



**SKILLS & CDP™ WORKSHOP  
MAY 13 & 14 2008  
9:00AM- 4:00PM  
THE ROMANESQUE ROOM  
HISTORIC GREEN HOTEL**

**HISTORIC GREEN HOTEL  
50 E. GREEN ST  
PASADENA CA 91105**

**GOURMET LUNCH INCLUDED**

Register in the following ways:

**Call  
760.716.5509**

**Mail To:  
679 CORTEZ AVE  
VISTA CA 92084**

**Fax To:  
760.724.2756**

Attendees information (\*required fields)

**\*Title**\_\_\_\_\_ **\*First Name**\_\_\_\_\_ **\*Last Name** \_\_\_\_\_

**\*Professional Designation**\_\_\_\_\_ **\*Title** \_\_\_\_\_

**\*Company**\_\_\_\_\_

(The above information will be used on your conference name tag)

**\*Address** \_\_\_\_\_

**\*Company  
Phone/Fax** \_\_\_\_\_

**\*Email** \_\_\_\_\_

**Website** \_\_\_\_\_

Price includes 2 days of sessions, a 446-page manual workbook, test, and log in password. Instructor's tool kits to start your own school are available for an additional, highly discounted fee.

<b>INVESTMENT:</b>	<b>"SKILLS" FIRST DAY ONLY</b>	<b>\$ 69.00 per person</b>
	<b>"SKILLS" FIRST DAY ONLY 10+</b>	<b>\$ 59.00 per person</b>
	<b>CDP WORKSHOP TWO DAYS 446 PAGE MANUAL&amp; EXAM (\$240)</b>	<b>\$ 349.00 per person</b>
	<b>CDP WORKSHOP TWO FULL DAYS ATTENDED PREVIOUS SSA SESSION</b>	<b>\$ 329.00 per person</b>

**This 2-page form must be faxed to:  
760.724.2756 by MAY 2,2008 TO ORDER MANUALS**

Walk-ins are welcome and payment can be made at the door with credit cards. Forms will be available, *but kits with manuals may not be available*. It is suggested that attendees pre-register for the 2-day workshop as the manuals are essential only to the certification study group.

Attendees will receive a password to go online to [www.fdrp.com](http://www.fdrp.com), and thus successfully bypass the high cost, paperwork, and cumbersome procedures of other avenues of certification. The facilitator, Debbie Thomas CSEP CDP, will guide you through the process, saving time and money and allowing attendees to reach their goal quickly and efficiently. You will then take the on line test in your own home or office.

Purchase the instructor's toolkit for a 38% discounted price only at the workshop, (information available at the workshop) and be ready to "BECOME AN AFFILIATE", or train others in your property, as soon as you pass the test and become certified!

**REQUIREMENTS TO TAKE THE TEST**

You must have 2+ years of experience in the hospitality industry, including one year of serving with the same company on the floor to paying customers.

Or

A minimum of two years of experience with nine months serving in the same establishment, plus a letter of recommendation from a FDRP acknowledged trainer (Debbie Thomas, CSEP CDP).

Please bring your resumes to the workshop showing you worked for the minimum REQUIREMENT on the floor, supervising or waiting tables, in a commercial establishment to paying customers. (Hosting, bussing, bartending, or other satellite occupations do not meet this requirement.) Somewhere in your past, we need to know you were either in charge of the floor or on it!

You must sign the pledge to uphold the standards of hospitality and conduct, presented in this course, and agree to place the interest of the client above your own. ©FDRP

**Payment Options:**

( ) Check enclosed ( ) Amex ( ) MC ( ) Visa for the amount of \$ \_\_\_\_\_

Credit Card Number \_\_\_\_\_ Exp Date \_\_\_\_\_

Name as it appears on the card \_\_\_\_\_

CID (3 digit code) \_\_\_\_\_ Billing Address \_\_\_\_\_

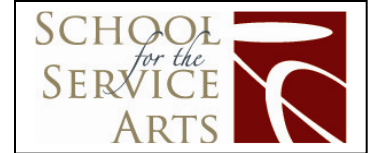
City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Signature \_\_\_\_\_

# LOS ANGELES SKILLS & CDP WORKSHOP

## THE DATE

May 13 & 14, 2008  
9:00 a.m. to 4:00 p.m.



## THE LOCATION

The Romanesque Room  
The Historic Green Hotel  
50 E. Green St.  
Pasadena, CA 91105  
Parking across the street \$6.00 all day

## Contact for RSVP & payment:

Debbie Thomas CSEP CDP  
(760) 716-5509  
debbie@schoolfortheservicearts.com  
www.schoolfortheservicearts.com

## THE EVENT

The School for the Service Arts Skills and Certification Workshop provides the training and instruction that will assist you in sharpening your skills and/or studying to be a Certified Dining Room Professional (CDP) ®. Whether you are a dining room professional, restaurateur, caterer, event professional with a history of dining room service or management, or just wish to take your passion to the next level, School for the Service Arts helps to provide the career path to higher levels of achievement in the food and beverage arena.

There are two ways to approach this training: You may attend the first day only and learn and/or refresh more than 50 service arts skills; or, to complete the workshop and qualify for the exam, you may attend all 16 hours of the program and possess a history of at least two years on the dining room or banquet floor to paying customers. Professor Thomas, who will be vouching for you as an expert to the licensing association, is flexible on approving most resumes, as long as they have a solid hospitality background.

**Julia Rutherford Silvers, renowned educator in the hospitality industry, wrote about the certification process:**

*Preparing for a major examination requires effective study habits. However, few individuals take major exams on a regular basis and therefore, do not have the opportunity to develop their rigor or discipline of studying. Many individuals find that learning and exam preparation is easier and certainly more fun when others participate."*

-Julia Rutherford Silvers, CSEP  
Author, *Professional Event Coordination* (Wiley, 2004) and  
*Risk Management for Meetings and Events* (Butterworth-Heinemann, 2008)  
Originator of the Event Management Body of Knowledge (EMBOK) Project  
[www.juliasilvers.com](http://www.juliasilvers.com)

**Debbie Thomas CSEP CDP will provide this mechanism for cooperative learning and preparation for the exam. The benefits of such a group extend beyond just those individuals seeking the (CDP) designation. Study groups are an opportunity for all hospitality professionals to take advantage of an educational program that will enhance their professional careers.**

### **REQUIREMENTS to Attend and Take the Online Certification Test**

**2+ years of experience in the hospitality industry, including one year of serving in the same establishment on the floor to paying customers**

**Or**

**A minimum of two years of experience, with nine months serving in the same establishment, plus a letter of recommendation from Debbie Thomas CSEP CDP (Letter will be sent to the Federation upon completion of workshop, receipt of resume, signed agreement and application.)**

**Resume showing the above eligibility. Please bring it to the workshop.**

**Attain a success rate of 90% or higher on the online test.**

**Completion of the FDRP Application (will be provided at the workshop). You will be required to sign an agreement saying you will uphold the quality of service and conduct stated in the manual approved by the American Culinary Federation and the International Sommelier Guild.**

### **WHAT YOU WILL RECEIVE WHEN YOU ATTEND THIS WORKSHOP**

- **A 446-page manual that is the workbook for the session.**
- **A certification kit from the Federation of Dining Room Professionals™ Along with a login password to take the test after you have completed the workshop.**
- **A signed certificate with a dated seal stating you have completed the workshop And that Professor Thomas vouches that you are eligible to sit for the exam.**
- **Fabulous networking with other industry experts**
- **An introduction to a career path of global hospitality training through School for the Service Arts Affiliate Consulting Program.**
- **The Green Hotel is set in upscale old Pasadena and there are many restaurants as well as great shopping you may wish to enjoy after the session**
- **On each day of the session, you will receive a PowerPoint handout of the presentation. In addition, you will receive the opportunity to purchase the Dining Room Associate (DRA)™ and Wine Steward Associate (WRA)™ Instruction Toolkit at a 38% discount, as well as the new SSA Training DVD that highlights sections of the CDP manual, at a sizable discount. Be part of our "Affiliate" Program right away with a 20% discount on the School for the Service Arts "Affiliate" Consulting Program.**

## **WHAT TO WEAR**

**Dress for the workshop is business casual. Please wear comfortable clothes suitable for a classroom setting. On Tuesday night, if you choose to dine in one of the many trendy local Pasadena restaurants, you may want to bring along something dressier.**

## **HOW TO GET THERE**

**If you should need to rent a car or carpool with a group, please let Debbie Thomas CSEP CDP know if you need any assistance. Fly into LAX International Airport and pickup your car, or take the Amtrak Surfliner train to Union Station, transfer to the Metrolink to Pasadena and depart at the Del Mar Station. The Historic Green Hotel is right across the park and only a 5 minute walk!**

**<http://maps.google.com>**

## **WHERE TO STAY**

### **Courtyard by Marriott**

**(Within walking distance .4 miles)**

**180 North Fair Oaks Avenue • Pasadena, CA 91103  
Phone: (626) 403-7600 • Fax: (626) 403-7700  
Toll Free: (800) 321-2211 (National Reservations)**

### **Pasadena Inn**

**(Within walking distance .6 miles)**

**400 S. Arroyo Parkway • Pasadena, CA 91105  
Phone: (626) 795-8401**

### **Vagabond Inn**

**(5 minute drive)**

**1203 E. Colorado Blvd • Pasadena, CA 91106  
Phone: (626) 449-3170**

**Pasadena has many wonderful hotels and restaurants with all the amenities.**



## **Service Arts Skills**

Debbie Thomas CSEP CDP

This course is for dedicated food and beverage professionals this one-day class will equip those passionate about hospitality with the necessary service arts skills to surpass the competition and brand their property. The class will incorporate group training with hands-on activity, role play, case study and a certificate of completion.

### **Who Should Enroll?**

Restaurant, hotel, and catering wait staff; all food service employees; catering entrepreneurs; catering sales teams; banquet managers; casino staff; country club servers; dining room professionals; and those interested in a career path in hospitality.

### **This Course Reviews the Following:**

- Product and client knowledge
- Equipment polishing and handling
- Table-setting standard operating procedures
- Table maintenance and general practices
- Classical and contemporary service styles
- Beverage and wine knowledge and service skills
- Catering passport to success

Prerequisite: None

Class Time: One day (8 hours) 8:00am - 4:00pm

Workbook: PPT presentation and handouts, Certificate of Completion



## **Certified Dining Room Professional™**

Debbie Thomas CSEP CDP

This course will assist attendees to achieve the high professional standard in the food service industry. Graduates will attain the Certified Dining Room Professional (CDP)™ after their names and be certified and recognized by worldwide standards of dining excellence.

*The Certified Dining Room Professional (CDP)™ certification is accredited by the International Sommelier Guild (ISG) and endorsed by the American Culinary Federation (ACF).*

### **Who Should Enroll?**

Restaurant and catering company owners; banquet managers; seasoned wait staff; human resource trainers with a food and beverage background; and seasoned dining professionals interested in hospitality-training related careers.

### **This 2<sup>nd</sup> day of the Course Reviews the Following:**

- In-depth beverage service and cocktail/beer knowledge
- Advanced general practices and table maintenance
- Cooking essentials
- Wine essentials, the main grapes, wine and food pairing
- And much much more!

Prerequisite: Service Arts Skills-8 hour class the previous day

Class Time: 2 days (16 hours total class time including first day)

Workbook: 446 page manual, Application, Password, on line exam