

## Calendar of Events

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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!*

*Format*

*Contests*

*Pebble Beach Putt-off*

*Partner/Player Rates*

*Appropriate Dress*

*Current Partners*

*Become a Partner*

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**

**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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May 9, 2019

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**900 N. Portland Avenue**

**Oklahoma City, OK 73107**

**08:30 AM - 05:00 PM CST**

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May 22, 2019

**ServSafe Sanitation Training - TULSA, 5/22/2019**

**Incredible Pizza**

**8314 E. 71 Street**

**Tulsa, OK 74133**

08:30 AM - 05:00 PM CST

jill@okrestaurants.com

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**900 N. Portland Avenue**

**Oklahoma City, OK 73107**

**08:30 AM - 05:00 PM CST**

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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**

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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 9, 2019

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July 10, 2019

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**Tulsa, OK 74133**

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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.*

*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

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*July 25, 2019 • Skirvin Hilton Hotel, Oklahoma City*

August 5, 2019

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

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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.*

*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

*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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August 22, 2019

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

*in partnership with*

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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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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*

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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

*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*

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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**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.*

**ServSafe® Sanitation Re-Certification**

*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.*

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

jill@okrestaurants.com

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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.*