

BHTS' Mission: Give students an enjoyable experience; keep it simple, serious and memorable so lessons learned will be applied immediately and successfully in the real-world.

Services Available:

- Food safety training
- Alcohol training & certification
- ServSafe® certification and recertification
- HACCP plan writing and compliance
- Customer service training
- Interpreting & translation services
- Start-up restaurant consultation

\$20.00 STUDENT DISCOUNT

Applies to ServSafe® class enrollment for customers of:

- AC Beverage Inc.
- Baltimore Eats
- Coastal Sunbelt Produce
- MICROS Mid-Atlantic
- PFG/Performance Food Group
- Saval Foodservice
- SYSCO

Please ask your sales representative for the coupon code at checkout on-line.

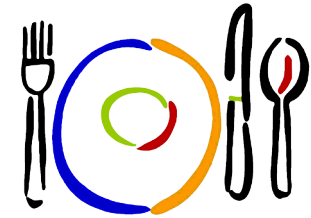
Bilingual Hospitality Training Solutions was created in 2007 by Juliet Bodinetz-Rich, an expert and leader in the restaurant and food service training industries with over twenty-five years of experience. Her international background and team of instructors leads to successful communication with diverse populations.

Ms. Bodinetz-Rich is:

- A preferred instructor for RAMW and is NRAEF Certified (1997).
- Recommended by: AC Beverage Inc., Baltimore Hispanic Chamber of Commerce, Coastal Sunbelt Produce, Foodservice Monthly, PFG/Performance Food Group, SAVAL Foodservice and MICROS Mid-Atlantic.
- An approved provider with all required Maryland County Health Departments.

Bilingual Hospitality Training Solutions

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Bilingual Hospitality Training Solutions

Se Habla Español

Let us help you with your food safety and HACCP needs.



www.bilingualhospitality.com

Safe Staff Classes: Full-Staff Food Safety Training

Available in English or Spanish

Safe Staff is a 2-hour, mini version of ServSafe® that is delivered at your location for your entire staff. The training includes real-life scenarios to assist employees in grasping and applying food safety basics at every level of your operation by avoiding:

- Time temperature abuse
- Cross contamination
- Improper personal hygiene

This easy-to-understand class will teach your employees how easily food borne illnesses can occur and how to be vigilant in preventing contamination.

Safe Staff training results in lowered risks of food borne illnesses or out-breaks, a cleaner establishment, higher Health Department scores, higher employee morale, lower employee turnover, more satisfied guests, and higher profits!

Important note: Our pricing is competitive and all-inclusive.

Manager's Food Safety and Sanitation Certification

Available in English or Spanish

Private: two-day (16 hours) Servsafe® certification and one-day (8 hours) recertification classes available at your convenience and location for great cost savings.

Open enrollment: English or Spanish ServSafe® classes available every week throughout Maryland. Pre-registration required; class schedule and registration at: www.bilingualhospitality.com

Certification is mandatory in Annapolis City, Baltimore City, Baltimore, Howard, Montgomery and Prince George's Counties. Certification is valid for three years in Maryland, DC and Virginia.



ServSafe Alcohol® Certification

Available in English or Spanish

In Maryland, a licensee or designated employee must complete an approved alcohol awareness



training program. Training certification is good for 4

years in MD. **ServSafe Alcohol®** Responsible Alcohol Service Training and Certification Program is recognized nationwide.

HACCP Plan Writing and Compliance

Let us help you!

In Maryland, an approved HACCP plan is required before opening a food establishment and will be checked every 5 years to confirm the HACCP plan corresponds with the current menu. If you have been in business for a long time and did not have to write a HACCP plan in the past, you may now be asked to comply with this requirement.



Stellar Service Classes: Improved Service and Sales Training Customized for your establishment

Stellar Service is a 2-hour class designed for your wait-staff, hosts and bartenders. We work with your veteran servers and new servers by helping them improve their service, increase sales, and earn more. **Improve your bottom-line profits!**