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## Foodservice Management Professional® (FMP®)

The Foodservice Management Professional® (FMP®) certification distinguishes restaurant and foodservice unit-level managers who are at the high level of knowledge, experience, leadership and professional skills that are our industry most desires.

Organizations benefit from implementing the FMP program within their organizations by having a tool to:

- Measure the effectiveness of their management training program
- Assess the competency level of their unit-level managers
- Recognize and reward their best managers

Individuals who earn the FMP credential benefit by being able to:

- Distinguish themselves as professional, competent, and experienced unit-level managers
- Prove their commitment to the industry
- Place themselves on a profitable and meaningful career track

[Find out about eligibility for FMP](#)

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[Learn about the FMP Continuing Development Program](#)

### Eligibility for FMP

To be eligible to apply for certification and take the examination, candidates must meet both of the following prerequisites:

#### Minimum Work Experience


Candidates must have three (3) years supervisory experience in a restaurant or foodservice operation. If candidates hold an associate degree or higher in business or hospitality, only two (2) years supervisory experience is required.

#### Specialized Training

Candidates must have earned a food protection manager certification within (5) year period prior to applying. The examination must meet the intent and standards of the Food Protection Manager Certification Program standards and criteria established through the Conference for Food Protection (e.g., ServSafe® Food Protection Manager Certification Examination).

### **Download FMP Certification Application**

To apply for Foodservice Management Professional (FMP) certification:

1. Download, print out and complete the  [FMP Certification Application](#). Downloading this PDF file requires installation of [Adobe® Acrobat® Reader®](#). Print legibly when completing the form.
2. Fax your completed form to Course Administration Programs at (312) 715-1747. Immediately after faxing, call to verify that your application was received. Phone: (800) 765-2122, ext. 6703. In Chicagoland (312) 715-1010, ext. 6703.
3. Or you may mail your completed form to:  
National Restaurant Association Educational Foundation  
Attn: Independent Programs Department  
175 West Jackson Boulevard, Suite 1500  
Chicago, Illinois 60604-2702

If you have any questions regarding the application, please contact the Independent Course Administration Department at [certification@nraef.org](mailto:certification@nraef.org) or phone (800) 765-2122, ext. 6703. In Chicagoland call (312) 715-1010, ext. 6703.

### **Order the FMP Certification Program**

To order the FMP certification examination, you may

- Search our [product catalog](#).
- Call your [State Restaurant Association](#).
- Call the National Restaurant Association Educational Foundation at (312) 715-1010, ext. 6703, or e-mail [certification@nraef.org](mailto:certification@nraef.org).

### **Continuing Development Program**

The FMP Continuing Professional Development Program helps measure and promote your level of professional commitment by offering the opportunity to earn additional credit and public recognition for extra efforts.


To participate, simply earn 50 clock hours in continuing education activities any of the following:

- Degrees



- Continuing education and coursework for non-degree seeking participants
- Workshops/seminars
- Conventions/expositions/trade shows
- Industry certifications/credentials
- Mentoring
- Appointed or elected positions
- Job promotions
- Published articles
- Memberships in allied, industry, state or trade organizations
- Leading an FMP examination review session
- Proctoring an FMP examination

To apply to the FMP Continuing Professional Development program:

1. Download, print out and complete the  [FMP Continuing Professional Development Application](#). Downloading this PDF file requires installation of [Adobe® Acrobat® Reader®](#). Print legibly when completing the form.
2. Fax your completed form to Independent Programs at (312) 258-174. Immediately after faxing, call to verify that your application was received. Phone: (800) 765-2122, ext. 6703. In Chicagoland (312) 715-1010, ext. 6703.
3. Or you may mail your completed form to:  
National Restaurant Association Educational Foundation  
Attn: Independent Programs Department  
175 West Jackson Boulevard, Suite 1500 Chicago, Illinois 60604-270

If you have any questions regarding the application, please contact the Certification Department at [certification@nraef.org](mailto:certification@nraef.org) or phone (800) 765-2122. In Chicagoland call (312) 715-1010, ext. 6703.



[www.restaurant.org](http://www.restaurant.org)

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1-800-765-2122, or in Chicagoland 312-715-1010

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Developing the Restaurant and Foodservice Industry

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National Restaurant Association  
EDUCATIONAL FOUNDATION

**Leadership & Management Program**

featuring **HARVARD**  
**ManageMentor® PLUS**

**Invest in your company's most valuable ingredient: you people.**

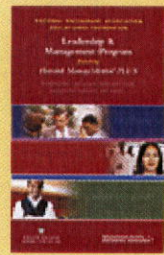
To become a manager, employees must demonstrate technical and operations skills. But to be truly effective leaders and managers, they must also possess vital people skills. These skills make all the difference in motivating your workforce, reducing turnover, addressing difficult daily challenges and maximizing everyone's potential.

Because people skills are so critical to a manager's effectiveness, the National Restaurant Association Educational Foundation (NRAEF) is offering the NRAEF Leadership & Management Program featuring *Harvard ManageMentor PLUS®*. Now your emerging and current managers will understand how to direct, motivate, supervise, retail and evaluate employees.

This is a proven and practical training solution that's firmly grounded in today's industry. It puts a sharp focus on applying knowledge through practical exercises. As a result, your managers will build competencies and provide clear direction; your employees will be more satisfied; and your organization will realize genuine returns on investment in the short and long term.

- **NEW** Harvard ManageMentor PLUS Version 4
- [What is the NRAEF Leadership & Management Program?](#)
- [Who benefits most from this program?](#)
- [Key candidates who belong in the program](#)
- [What this program offers](#)
- [A closer look at the three key elements of the program](#)
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Demo the program's offerings **FREE**



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- [Earning a Certificate](#)
- [NRAEF-Approved Facilitators](#)



<b>HRC 206B</b>	<b>Advanced Casino Surveillance</b>	<b>3(3,0,0,0)</b>
All aspects of modern casino surveillance including: slots, table games, cage, sports books and keno. Also covers gaming control board requirements.		
<b>HRC 210</b>	<b>Food and Beverage Control</b>	<b>3(3,0,0,0)</b>
Cost control in the food service operation through sound procedures, controlled food production, inventories, storeroom issues, standardized recipes, effective labor practices and maintenance of records. Prerequisite: HRC 111.		
<b>HRC 212</b>	<b>Food and Beverage Operations</b>	<b>3(3,0,0,0)</b>
Advanced studies in the management of food and beverage operations. A series of management segments will explore food and beverage operations from the standpoint of the hands-on operator or manager. Prerequisite: HRC 112.		
<b>HRC 220</b>	<b>Hotel Accounting</b>	<b>3(3,0,0,0)</b>
Accounting principles and practices as they relate to the hotel industry. Prerequisite: ACC 151 Elementary Accounting I.		
<b>HRC 225</b>	<b>Hotel, Restaurant and Gaming Law</b>	<b>3(3,0,0,0)</b>
Legal aspects of the innkeeper/guest relationship with particular attention to personal liability, property liability, labor law, crimes, torts, evictions, negligence, administrative agencies and gaming regulations.		
<b>HRC 230B</b>	<b>Menu Planning</b>	<b>3(3,0,0,0)</b>
The basics of planning menus for a variety of food service establishments. Students will learn marketing and merchandising menus, menu development and costing, basic menu printing software and develop their own menus.		
<b>HRC 260</b>	<b>Hotel Restaurant Facilities, Planning and Equipment</b>	<b>3(3,0,0,0)</b>
Planning of hotel restaurant facilities with emphasis on equipment selection, layout, staffing, budgets, menus and work analysis.		
<b>HRC 261B</b>	<b>Survey of International Cuisine</b>	<b>3(3,0,0,0)</b>
Demonstration and tasting of various international cuisines with emphasis on methodology of cooking.		
<b>HRC 266B</b>	<b>Management and Operation of a HACCP Kitchen</b>	<b>3(2,2,0,0)</b>
Hazard Analysis Critical Control Point - HACCP will be studied and demonstrated in a hands-on environment to teach the student how to manage a food safety and self-inspection program.		

<b>HRC 269B</b>	<b>Ice Carving</b>	<b>1(1,0,0,0)</b>
A basic class devoted to developing the skills necessary to plan and produce functional and decorative Ice Sculptures. The class covers the safe use of hand and power tools as well as methods and procedures for transport and display.		
<b>HRC 270B</b>	<b>Professional Culinary Arts III - Classic Cuisine</b>	<b>4(3,2,0,0)</b>
Culinary fundamentals of classical cuisines are practiced in the weekly preparation of gourmet menus in a restaurant setting. Special emphasis is placed on plate presentation. Prerequisite: HRC 165B This class can be repeated twice for credit.		
<b>HRC 271B</b>	<b>Wine Appreciation</b>	<b>3(3,0,0,0)</b>
A comprehensive course on the wines of the world. The art of wine making, geographical identification of wine regions, ordering and serving of fine wines, history of wines and the proper matching of wines with foods. Each class meeting will include the tasting of several wines. Minimum age for enrollment is 21.		
<b>HRC 272B</b>	<b>Liquor and Bar Management</b>	<b>3(3,0,0,0)</b>
A survey of the service and control of wines, liquors and beers, including discussion of taxes and local, state and national laws relating to the liquor industry.		
<b>HRC 274B</b>	<b>American Cuisine</b>	<b>3(2,2,0,0)</b>
Study of traditional and regional dishes in American Cuisine emphasizing developmental trends, cultural influences, and the use of native fresh ingredients. Prerequisite: HRC 165B.		
<b>HRC 275B</b>	<b>Professional Culinary Arts IV - International Cuisine</b>	<b>4(3,2,0,0)</b>
Development and production of international menus and foods with emphasis on authentic ingredients and their proper usage. Prerequisite: HRC 270B.		
<b>HRC 276B</b>	<b>Culinary Competition</b>	<b>3(2,4,0,0)</b>
Covers both category A and B for food shows based on the American Culinary Federation guidelines. Students may choose either category for the practical hands-on.		
<b>HRC 283</b>	<b>Principles of Baking II</b>	<b>3(2,3,0,0)</b>
Covers brioche, croissants, traditional and specialty breads, Danish and puff pastry variations, custards, quiche, pie variations. Prerequisite: HRC 163.		