What is ServSuccess?

ServSuccess — National Restaurant Association

Training and Certifications Advancing the Industry's Workforce

ServSuccess was built for industry employees who are hungry to get ahead in life and operators who understand that growing people is key to their future success. From online courses, interactive learning suites, and industry-recognized certifications, ServSuccess is the most comprehensive career path discovery-based training designed by the restaurant industry to support the restaurant industry.

Mastering Skills	Learning to Lead	Guiding the Business
Bartenders, Cashiers, Line Cooks, Hosts, Servers, etc.	Assistant Managers, Kitchen Leads, Shift Leaders, etc.	Food Service Manager, Kitchen Manager, General Manager, etc.

Supports Career Progression

ServSuccess training and certifications support restaurant and hospitality workers from day one. From cashiers and line cooks to general managers, ServSuccess delivers the tools that build the knowledge and validate the skills needed to grow across career stages.

Program Options

Restaurant Professional	Restaurant Supervisor	Restaurant Manager
■ Certified Restaurant Professional (CRP) Exam	■ Certified Restaurant Supervisor (CRS) Exam	■ Certified Restaurant Manager (CRM) Exam
■ Interactive Study Guide for CRP Exam	■ Interactive Study Guide for CRS Exam	■ Interactive Study Guide for CRM Exam
■ Restaurant Professional Learning Suite	■ Restaurant Supervisor Learning Suite	■ Restaurant Manager Learning Suite
■ Front-of-the-House Service & Communication	■ Managing Daily Operations	■ Managing the Employment Process
■ Front-of-the-House Basic Operations	■ Leadership & Communication	■ Managing Compensation, Time and Legal Requirements
■ Back-of-the-House Pre-Production	■ Safety & Regulations	■ Controlling Operational Costs
■ Back-of-the-House Production	■ Cost Control Fundamentals	■ Understanding Financial Performance
■ Basic Business Operations	■ Controlling Costs	■ Fundamentals of Financial Management

Certified Restaurant Professional

Mastering Skills For Bartenders, Cashiers, Line Cooks, Hosts, Servers, etc.

Certified Restaurant Supervisor

Learning to Lead For Assistant Managers, Kitchen Leads, Shift Leaders, etc.

Certified Restaurant Manager

Guiding the Business For Food Service Manager, Kitchen Manager, General Manager, etc.