



A practical & comprehensive approach to responsible alcohol service training.

Implementing the same approach that ServSafe® pioneered for food safety training, NYSRA is proud to introduce another new standard in risk management training developed by the National Restaurant Association's Educational Foundation. The ServSafe Alcohol™ program outlines effective responsible alcohol service practices for all front-of-the-house staff, including bartenders, waiters, hosts, busers, security and valets. Taking a holistic approach, the program advocates team-based prevention of difficult intoxication situations.

ServSafe Alcohol™ has been approved by the New York State Liquor Authority and the NYSRA classes include an instruction module on New York State laws and regulations.

Proper alcohol service is a responsibility we all share. The consequences of service violations can be serious, so it's vital that your entire staff gets involved to help prevent improper service. The new Fundamentals of Responsible Alcohol Service course assists in giving your staff the training they need to help assure every drink served is a safe one.

Classes are conducted in the classroom at NYSRA-NYC's office. Space in the classes is limited. Advance registration is required. The class fee includes all materials. *(See other side for registration form)*

ServSafe™ Alcohol Class Schedule for 2009

(Class Hours: 9:00 AM—4:30 PM)

July 2nd, September 3rd, November 5th

**Special classes can be arranged at your location (minimum 20 students)*

For further information on class content:

www.nraef.org

For registration information contact:

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