

Cura Hospitality is committed and motivated

to creating happier employees, happier customers and, just as important, an excellent dining experience. This helps us to forge lifelong partnerships with our clients. By encouraging our associates to continue their education through the *Cura Culinary College*[®], *Cura Service College*SM and *Cura HR College*SM, we are able to do just that.

Associates participating in Cura-sponsored colleges benefit from individualized training and career development skill sessions that feature hands-on training, lecture-based classes and real-life experiences.

Employee Benefits

By making an educational investment in our people, we help develop their skills, creating happier, motivated and committed associates. This helps to improve their value in the marketplace, increase their opportunities for advancement at Cura, and create positive work attitudes. All of these factors help Cura to become one of the best places to work.

Client Benefits

Clients are ecstatic as they experience the value that recent Cura college graduates bring back to their customers. The education they receive translates into enhanced great food and presentation, improved attentiveness and timeliness of service, and strengthened people skills.

We also offer a tremendous savings to our clients. Education and training help to reduce turnover and the cost of new hires. In addition, this training is offered free and extended to our clients' non-food service personnel who wish to learn more about food and service.

The ultimate benefit is the great dining experience your customers receive. Satisfaction scores continue to climb as Cura provides a higher level of food and service to residents and guests!

College Instructors

Our students learn and train with the best. Cura college instructors have decades of culinary and food service management experience. Many are graduates of prestigious culinary schools such as Johnson & Wales and The Culinary Institute of America. Other instructors hold advanced degrees in hotel, restaurant, and institutions management, nutrition and business.

College Environments

Our students learn from real-life situations. College environments include Cura's client support centers, clients' communities, vendors and suppliers such as kitchen equipment facilities, and farms where students gain a better understanding of how food sources are grown. Students also have the opportunity to network with their peers and exchange ideas on how to improve their dining operations. Cura believes that this type of educational approach gives students a greater understanding of their role.

College Graduates

Cura Hospitality is proud to have graduated hundreds through its *Cura Culinary College*, *Cura Service College* and *Cura HR College*. Many have remained at Cura and have been promoted several times during their tenure.

Continuing education of our staff is very important to us and to our clients as it helps them to meet and exceed dining and hospitality expectations for residents and guests.



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Developing
Excellence
Creates
Lifelong
Partnerships

Enhancing Life Around Great FoodSM



Cura Culinary College[®]

Increases the cooking skill level and culinary awareness of dining services employees.

This yearlong training program features everything from basic food preparation techniques to artistically designed food presentation. More advanced learning focuses on enhancing your customers' culinary experience through classes that cover such topics as baking and pastry arts, how to pair wines with food to complement a meal, and creating upscale textured-diet meals that improve eating habits and the health of residents. Students attend four one-day sessions of 18 distinct culinary modules.



*Cura Service College*SM

Offers new and current dining services employees an opportunity to learn the proper service steps and procedures.

Students participate in a three-day session where they shadow and role play under the guidance of an appointed trainer, learn how to greet customers, properly take an order, set a table, and present and remove plates and serviceware.



*Cura HR College*SM

A three-part mandatory training series designed to help our managers recruit, manage and retain great people.

Managers and supervisors benefit as they become empowered to make hiring decisions, resolve conflicts, identify weaknesses and strengths in their team, and cultivate good employees with positive feedback and encouragement. This training helps to build strong managers, resulting in increased productivity and enhanced client and staff relations.



Cura Hospitality is committed to our associates, and through its philosophies and vision, generates unique advantages for clients, customers and employees. Experience the value that will benefit you and your customers as we continue to develop excellence that creates lifelong partnerships.