

Calendar of Events

January 24, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 1/24/2019

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

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ServSafe® Sanitation Re-Certification

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ServSafe® Sanitation Re-Test

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February 4, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 2/04/2019

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

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

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February 6, 2019

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 6, 2019 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 600 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.

February 19, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 2/19/2019

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 21, 2019

ServSafe Sanitation Training - TULSA, 2/21/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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February 27, 2019

Oklahoma ProStart Student Invitational
Embassy Suites Norman Hotel & Conference Center
2501 Conference Drive
Norman, OK 73069

12:00 AM - 12:00 AM CST

Chandy Rice,
chandy@okrestaurants.com

The Annual Oklahoma ProStart Student Invitational brings together the top ProStart students to showcase their talent, passion, and skill. Come cheer on the future of the restaurant industry as high school students from around the state compete in two distinct competitions for over \$50,000 in scholarship awards and the chance to represent Oklahoma in the National ProStart Invitational.

While they are all exceptional in their respective schools there can only be one top winner from each category to represent Oklahoma at the National ProStart Invitational in 2019.

The Culinary teams will show their creativity and execution as they whip up 3 courses in 1 hour.

The Management Competition is quite rigorous. Teams prove to judges that they can create a realistic restaurant concept and present it in an effective manner during their verbal presentations.

As you know there are many forms of support. If you are unable to attend the competition there are opportunities to mentor teams. The competition creates a financial challenge for schools. They are in need of equipment and product. If you would like to volunteer please contact chandy@okrestaurants.com.

March 6, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 3/06/2019

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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March 13, 2019

ServSafe Sanitation Training - TULSA, 3/13/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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March 19, 2019

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April 2, 2019

TulsaFest 2019
River Spirit Casino Resort
8330 Riverside Parkway
Tulsa, OK 74137

09:15 AM - 08:00 PM CST

TulsaFest is an annual members-only event featuring a networking luncheon and educational sessions in the Tulsa area. Featuring top speakers in the industry from around the country, it's a can't-miss event! The 2019 TulsaFest will be held on Tuesday, April 2, 2019, at the River Spirit Casino in Tulsa.

Schedule

Pricing

Hotel Accommodations

Speakers

Thanks to our 2018 Partners

April 2, 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.

April 8, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 4/08/2019

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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April 17, 2019

ServSafe Sanitation Training - TULSA, 4/17/2019

Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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April 22, 2019

ORA Golf Classic

Oak Tree National

1515 Oak Tree Drive

Edmond, OK 73025

07:30 AM - 03:00 PM CST

Chandy Rice, (405) 942-8181

chandy@okrestaurants.com

This has become the first big tournament of the Spring! The Oklahoma Restaurant Association will host the 2019 ORA Golf Classic on Monday, April 22 at the beautiful Oak Tree National course!

Thanks to our 2018 Partners

April 25, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 4/25/2019

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

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

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May 9, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 5/09/2019

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

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May 22, 2019

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Incredible Pizza

8314 E. 71 Street

Tulsa, OK 74133

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May 23, 2019

ServSafe Sanitation Training - OKLAHOMA CITY, 5/23/2019

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

900 N. Portland Avenue

Oklahoma City, OK 73107

08:30 AM - 05:00 PM CST

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The ServSafe® re-certification courses are held from 8:30 a.m. - 1:00 p.m. In order to be eligible for re-certification you must be within 30 days of the expiration date on your Food Service Operators License (FSO). This is NOT the same as your ServSafe Certificate, which has a 5 year expiration.

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.

Lunch is not included in this registration. Testing will begin immediately following the first half of the class. After testing is complete, all students are welcome to purchase a lunch.

ServSafe® Sanitation Re-Test

Retests for ServSafe certification are held from 8:30 a.m. - 12:00 noon, and may be taken within one year of the initial exam and only after providing the date of the failed initial exam. An examinee may take the examination twice within a thirty day period, if necessary. If a third attempt is required, the examinee must wait at least sixty days from their last attempt. Lunch is not included in this registration.

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!

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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 18, 2019

Odyssey de Culinaire

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.

See photos from last year's Odyssey de Culinaire events!

Oklahoma City, 7/12/18

Tulsa, 7/19/18

July 25, 2019

Odyssey de Culinaire

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.

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See photos from last year's Odyssey de Culinaire events!

Oklahoma City, 7/12/18

Tulsa, 7/19/18

August 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 22, 2019

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

in partnership with

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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

Held each November, the goal of the Hirst Hospitality Awards is to recognize and honor the hardworking employees in the foodservice industry. The event pays tribute to the backbone of the restaurant industry - the restaurant employees. This members-only event gives employers the opportunity to single out and recognize their best workers, acknowledging the value of a good staff.

"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.

The Hirst Hospitality Awards Dinner helps us reach two very important goals. First, to celebrate employee excellence, and to recognize their personal pride, service and dedication to the restaurant industry. Second, to support the Oklahoma Hospitality Foundation's goal of providing scholarships to qualified students of the hospitality industry. Our goal is met not only through paid attendance at the event, but with contributions made during the auctions as well as additional fundraising activities.

Details

Thanks to Our Partners

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
Women in Food
Photos from the 2018 Hirst Hospitality Awards

October 21, 2021

ServSafe Sanitation Training - OKLAHOMA CITY, 7/09/2018

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.

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.

Coming Soon

2019 Oklahoma Restaurant Convention & Expo

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Coming Soon

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 Oklahoma Restaurant Convention & 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!

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

Read about the 2018 Cocktail Shakedown
See pictures from the 2018 Cocktail Shakedown

Coming Soon

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 Oklahoma Restaurant Convention & 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.

Read about the 2018 Culinary Cook-off

See pictures from the 2018 Culinary Cook-off