

TIPS Training Program

Program Description- TIPS (Training for Intervention ProcedureS) is a dynamic, skills-based training program designed to prevent intoxication, drunk driving and underage drinking by enhancing the fundamental "people skills" of servers, sellers and consumers of alcohol. Proven effective by third-party studies, TIPS gives individuals the knowledge and confidence they need to recognize potential alcohol-related problems and intervene to prevent alcohol-related tragedies. TIPS is the global leader in education and training for the responsible service, sale, and consumption of alcohol. Over the past 30 years, TIPS has certified over 3.5 million participants, in all 50 states and over 40 different countries.

Program Requirements-

Commercial programs

TIPS for on premise- 5 hour session for restaurants, hotels, bars, and nightclubs.

TIPS for off premise- 2 ½ hour session for grocery, convenience, and liquor stores.

TIPS for concessions- 2 ½ hour session for sports stadiums, civic centers, arenas, festivals, and community fundraiser events.

TIPS for gaming- 5 hour session for casinos, gambling halls, and riverboats.

Consumer programs

TIPS for the university- 2 ½ hour session for students and other university groups, such as athletes, Greek organizations, and campus residents.

TIPS for seniors- 2 hour session aimed at senior citizens' alcohol use in connection with civic groups or within senior residential communities.

Commitment:

Through an informal information-sharing process, the trainer and session participants engage in a dynamic exchange of ideas that helps everyone learn through process. The instructor will help participants learn and understand basic information about alcohol and its effects. In turn, as the instructor engages the group members to participate, their ideas and experience will continue to develop the trainers skills.

Servers of alcohol can be instrumental in reducing the incidence of guest intoxication. With the knowledge and confidence gained through this program and with management's backing, servers can use their own people skills to relate appropriately to guests and positively influence their drinking behavior.

Objectives-

The purpose of TIPS is to help employees create the kind of environment that promotes safety and responsibility wherever alcohol is sold, served, or consumed. Social awareness and concern

about the consequences of alcohol misuse have grown in recent years. With social awareness has come greater demand for responsibility, particularly for those who serve alcohol to the general public. TIPS was originally developed for people who serve and sell alcohol to the public. The program has since expanded to fit many other social and commercial environments where alcohol is sold, served, and consumed.

Goal-

To build skills, instill confidence, and empower participants to step in to situations and ensure that alcohol is being sold responsibly and legally.