



Hospitality Management and Culinary Arts Apprenticeship Program



Project Vision

To improve the number of registered apprentices from the Hospitality Management and Culinary Arts programs that provide students with hands-on training, promotes ‘earning while learning’, and enhances career progression after graduation.



Why Apprenticeships?

- Career progression after graduation.
- Some students are not completing their AAS degrees due to financial restrictions.
- WTCC hospitality and culinary graduates are lacking a clear delineation of attainable steps to meaningful career opportunities.



Environmental Analysis

- The hospitality sector in North Carolina provide almost 500,000 jobs, which is equal to 9% of the state's workforce, generating approximately \$35 billion in annual sales.
- According to the National Restaurant Association, 75% of restaurant operations rated recruitment and retention as their top challenge.
- Apprenticeships can provide a clear career progression that allows the student a move into leadership roles after graduation.
- Companies that invest in hospitality apprenticeships often report high employee retention rates, with many apprentices staying on after graduation.



Target Stakeholders

- Hospitality Management and Culinary Arts students enrolled in an AAS degree program(s)



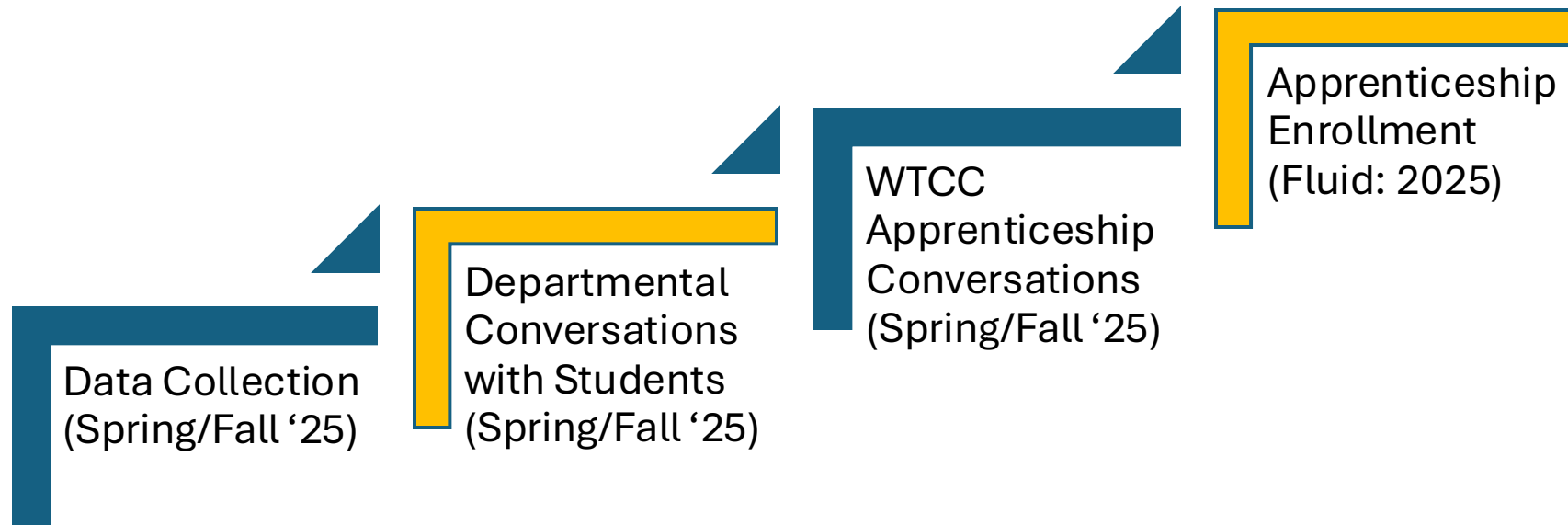


Funding

- Wake County (NC) committed to providing up to \$500,000/year.
- Recently, two gifts of \$250,000 each from the Lonnie & Carol Poole Family Foundation and Credit Suisse have helped expand the program.
- Wake Works funds help pay tuition, fees, and other expenses.



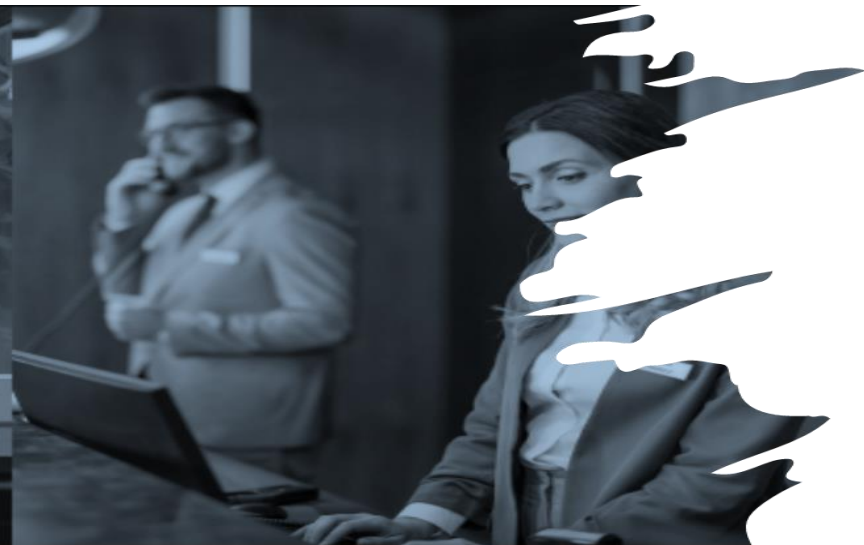
Roadmap and Milestones





Employee Partnerships?





MAKE YOUR MOVE

Find your career in hospitality today.

Barry J. Tracey: BHEF Fellowship