



*is now available!*



**That means the best responsible alcohol service training is now ready for implementation.**

## **Available classes for responsible alcohol certification for Restaurants and Bars for South Carolina**

### **Basic Overview for Servers and Managers**

- Ninety minute program
- Available at a mutual time at your location, possible during an employee meeting or other training
- This program covers the basic responsibilities the server has to their customers and the establishment including checking ID's, SC state laws and handling difficult situations.
- Members \$200 training fee plus \$1.50 per student to cover handouts and materials
- Non Members \$400.00 training fee plus \$2.50 per student covers handouts and materials

### **Full Certification Program for Servers and Managers ServSafe Alcohol, the Fundamentals of Serving Alcohol Responsibly**

- Nationally Certified Server and Bartender Program
- Four hour program with nationally certified test at the end of the course
- Available at a mutual time at your location or alternate location
- This program is a nationally certified training program for bartenders and servers to teach all components of responsible service
- Program includes showing industry training videos to enhance the student workbook and assist in comprehension of the materials
- Members \$23.00 per student to cover workbook and nationally certified test, \$250.00 training fee
- Non Members \$29.00 per student to cover workbook and nationally certified test, \$450 training fee
- Travel Fees may apply, please ask when inquiring.

If you would like to set up a private class please call me and we can work out our schedules.

Thanks and I look forward to speaking with you,

**Xavier Meier**  
Education Manager  
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**Five**  
features that make  
ServSafe Alcohol  
essential training in  
every operation.

- 1.**  
Developed from the knowledge of industry experts. Data from experts in multiple key fields creates a comprehensive program that exceeds minimum compliance requirements.
- 2.**  
Comprehensive yet practical training information. Focuses on what staff needs to know about liquor liability and recognizing intoxication.
- 3.**  
Extensive information on ID checking. Instructional text contains an entire chapter on checking IDs, one of the key issues faced in the operation.
- 4.**  
Holistic team training. Shows how all staff, from servers to valets, can work together to prevent difficult situations.
- 5.**  
Engaging video role-play training tools. Interactive Video/DVD challenges students to evaluate real-world scenarios they may face back in the operation.