

## Calendar of Events

---

August 20, 2019

### **ServSafe Sanitation Training - OKLAHOMA CITY, 8/20/2019**

**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.*

#### *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.*

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 in the hospitality industry. 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**

*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.*

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**

*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.*

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**

*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.*

**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.*

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

*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.*

**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.*

September 23, 2019

**Spanish ServSafe Sanitation Training - OKLAHOMA CITY, 9/23/2019**

**OSU-OKC Campus (Student Ctr - Room 304)**

**900 N. Portland Avenue**

**Oklahoma City, OK 73107**

08:30 AM - 05:00 PM CST

elizabeth@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.*

**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.*

*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 registración. 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-Examinación-*

*El curso de re-examinación de ServSafe es de 8:30 a.m. - 12:00 del mediodía, y se puede tomar dentro de un año de la primera vez que tomo el examen y solo probando la fecha en que lo tomo por primera vez y reprobó. 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 registración.*

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**

*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.*

**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.*

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**

*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.*

**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.*

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

*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.*

**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.*

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**

*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.*

**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.*

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**

*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.*

**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.*

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

*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.*

**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.*

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**

*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.*

**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 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**

*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.*

**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

*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.*

**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 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**

*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.*

**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.*

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.*