





retaining top-notch employees. Not only would this reduce recurring recruiting and training expenses, but it would also build a strong base for future management candidates. What actions would you take to attract, select and retain the best team members possible?

• A top Toronto restaurant reviewer compared the service quality in Ontario unfavourably to the service ethic of top dining cities such as New York. This suggests an opportunity for operators not only to improve the ways in which they provide service, but also to set themselves apart as industry leaders. What would you do in your 200-seat casual/fine dining restaurant to establish your restaurant as one of the top service providers in your city or town?

**How did you learn about this scholarship?** \_\_\_\_\_

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### **Deadline**

Applications must be received by the Ontario Hospitality Institute, 300 Adelaide Street East, #339, Toronto ON M5A 1N1 by Monday, April 30, 2012. Applications received after this date will not be eligible. Names of award recipients will be posted on the website, [www.theohi.ca](http://www.theohi.ca) by August 2012.

Check here if enclosed (*Please* be sure you have read 'How To Apply')

- Application Form
- Official Transcripts
- Resumé
- Signed Employer Reference Letter/s
- Signed School Reference Letter/s
- 600-word Essay

*I certify that the above information is correct to the best of my knowledge and hereby authorize my college and persons whose reference letters accompany this application to provide the Ontario Hospitality Institute with such other information as may be required to process my application and award payment in the event I receive the award.*

*I also agree to the public release of my name and picture in the event that I win the award.*

Print full name \_\_\_\_\_

Signature of applicant \_\_\_\_\_ Date \_\_\_\_\_