Are you drawn to the fast-paced, creative, and welcoming world of restaurants, but feel unsure how to take that first step to enter the industry? RYRA offers Line Cook and Restaurant Manager apprenticeships, allowing you to immediately begin building the skills needed to succeed in a hospitality career while earning competitive wages.

As an apprentice, you’ll receive on-the-job training from top industry professionals at Colorado restaurants of all kinds – small independents, large hotels, and national restaurant groups. You’ll also have access to free training courses through RYRA community partners, which include colleges, vocational training centers, and other career-focused organizations.

Am I Eligible to Become an Apprentice?

- RYRA Line Cook, Kitchen Manager, and Restaurant Manager Apprenticeships are open to anyone 17 to 24 years old with a high school diploma or equivalent (within the first year of starting the program).
- Do you already work in a restaurant with an apprenticeship program? Talk to your employer about signing up for RYRA!
What Are the Advantages of Becoming an Apprentice?

- **Job stability:** Apprenticeships have an 80-percent retention rate nationwide.
- **Good pay:** The average wage increase for employees over the course of their apprenticeship is 14 percent.
- **Excellent opportunities:** RYRA is adding dozens of new Colorado employers to the program in 2022. Placement options include every style of restaurant, from neighborhood spots that have been serving their communities for years to destination hotels and resorts with multiple on-site foodservice venues.
- **Professional development:** Employers are looking to build future leaders to help their businesses grow - and you can have a big role in that growth! Additional training available to you at no additional cost will help you earn certifications such as ServSafe that can help you advance more quickly.

What Is Expected of Apprentices?

Commitment to the RYRA program for as long as it takes to gain the required skills and knowledge.

- For Line Cook Apprentices, expected completion is within one year (or less for ProStart® students and graduates), if working full time.
- For Management Apprentices, expected completion is within two years if working full time.
- Part-time options are also available.
- Dedication to learning culinary skills, safety and sanitation requirements, and management and leadership skills.

**Become a RYRA apprentice: Increase your value as an employee, make the move toward leadership, and become a crucial part of Colorado’s vibrant restaurant scene!**

How Do I Participate?

If you’re currently in a culinary or hospitality training program, talk to your instructor about apprenticeship opportunities in your area.

If you’re brand new to the industry, reach out to Programs Manager Stacy Griest (sgriest@corestaurant.org) at the Colorado Restaurant Foundation to learn more.

The Restaurant Youth Registered Apprenticeship (RYRA) is 100% funded through a $4,999,478.00 grant awarded by the U.S. Department of Labor’s Employment and Training Administration (AP-35087-20-60-A-11). This one-pager was created by CRF and does not necessarily reflect the official position of the U.S. Department of Labor. The Department of Labor makes no guarantees, warranties, or assurances of any kind, express or implied, with respect to such information, including any information on linked sites and including, but not limited to, accuracy of the information or its completeness, timeliness, usefulness, adequacy, continued availability, or ownership.

Updated: 03-29-2022