

Calendar of Events

June 3, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 6/03/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

In Oklahoma, foodservice establishments in mandated counties are required to have at least one employee who holds a Food Handler license. If you have never had a license, your license has expired, or you need to re-test, the ORA can help!

ServSafe® Sanitation Training

The ServSafe® certification courses are held from 8:30 a.m. - 5:00 p.m., with lunch provided. Upon receipt of your completed registration form and payment, the ORA will send you the new ServSafe® Essentials textbook. The last hour of the class is dedicated to taking the necessary exam, which includes 90 multiple-choice questions. You must make 75% or greater to pass the test. Completed exams will be sent immediately to the National Restaurant Association's Educational Foundation for grading. ServSafe certificates are no longer being mailed out. They will now be available for download 5-7 business days after testing on ServSafe.com.

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Re-certification classes require at least 10 registrants. If there are fewer than 10 in a scheduled class, they will be moved to the next regular class from 8:30am to 1:00pm. They will be notified the week prior to the re-certification class IF they have been moved.

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ServSafe® Sanitation Re-Test

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June 12, 2019

ServSafe Sanitation Training - TULSA, 6/12/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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June 18, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 6/18/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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July 2, 2019

Spanish ServSafe Sanitation Training - OKLAHOMA CITY, 7/02/2019

OSU-OKC Campus (Student Ctr - Room 304)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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Descripción: En Oklahoma, establecimientos de servicio de alimentos en condados bajo mandato es requerido que por lo menos un empleado tenga una licencia de Manipulador de Alimentos. Si nunca ha tenido una licencia, su licencia se ha vencido, o solo necesitas tomar el examen de nuevo, ¡el ORA te puede ayudar!

ServSafe® Sanitation Training

El curso para la certificación de ServSafe® es de 8:30am- 5:00pm., con lonche incluido. Al completar su registración y pago, la ORA le enviara el nuevo libro de ServSafe®. La ultima hora de la clase será dedicada a tomar el examen, que incluye 90 preguntas de opciones múltiples. Necesitas tener un porcentaje de 75% o mas para pasar el examen. Los exámenes completados se enviarán inmediatamente al National Restaurant Association's Educational Foundation para ser calificados. Los certificados de ServSafe ya no los enviamos a sus hogares. Ahora están disponibles para descargarlos 5-7 días de negocio despues de tomar el examen en la página de ServSafe.com.

ServSafe® Sanitation Re-Certificación

El curso de re-certificación de ServSafe® es de 8:30 a.m. - 1:00 p.m. Para ser elegible para re-certificación debe estar dentro de 30 días de expiración su licencia de Operadores de Servicio de Alimentos (FSO, por sus siglas en ingles). Esta licencia NO es la misma que su certificado de ServSafe, que tiene una fecha de vencimiento de 5 años.

Lonche no está incluido para este tipo de registraci3n. El examen comenzara inmediatamente despues de completar la primera parte de la clase. Despues de completar el examen, todos los estudiantes con bienvenidos a comprar lonche.

ServSafe® Sanitation Re-Examinaci3n-

El curso de re-examinaci3n de ServSafe es de 8:30 a.m. - 12:00 del mediodía, y se puede tomar dentro de un ańo de la primera vez que tomo el examen y solo probando la fecha en que lo tomo por primera vez y reprob3. El examinado puede tomar el examen dos veces dentro de un periodo de 30 días, si es necesario. Si se requiere tomar el examen una tercera vez, el examinado debe esperar por lo menos 60 días despues de su última prueba. Lonche no es incluido con este tipo de registraci3n.

July 9, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 7/09/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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July 10, 2019

ServSafe Sanitation Training - TULSA, 7/10/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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July 18, 2019

Odyssey de Culinaire

On July 18th, this event will be held at the River Spirit Casino Resort in Tulsa. On July 25th, the second 06:00 PM - 09:00 PM CST

Odyssey de Culinaire is a fundraising and awareness dinner to benefit the Oklahoma ProStart® Program. This ever-popular event, which is open to the public, features 2 great evenings of dining with many of Tulsa and Oklahoma City's finest chefs being featured in their home cities. Each of the five courses features a chef mentoring a culinary student to treat attendees to an incredible five-course meal.

The chefs are paired in their course preparation with high school students who are currently active in ProStart® schools in Oklahoma. Funds raised from the event are used to provide support to students, teachers, and schools including teacher training and development, materials and resources for student recruitment, assistance with job placement for internships, graduate employment, and industry-driven events for hospitality students.

Experience an energetic evening and make an impact on culinary education in Oklahoma! Join us for one or both Odyssey de Culinaires - the Oklahoma Restaurant Association's only event open to the public!

No refunds are given; however, registration is transferable.

Odyssey de Culinaire will be held:

July 18, 2019 • River Spirit Casino Resort, Tulsa

July 25, 2019 • Skirvin Hilton Hotel, Oklahoma City

July 23, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 7/23/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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July 25, 2019

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No refunds are given; however, registration is transferable.

Odyssey de Culinaire will be held:

July 18, 2019 • River Spirit Casino Resort, Tulsa

July 25, 2019 • Skirvin Hilton Hotel, Oklahoma City

August 5, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 8/5/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

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Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

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August 13, 2019
- August 14, 2019

ORA Expo
Bennett Event Center
3101 Gordon Cooper Blvd.
Oklahoma City, OK 73107

Isn't it time for your next big find? The ORA Expo is just the place to discover new products and trends, whether you're a new operator or a veteran.

This annual industry event is the largest hospitality related trade show in the state of Oklahoma and the most important event for foodservice and lodging industry professionals.

With more than 6,000 in attendance, the event features hundreds of exhibits, educational sessions, an opening party and competitions, including the ever-popular ORA Culinary Cook-off and ORA Cocktail Shakedown.

Join us for the 2019 ORA Expo and stay ahead of the competition! Questions?

Exhibitors: Contact Linda Etherton by email or phone, (405) 942-8181 or (800) 375-8181.

Sponsors: Contact Patti Colley by email at or phone, (405) 942-8181 or (800) 375-8181.

The 2019 ORA Expo will be held August 13 & 14 at the Bennett Event Center at State Fair Park in Oklahoma City!

[Click here to see the floorplan and start planning your visit!](#)

This is a private industry tradeshow open only to those in the foodservice and hospitality industry. Anyone under 18 and suppliers or vendors not exhibiting in the show are not allowed on the show floor.

August 13, 2019

2019 Cocktail Shakedown

12:00 AM - 12:00 AM CST

in partnership with

Support Oklahoma's most talented bartenders as they compete for prizes in the Oklahoma Restaurant Association "Cocktail Shakedown." This exciting competition takes place during the first day of the ORA Expo.

Bartenders from ORA member restaurants will put their skills and abilities to the test as they compete to move through four timed rounds of cocktail preparations including the Championship Round. As each bartender lifts a shaker and creates his or her requisite signature concoction, they race the clock to create innovative and crazy delicious cocktails that will be judged on taste and balance, originality, drink presentation and stage presentation.

Each round reduces the number of talented competitors, until two finalists compete for the grand prize!

The official application will be live on June 1, 2019.

Get a better idea of what the Cocktail Shakedown is all about!

August 13, 2019
- August 14, 2019

2019 Culinary Cook-off

12:00 AM - 12:00 AM CST
Shannon Moad, (405) 819-3170
shannon@okrestaurants.com

The Culinary Cook-off is a cooking competition that takes place during the ORA Expo. Oklahoma's most talented chefs will race the clock to create dazzling dishes using a mystery basket of ingredients. Chefs will compete in various heats until the contest is narrowed down to the last two chefs. Judges will consist of a panel of industry professionals who will critique each competitor on plate presentation, creativity, product taste, and sanitation practices, among other things. For each contestant, the high and low scores will be discarded. Chefs will be competing for a trophy, medals, and cash prizes. In addition to the First and Second place winners, Third and Fourth place winners will be decided upon based on points during the Semi-Finals heats.

The official application will be live on June 1, 2019.

Eligibility

Competition Format

Competition Rules

Use the hashtag #CCO2019!

August 21, 2019

Thirst for a Cause

4040 Lincoln Boulevard

Oklahoma City, OK 73105

06:30 PM - 09:00 PM CST

Maddie Gregory, (405) 942-9463

maddie@thirstwine.com

Thirst for a Cause, an annual event started in 2009, raises funds to help with urgent medical expenses for members of Oklahoma's hospitality industry. Through our non-profit Oklahoma Hospitality Foundation, we are able to give something back to the hard-working employees of independent restaurants and country clubs. Thirst for a Cause was established to meet the extreme medical needs of persons employed in the restaurant industry in Oklahoma. Funds are limited and will be awarded based on demonstration of need to long-term employees in the restaurant industry. Aid to individuals may only be provided if such individual has no other means to receive needed support, such as from insurance, government assistance programs, etc. Monetary support will not be granted directly to the individual, but to the entity supplying goods and services to the individual, i.e. hospitals, physicians, etc.

2019 marks the 11th year for the event and also promises to have an even better line-up than last year, with 30 premium wineries serving over 200 great wines and 10 local restaurants!

As you walk around and sample food from some of Oklahoma City's best restaurants, you'll be able to meet and interact with winemakers from all over the wine world. These vintners, who represent some of the best wines available in the country, are coming all the way to Oklahoma to help raise money for our cause. This is THE best wine tasting event of the year! Nowhere else will you be able to meet this many vintners, taste this many great wines, and sample this much amazing food under one roof - right here in OKC!

The Oklahoma Hospitality Foundation is a 501(c)3 charity, so your purchase is partially tax deductible and nearly 100% of the money raised at this event goes directly to the charity--not to cover costs.

Tickets are \$75 in advance and \$89 at the door.

*Fill out the online Application for Aid to Individual
Download the Application for Aid to Individual (.pdf)*

August 21, 2019

ServSafe Sanitation Training - TULSA, 8/21/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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08:30 AM - 05:00 PM CST

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September 9, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 9/9/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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ServSafe® Sanitation Training

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September 18, 2019

ServSafe Sanitation Training - TULSA, 9/18/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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September 27, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 9/27/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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October 7, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 10/7/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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October 16, 2019

ServSafe Sanitation Training - TULSA, 10/16/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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October 22, 2019

ORA Academy
09:00 AM - 04:00 PM CST

in partnership with

The goal of ORA Academy is to offer continuing education and professional development to particular demographics of ORA's membership.

Each Academy date will consist of two two-hour sessions - one in Management/Front-of-the-House training and one in Culinary/Back-of-the-House education - held quarterly. With the exception of the April Academy, all Management sessions will be from 9-11 am and Culinary sessions will be from 1-3 pm, and each session will be \$25. Registration is transferable but non-refundable.

October 29, 2019

Oklahoma Restaurant Convention & Expo - OKLAHOMA CITY, 10/07/2021

Bennett Event Center

3101 Gordon Cooper Blvd.

Oklahoma City, OK 73107

Isn't it time for your next big find? The Oklahoma Restaurant Convention & Expo is just the place to discover new products and trends, whether you're a new operator or a veteran.

This annual industry event is the largest hospitality related trade show in the state of Oklahoma and the most important event for foodservice and lodging industry professionals.

With more than 6,000 in attendance, the event features hundreds of exhibits, educational sessions, an opening party and competitions, including the ever-popular ORA Culinary Cook-off and ORA Cocktail Shakedown.

Join us for the 2021 Oklahoma Restaurant Convention & Expo and stay ahead of the competition! Questions?

Exhibitors: Contact Linda Etherton by email or phone, (405) 942-8181 or (800) 375-8181.

Sponsors: Contact Patti Colley by email at or phone, (405) 942-8181 or (800) 375-8181.

This is a private industry tradeshow open only to those in the foodservice and hospitality industry. Anyone under 18 and suppliers or vendors not exhibiting in the show are not allowed on the show floor.

October 29, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 10/29/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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November 5, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 11/5/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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November 11, 2019

Hirst Hospitality Awards 2019
National Cowboy & Western Heritage Museum
1700 NE 63rd Street
Oklahoma City, OK 73111
6:15 Reception; 7:00 Dinner Program

It's the 21st anniversary of the Hirst Hospitality Awards! Held each November, this event honors all the hardworking employees in the foodservice industry. Last year alone, the Oklahoma Restaurant Association recognized more than 80 of "Oklahoma's Best of the Best" foodservice employees in the state! Every year, to honor these employees, the Hirst Hospitality Awards holds an open raffle, silent and live auctions, as well as wine draws throughout the event.

"This evening of celebration is a wonderful opportunity for our members and friends of our business to get together and honor those employees who often go unrecognized but who are so important to the success of the foodservice industry," says Jim Hopper, President and CEO of the Oklahoma Restaurant Association.

This event pays tribute to the backbone of the restaurant industry - the restaurant employees. It gives employers the opportunity to single out and recognize their best workers, while at the same time supporting the Oklahoma Hospitality Foundation's goal of providing scholarships to qualified students of the hospitality industry. This goal is met not only through paid attendance at the event, but with contributions made during the auctions, as well as additional fundraising activities.

Want a better idea of what this evening entails? Check out the following!

See how the funds raised from this evening are used
2018 Distinguished Service Award Winner
Photos from the 2018 Hirst Hospitality Awards

November 13, 2019

ServSafe Sanitation Training - TULSA, 11/13/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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November 21, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 11/21/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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December 3, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 12/03/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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December 11, 2019

ServSafe Sanitation Training - TULSA, 12/11/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

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December 19, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 12/19/2019

OSU-OKC Campus (Student Ctr., Conf North, Floor 3)

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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February 5, 2020

Hospitality Day & A Tasteful Affair Legislative Reception

Bricktown Events Center

429 E California Avenue

Oklahoma City, OK 73104

The hospitality industry is the driving force in Oklahoma's economy, generating enormous tax revenues, providing jobs for hundreds of thousands of Oklahomans, and giving time and money back to their communities. At the same time, it's vital that we maintain good relations with legislators so that our perspective on various bills and issues is given thoughtful consideration.

On February 5, 2020 members of the Oklahoma Restaurant Association, Oklahoma Hotel & Lodging Association, and Oklahoma Travel Industry Association will join forces for Hospitality Day at the Capitol, a members-only event where we will spend time speaking to legislators about issues facing our industry.

Then members will mingle with more than 500 members and legislators while we do what we do best - show these leaders Oklahoma hospitality! - at a bigger and better-than-ever "A Tasteful Affair" Legislative Reception. 2019 marks the 30th anniversary of "A Tasteful Affair" and will feature more than 20 of Oklahoma's finest restaurants showcasing their culinary tastings at what is heralded as the state's most successful and best attended legislative reception.

Coming Soon

Oklahoma ProStart Teacher Bootcamp

08:30 AM - 03:00 PM CST

Chandy Rice, (405) 942-8181

chandy@okrestaurants.com

Join ProStart® educators from across the state for a day of educational topics including nutrition and sustainability. There will also be hands-on culinary training and you'll receive pertinent information about the State Competition. Contact Chandy Rice for more information.