

Registered Restaurant Apprenticeship



Earn While You Learn!

Build a Career in the Restaurant Industry



Are you drawn to the fast-paced, creative, and welcoming world of restaurants, but feel unsure how to take that first step to enter the industry? Become a registered restaurant apprentice in one of three tracks: Line Cook, Kitchen Manager, and Restaurant Manager. Earn competitive wages while building the skills needed to succeed in a hospitality career.

As an apprentice, you'll receive on-the-job training from top industry professionals at Colorado restaurants of all kinds - small independents, large hotels, and national restaurant groups. You'll also have access to free training courses through community partners, which include colleges, vocational training centers, and other career-focused organizations.



Am I Eligible to Become an Apprentice?

- The **Line Cook, Kitchen Manager, and Restaurant Manager** apprenticeships are open to anyone 17 or older. A high school diploma or equivalent is required by the completion of the apprenticeship.
- **Do you already work in a restaurant with an apprenticeship?** Talk to your employer about signing up for apprenticeship training!

What Are the Advantages of Becoming an Apprentice?

- **Job stability:** Apprenticeships have an 80-percent retention rate nationwide.
- **Good pay:** The average wage increase for employees over the course of their apprenticeship is 14 percent.
- **Excellent opportunities:** Dozens of new Colorado employers are signing up for the apprenticeship program. Placement options include every style of restaurant, from neighborhood spots that have been serving their communities for years to destination hotels and resorts with multiple on-site foodservice venues.
- **Professional development:** Employers are looking to build future leaders to help their businesses grow - and you can have a big role in that growth! Additional training and certifications, including Restaurant Ready and ServSafe, are available at no cost to you.

What Is Expected of Apprentices?

- Dedication to learning culinary skills, safety and sanitation requirements, and management and leadership skills.
- Commitment to the apprenticeship program for as long as it takes to gain the required skills and complete self-paced and/or classroom training.
- For Line Cook apprentices, expected completion is within one year (or less for ProStart® students and graduates), if working full time.
- For Management apprentices, expected completion is within two years if working full time.
- Part-time options are also available

Become a registered apprentice: Increase your value as an employee, make the move toward leadership, and become a crucial part of Colorado's vibrant restaurant scene!

How Do I Participate?

If you're currently in a culinary or hospitality training program, talk to your instructor about apprenticeship opportunities in your area.

If you're brand new to the industry, reach out to Programs Manager Stacy Griest (sgriest@corestaurant.org) at the Colorado Restaurant Foundation to learn more.



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