

# Join the NJ Licensed Beverage Association at our 91st Annual NJLBA Convention

## November 19-20, 2024 Resorts Hotel & Casino • Atlantic City • New Jersey

## **Convention Registration Options:**

11/20 Full Registration — \$355 (first attendee) includes registration, breakfast, lunch and gala cock	
11/20 Breakfast & Lunch includes registration, b	
11/20 Gala Cocktail Reception featuring dinner	
	•
Attendee(s)	
Total Number of Attendees	
Address	
	State Zip
Email	Phone
<ul> <li>11/20 Attendee Registrations from ab</li> </ul>	oove (subtotal) \$
<ul> <li>11/19 Member Training Lunches from</li> </ul>	
<ul> <li>11/19 Non-Member Training from page</li> </ul>	
Total A	Amount Due: \$
Payment Method:	r 🔲 MasterCard 🔄 Visa 🔛 Check (payable to NJLBA)
	Expiration Date Sec. Code
<b>Registration Submission Opti</b>	ons: HOTEL ACCOMMODATIONS:
• Via Mail: NJLBA, 206 West State Street, Trenton, NJ 0	
• Via Fax: 609.394.6732 or Via Email: dianeweiss@njlb	<b>When booking ONLINE</b> you will not need to enter a discount
Online: Upload this completed form with your online pay	yment* code – it is your group's page and discount is already applied.
Pay Online* at: NJLBA.org/p	https://resortsac.book.pegsbe.com/
*includes a 4% PayPal processing fee	promo?propertyCode=ACYRSC& offerCode=VNJLB24
Please contact the NJLBA at 609.394.6730 with any ques	
Payment must be received at time of registration NO REGISTRATION REFUNDS.	(must give to agent)

See Page 2 for Nov. 19th

REE TRAININ



Exclusively protecting the interests of our on-premise retail consumption licensees.



# NJBRASS Training

Pre-registration is required by 11/15/24.

Tax ID number (FIEN) is required \_\_\_\_\_

10:00 a.m.-1:00 p.m.

Yes, I want lunch for my staff (Member \$30 ea. or Non-Member \$100 ea.)

Attendee 1	\$
Attendee 2	
Attendee 3	\$
Attendee 4	\$
Attendee 5	\$
Attendee 6	\$

### ServSafe Training (Class size limit 30)

10:00 a.m.-3:00 p.m.

#### Yes, I want lunch for my staff (Member \$30 ea. or Non-Member \$100 ea.)

Attendee 1	\$
Attendee 2	\$
Attendee 3	\$
Attendee 4	\$
Attendee 5	\$
Attendee 6	\$

### TOTAL TRAINING AMOUNT DUE \$





## **Training Descriptions**

Tuesday, November 19, 2024



### NJBRASS

#### (NJ Best Practices for Responsible Alcohol Service System)

A new and innovative program developed for New Jersey liquor license holders by the NJLBA, the law enforcement community and former ABC investigators, this course provides bartenders and wait staff with the tools needed to put in place responsible hospitality practices.

A comprehensive training program, this course helps employees develop a better understanding of local, state and federal alcohol laws, as well as the significant responsibilities that come with serving or selling alcohol. After attending this class, a NJBRASS trained employee will be able to recognize and mitigate a wide range of potential problems, including dealing effectively and professionally with intoxicated patrons and those under the legal drinking age. The demand for alcohol server training continues to increase in New Jersey, as employers recognize the ongoing need to have both current and new employees educated on the responsible service and consumption of alcohol. An asset to any bar, restaurant or tavern, the individuals who attend these classes will also help to ensure a safe and secure environment for all patrons, making it a win-win-win for the employees, business owners and the community at large.



#### ServSafe

New Jersey retail food rules (chapter 24, Sanitation in Retail Food Establishments and Food and Beverage Vending Machines) require that if a food establishment is classified as a "Risk type 3 food establishment" there must be at least one certified food protection manager on site who is responsible for food safety operations. Through the ServSafe training program, food managers will become knowledgeable of the latest FDA Food Code and New Jersey's food safety regulations. This comprehensive course will cover all the required elements of safe food handling. The course will cover origins of food contamination, personal hygiene and overall employee involvement in safe food handling. Upon successful completion of the course, the managers will obtain food safety certification that is valid for five years. For those managers that have already taken the ServSafe class but need to be recertified we also have the ServSafe Recertification class available. ServSafe is also offered in Spanish.