



Hospitality International Training operates with full license by the State of Nevada Department of Postsecondary Education.

Administration:

Dr. Lonnie G. Wright, CEO/Executive Director
Ms. Sherrie Wright, Asst. Executive Director
Dr. Andrew R. Nixon, Director of Compliance and Curriculum Development

Faculty:

Dr. Andrew R. Nixon
Dr. Thomas Peacock
Exec. Chef Chester Strohecker
Chef Estella Kelly

Admission Requirements:

- Minimum age - 18
- H.S. Diploma or equivalent
- CASAS Score 236 or higher

Certificate Requirements:

Students must complete all six (6) segments with a Pass (P) grade in each segment. Students who complete ServSafe with a Pass (P) grade will be awarded an additional certificate. Any student who does not pass all six (6) required segments may reapply after six (6) months.

Student Conduct:

Students will act in legal, ethical, and moral standards expected of professionals in their field. Food Service professionals impaired by acting out, stress, poor mental/physical health, use of drugs or alcohol are considered unsafe to provide food service in public. Any student who appears impaired will be subject to review by the Director, and if found to be impaired will be counseled to seek voluntary aid for such conditions. Failure to do so will result in suspension from the program. All jewelry, body attachments, or anything that can be a hazard if dropped in food must be removed.

Standards of Progress:

Students will be evaluated weekly. Grades will be Pass/Fail. Weekly written and hands-on exams will be provided. Free tutorial assistance will be provided. Students unable to pass will not receive a Certificate and will be dropped from the program for unsatisfactory progress. Students dropped for unsatisfactory progress may reapply after six (6) months from the date of termination.



**2022-2024
Official Brochure**

**COFFEE SHOP RESTAURANT
WAIT SERVICE TO FINE DINING
RESTAURANT WAIT SERVICE**

- Six (6) Week Certification
- Ninety (90) hours class and practical lessons
- Preparation for high volume Kitchen Environment
- Placement Assistance upon Certification

Hospitality International Training
950 E. Sahara Ave
Las Vegas, NV 89104

(702) 591-9572

email: drlw@HIT.academy

Course Calender

Registration is open for one (1) week prior to each Cohort class start date. No school holidays are observed other than Christmas Day, Thanksgiving Day and New Years Day. Any missed holiday classes will be made up.

Brochure effective June 2022 to January 2024

- Cohort 1:** June 15, 2022 - July 24, 2022
Cohort 2: August 3, 2022 - September 11, 2022
Cohort 3: September 21, 2022 - October 30, 2022
Cohort 4: November 8, 2022 - December 18, 2022
Cohort 5: December 28, 2022 - February 5, 2023
Cohort 6: February 15, 2023 - March 26, 2023
Cohort 7: April 5, 2023 - May 14, 2023
Cohort 8: May 24, 2023 - July 2, 2023
Cohort 9: July 12, 2023 - August 20, 2023
Cohort 10: August 30, 2023 - October 8, 2023
Cohort 11: October 18, 2023 - November 26, 2023
Cohort 12: December 6, 2023 - January 14, 2024

*Actual class dates may vary slightly

All courses are taught Monday through Friday
Classes meet from 4:30 p.m. - 7:30 p.m.
and 7:00pm - 10:00pm

School business hours begin one hour prior to class
and end one hour after class ends.
Business hours are also available by appointment by
phoning (702) 591-9572

Approved Training Sites

Clark County Department of Justice, Juvenile Services
on behalf of Southern Nevada Youth Center
2400 Angel Peak Place, Las Vegas, Nv 89124

Clark County Detention Center
4900 N. Sloan Lane, Las Vegas, NV 89105

Course Curriculum and Objectives: The curriculum is an intense six (6) segment, ninety (90) hour ServSafe training program that includes classroom study and hands-on laboratory experience. Each week long segment includes fifteen (15) class & laboratory hours. Segments include: (Segment 1) Setup, seating, and serving, (Segment 2) Order of Operation, (Segment 3) Compare and contrast dining settings, (Segment 4) Hands on demonstration of varied venue needs, (Segment 5) Wines and wine pairing, (Segment 6) Workforce readiness, beer and liquor pairing, Final exam.
NOTE: ServSafe certification will be reviewed as needed.

Class size: Classes are limited to twelve (12) students to allow for individual attention rendered for preparation of service in a medium or high-volume kitchen environment. All segments will be team taught with at least two instructors to assure each participant will have the optimum potential for individual growth and success. Students who successfully complete the course will receive a Front of House Hospitality International Training Certificate. Hospitality International Training is licensed by the Nevada Commission on Postsecondary Education.

Optional Segments: Hospitality International Training offers, at no additional cost and except for approved textbook and certification exam, the opportunity to earn a ServSafe certificate. ServSafe certification is approved by the National Restaurant Association, and is nationally recognized in the hospitality industry.

Tuition: 3,000.00

Additional costs: \$150.00 (or two (2) pair each: kitchen pants, black and white checks, black and white button up dress shirts, apron and one pair black non-skid shoes. ServSafe books and exam \$150.00

Student Placement Service:

Although placement upon completion of the FOH Program is not guaranteed, every effort will be made to match graduates with community partners. Hospitality International Training maintains a list of community partners who have agreed to interview graduates. Our facility constantly provides tips for successful employment interviews and continued employment. Our Placement Coordinator meets with each graduate and coordinates employment interviews.

*In lieu of alcohol, replica and facemasks will be used in classes containing students under the age of 21.

Facility and equipment: Hospitality International Training coursework takes place in a 25,000 sq. ft. facility. Classrooms range in size from 400 to 600 sq. ft. and include a 600 sq. ft. computer lab. The hands-on portion of the program takes place in a 400 sq. ft. model kitchen complete with all equipment found in typical hospitality workplaces.

Attendance and Discipline: Given the practical nature of the course work, students must complete and pass all segments in order to be awarded a certificate. Students may make up no more than two (2) segments in a future class on a space available basis without additional charge. Three (3) or more absences will result in students being administratively withdrawn from program. Refunds will be processed in accordance with school policy. Students who enter class more than thirty (30) minutes tardy will be considered absent from that class session. Students who are deemed to be disruptive by the teacher will be referred to the Director who may, at his discretion, dismiss the students from the program. Students dismissed from the program, may reapply after six (6) months has elapsed from the start date of their program.

Refunds: Students may cancel enrollment up to three days after signing the Enrollment Agreement by notifying the school in writing. Any applicant who does not begin the course will receive a full refund. Students who withdraw or are discontinued from the course before the completion of sixty (60) percent of the program will receive a pro-rated refund based on the enrollment agreement, minus ten (10) percent or \$150, whichever is less, consistent with the guidelines in NRS 394.449.

If a student withdraws or is expelled after sixty (60) percent of the program has been completed, the institution will not refund any money, and may charge the entire amount in tuition agreed upon the enrollment agreement.

If a refund is owed, it will be paid within fifteen (15) calendar days after the date of enrollment cancellation, termination of the student enrollment, last day of an authorized leave of absence if a student fails to return after the period of an authorized absence, or the last day of the student's attendance. Whichever is applicable.

Books, uniforms, educational supplies, or equipment for individual use are not included in the policy for refund. A separate refund will be paid if those items were not used by the student. Disputes will be resolved by the Administrator of refunds on a case-by-case basis.

The period of student attendance is measured from the first day of instruction as set forth by the enrollment agreement, through the student's last day of actual attendance, regardless of absences. The period of time for a training program is set forth in the enrollment agreement. Tuition and fees must be calculated using the tuition and fees set forth in the Enrollment Agreement and does not include books, uniforms, educational supplies or equipment listed separately from tuition and fees. Additional information can be found on the school's web page.

Nevada has an account for student indemnification per NRS 394.553 which may be used to indemnify a student or employee who has suffered damage as a result of discontinuance of operation or violation by such incurrence of any provision or NRS 394.383 to 394.560.

Credit for previous training: No credit for previous education or training will be accepted for the FOH Training Certification Program.