

The Benefits of National Restaurant Association Membership

2015

CNIC Navy and the NRA 2015

- CNIC has been a member of the National Restaurant Association since 2010.
- We have 12 regional memberships (one for each region) and a master (HQ) membership.
- Each region has a designated “Member”
- Regional Member Criteria and responsibilities:
 1. Member must actively participate in the MWR F&B Program
 2. Member must have a good working knowledge of the challenges and needs of the MWR F&B management personnel within their region
 3. The member must be willing to become the regional resource for F&B solutions (distribute information)

NRA Regional Members 2015

- Amy Cimino-Shockley- SE
- Ed Echols- Japan
- Tamara Esteves- Marianas
- Paul Savarese-EURAFSWA
- Steve Hammel- SW
- Gene Hile-NDW
- Chip Kreisman- JB Pearl Harbor-Hickam
- Bill Dorris- Mid Atlantic
- Mike Miller- Mid South
- Erik Ruud- NW
- Robert Walter- KOR?
- Paul Kemmet- Singapore ?

CNIC F&B Resource Group

- The NRA regional members are also the F&B Resource Group that is called upon by the CNIC F&B Program Team to provide field level input and guidance on F&B policy and practices as we continue to shape the future of MWR commercial foodservice.

NRA Membership Benefits

- Easy access to information through the website www.restaurant.org
- New feature on the website- Manage My Restaurant
- ServeSafe training materials
- Free NRA Show Tickets (1 per membership)
- Discounts of up to 50% off on books, manuals and videos from the NRA Educational Foundation (NRAEF) Example- Manage First

Manage First Course List

- The 4 Manage First core courses are:
- Serve Safe Food for Managers
- Hospitality & Restaurant Management
- Controlling Food Service Costs
- Human Resource Management & Supervision
- The Manage First elective courses are:
- Customer Service Purchasing
- Principals of Food & Beverage Management
- Nutrition Hospitality Accounting
- Bar & Beverage Management
- Hospitality & Restaurant Marketing
- The Serve Safe Alcohol course is not available through our Program as we will continue to use the CARE program for alcohol awareness training. Completion of the four Core courses and one elective is part of earning the Manage First Professional certification.

Manage First Credential Program Overview

- This Program is available at no cost to the Student or base facility. Students will receive industry recognized training that prepares them to confidently lead our ever-evolving industry. This management program teaches practical competencies needed to face real-world challenges in our industry. These competencies are not Navy/CNIC specific, but they establish core knowledge and provide problem solving and analytical tools specific to the F&B industry.
- We strongly encourage all MWR Managers and Supervisors to participate in the program. The program is completely self-paced and courses can be done in any order. There are four core courses and seven elective courses.
- PoC:
- Nancy Barnes nancy.barnes@navy.mil is the PoC in Millington for ordering materials and Cindy Medeiros cindy.medeiros@navy.mil is the PoC at CNIC HQ in Washington, D.C. Proctors:
- Proctors are required to register in advance with the NRA on the Manage First website www.managefirst.org Proctors must use the @navy.mil e-mail address when registering. Students must also register on the Manage First web site. This will enable them to take a test online and to track their progress.