Corrective Actions to Take
- Determining Best Practices from Problematic Workplace Scenarios

*Multiple foodservice establishments that operate at one physical location must pay individual site license fees. (i.e. hotels, resorts, etc.) This policy also applies to restaurant groups with multiple locations, as each location will be assessed an individual site license fee.

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