

# 2024 West Virginia Hospitality & Travel Association Educational Foundation CO-BRANDED SCHOLARSHIP STUDENT PROFILE FORM

Name of Student \_\_\_\_\_

Telephone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

Permanent Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code \_\_\_\_\_

Gender ☐ Female ☐ Male Date of Birth: \_\_\_\_\_

What is your ethnicity? (Optional): ☐ Caucasian ☐ African-American ☐ Hispanic  
☐ Asian/Pacific Islander ☐ Native American ☐ Other (please specify) \_\_\_\_\_

## Section A: School Information

*Please provide us with information about where you are going to school.*

1. Name of School Attending: \_\_\_\_\_

School Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code \_\_\_\_\_

2. What is your major? \_\_\_\_\_ Area of Specialty? \_\_\_\_\_

3. Length of your program? ☐ 1 year ☐ 18 months ☐ 2 years ☐ 4 years ☐ Other \_\_\_\_\_

4. What type of degree are you studying for? ☐ Bachelors ☐ Associates ☐ Certificate ☐ Other \_\_\_\_\_

6. What is your current level in school: ☐ Freshman ☐ Sophomore ☐ Junior ☐ Senior ☐ Other \_\_\_\_\_

7. What is your current G.P.A. \_\_\_\_\_

**\*Please forward your current transcript to the WVHTA Education Foundation office.**

8. When do you expect to graduate from College: \_\_\_\_\_

## Section B: Work Information

9. Are you currently working in the restaurant or foodservice industry?

☐ Yes.

☐ No



9a. Do you have plans to work in the restaurant/foodservice industry in the future?

☐ Yes. ☐ No ☐ Uncertain

*(Skip, to Section C: Other Training Programs)*

10. Where do you work? (Name of company) \_\_\_\_\_

11. Would you describe your work place as:

*\*A definition for each group is available at the end of this document.*

☐ Fine Dining

☐ Specialty Foodservice

☐ Cafeteria

☐ Full Service: Family

☐ Quick Service

☐ On-Site

☐ Full Service: Casual/Diner house

12. What is your current position or job title? Check the box that best describes your current job (*Please check only one – the job you spend the **most** time on*).

☐ Counter Attendant

☐ Dishwasher

☐ Food Servers, Non-restaurant

☐ Busboy

☐ Host or Hostess

☐ Waiter/Waitress

☐ Food Preparation

☐ Bartender

☐ First-Line Supervisor

☐ Combined Food:

☐ Assistant Manager

You do both food preparation and serving

☐ Cook: *type* \_\_\_\_\_  
(*Broiler, Fry/Saute, etc*)

☐ Chef: *type* \_\_\_\_\_  
(*Sous, Pastry, etc*)

☐ Manager: *type* \_\_\_\_\_  
(*Kitchen, banquet, restaurant*)

☐ Other \_\_\_\_\_

13. Is this position ☐ full-time or ☐ part-time?

14. How long have you been employed there? \_\_\_\_\_ Months \_\_\_\_\_ Years  
*If you are not sure, please write down a rough estimate.*

15. What made you choose this kind of work?

### Section C: Other Training Programs

16. If not already mentioned, are you participating in any other type training program related to the restaurant /foodservice industry?

☐ **Yes.** What type of training?

☐ **No** (*Skip to Additional Contact Information*)

↳ ☐ Internship ☐ Apprenticeship

☐ Fellowship ☐ Other \_\_\_\_\_

17. Is this apprenticeship/ program through your ☐ employer or ☐ college? ☐ Other \_\_\_\_\_

### Additional Contact Information

Please provide the names and phone numbers of at least three people who will know how to contact you in the next six months or more (e.g., parents, siblings and friends)

Name	Relationship	Telephone Number

**Must be submitted or postmarked no later than April 1, 2024**

Please mail this form to:

West Virginia Hospitality & Travel Association Educational Foundation (WVHTAEF)  
Attn: Jordan Nuzum  
PO Box 3974, Charleston, WV 25339

Thank you!

## FOOD SERVICE INDUSTRY CATEGORIES: \*

- **Quick Service**

*Typically over-the-counter, not service by wait staff, “fast food.” QSR operators serve food on disposable plates and use paper wraps. They usually offer self-service condiments (oftentimes beverages as well) and likely have drive-through and/or delivery service systems to support in-store operations.*

- **Full Service: Casual Theme/Dinner House**

*Guests are serviced by wait staff, china is used on the tables, and typically, there is an emphasis on décor, design and theme in the restaurant. “Adult Beverages” are served in this restaurant environment and dining is an experience.*

- **Full Service: Family**

*Although “adult beverages” may be served in this environment, if served, they are likely to be beer and wine. Some family full-service operations offer full wait staff, others use wait staff for delivering entrees and still others have self-service pick-up stations. The emphasis is on “home-style” and often times “Americana.”*

- **Cafeteria**

*Also referred to as line-feeders and buffets, these are typically self-service operations that offer a wide range of food choices. Oftentimes these restaurants market “all you can eat” and a bountiful approach to dining. Although some have staff serving food, most are self-service lines.*

- **Fine Dining**

*Also called “White tablecloth” these restaurants provide fine china and silver on the tabletops, boast a strong wine selection and attempt to exceed expectations with high service levels. From linen tablecloths to a highly specialized wait staff, these are upper-end operations with high check averages.*

- **On-Site**

*An on-site company is a guest in another’s House. They typically operate foodservice in non-commercial venues such as airports, college campuses, schools, hospitals, business and industry facilities, public buildings, stadiums, and military installations, ect. Their operations range from QSR to fine dining.*

- **Specialty Foodservice**

*These non-traditional foodservice operators (typically by virtue of menu positioning) oftentimes present a single category-focused operation (i.e.: cookie-concepts, frozen desert concepts, etc.) and limited menus (i.e.: coffee kiosks, baked “in-line” operations, etc.)*

\* Definitions come from the *State of the Restaurant Industry Workforce: An Overview*.