

The Military Foodservice Community is a community made up of special operators that are an essential part of improving the quality of life of those who are part of the mission.

The National Restaurant Association and the National Restaurant Association Educational Foundation have been supporting and honoring our armed forces since 1956. While the support began just to recognize foodservice excellence in the military, it has evolved. The Foundation's Military program supports members of the military community and their families while serving and with their transition out of the military after separating or retiring from active duty.

In 2018, the Foundation partnered with the Department of Defense's Military Spouses Employment Partnership to create employment opportunities for military spouses, an underserved population who we can help find homes in the restaurant industry.

In 2020, the Foundation earned DoD approval for the industry's first Restaurant Management 12-week SkillBridge program that gives uniform Service members opportunity to gain valuable civilian work experience through specific industry training, apprenticeships, or internships during the last 180 days of service. SkillBridge serves as a pipeline for highly capable, highly motivated job candidates. We also have Restaurant Management and Line Cook Apprenticeship program accepted in the VAs Veterans Affairs Learning Opportunities Residency (VALOR) program.

Restaurants Recruit is where we act as the go-between between jobseekers and restaurant and foodservice industry employers who recognize Service members for their talents and skill sets.

The Advanced Culinary Training Program – our quarterly culinary trainings held in partnership with the Culinary Institute of America. We provide members of the Armed Forces an opportunity to improve performance of official duties; enhance mutual understanding of their missions; and develop competencies, skills, knowledge, and abilities to build, sustain, and retain a mission-ready workforce. This five-day training program incorporates lectures, demonstrations, assessment(s) and hands-on cooking and production activities. This program exposes students to the Culinary Institute of America's (CIA) ProChef Level 1 culinary competencies.

These are a few programs we are working on for our service members. Please remember some service member might be struggling to find a purpose and we want to do our part to make them feel home, is home. For detail on how to connect with trained veterans, go to

<https://chooserestaurants.org/Discover-Opportunities/For-Military>