



TEXAS
ProStart
National Restaurant Association
Educational Foundation



A TEXAS RESTAURANT ASSOCIATION EDUCATION FOUNDATION PROGRAM



Outstanding Curriculum
Teacher Excellence
Industry Support
State-of-the-Art Facilities
Student Achievement

The Texas Restaurant Association Education Foundation is proud to bring the Texas ProStart® program to hospitality educators.

It's a well-known fact that everything is bigger and better in Texas. Our approach to high school culinary arts education is no exception to this rule. The Texas Restaurant Association Educational Foundation is proud to bring the Texas ProStart® program to culinary arts and restaurant management educators.

We took the benefits of the national ProStart® program and added a Texas twist:

- Outstanding Curriculum
- Teacher Excellence
- Industry Support
- State-of-the-Art Facilities
- Student Achievement





Restaurants in Texas are a driving force in the state's economy. Their sales generate tremendous tax revenues. They provide jobs and build careers for almost a million Texans.

Sales

Texas restaurants are projected to reach \$52.4 billion in sales in 2016.

Locations

There are more than **43,670** eating and drinking venues in Texas.

Jobs

Texas restaurants employ **1,239,600** employees in 2016. The Texas restaurant industry will create **221,400** additional jobs over the next decade, a **17.9%** job growth. Foodservice jobs in Texas represent **12%** of employment in Texas.

How Big is America's Restaurant Industry?

Sales

\$783 Billion = 4% of the U.S. GDP

Locations

1 Million+ serving millions every day

Employment

14.4 Million People = 10% of the nation's workforce

Outstanding Curriculum

The TRA Education Foundation's FS Prep curriculum has a reputation for excellence and it is a vital part of Texas ProStart®. FS Prep is an industry-based curriculum that is aligned with the Texas Education Agency current TEKS and incorporates the nationally recognized ProStart® textbooks. The curriculum can be scaled and cross purposed to meet the needs of introduction to culinary arts and restaurant management, as well as advanced culinary arts instruction.

“After all, what we want to do on our end is nothing short of providing the industry with the best skilled and prepared workforce that it needs to move forward into a successful future.”

- **Said Farraje**

*Culinary Arts Instructor
Hutto High School
Hutto ISD*



The Texas ProStart® program curriculum can be scaled and cross purposed to meet the needs of introduction to culinary arts and restaurant management courses, as well as advanced culinary arts instruction.

Texas ProStart®

The Texas Restaurant Association Education Foundation's excellent FS Prep curriculum is a vital part of the Texas ProStart® program and sets our program apart from others. The Texas ProStart® program's FS Prep curriculum is aligned with the Texas Education Agency's current Texas Essential Knowledge and Skills (TEKS).

Texas ProStart® is a two-year comprehensive culinary and foodservice instructional resource that includes:

- 100+ customizable daily lesson plans
- Lab and lecture guides
- Supplementary materials
- Tests and quizzes

Seven Units: Career Preparation, Safety and Sanitation, Introduction to the Workplace, Culinary Applications, Business Principles, Operations, and Elective Lessons

ServSafe

The Texas ProStart® program also incorporates ServSafe certification. ServSafe is a food safety program that is recognized and accepted by more federal, state, and local jurisdictions than any other food safety program. It is the industry standard for food safety.

Texas ProStart® Textbooks and Resources

- Professional Cooking, Wayne Gisslen
- Foundations of Restaurant Management & Culinary Arts, Levels 1 & 2
- FS Prep Instructional Resources
- ServSafe Essentials, Food Manager Certification Program, NRAEF
- Kitchen Safety - It's Up to You - safety series provided by the TRA Education Foundation
- Texas Beef Council's Beef University Program



Teacher Excellence

Texas ProStart® program teachers will have access to a myriad of training, continuing education and certification opportunities. The TRA Education Foundation offers a yearly Culinary Educators Training Conference and ServSafe instructor training. Texas ProStart® program teachers have access to online teachers' only websites offering discussion groups, templates and other resources. The Foundation has established a peer and industry network to provide instructors support and assistance.

“ The program has changed my perspective of the culinary world! In the three years our teams have competed, I have met wonderful chefs and educators that continue to inspire me with their wisdom and professionalism. I have learned to be a better manager of my professional and personal life – ProStart® challenges me to be better! ”

- **Jocelyn Aventurado**

*Culinary Arts Instructor
Foster High School
Lamar CISD*





Through the Texas ProStart® program, teachers have access to a myriad of training, continuing education and certification opportunities.

Culinary Educators Training Conference

Held each summer, this continuing education conference was developed to promote industry-based culinary arts to educators in an effort to reach new standards in high school foodservice education. The conference is designed for educators who want to increase their knowledge and improve their skills.

Instructors teaching Food Science, Introduction to Culinary Arts, Advanced Culinary Arts and Restaurant Management are qualified to attend. Teachers receive hands-on training, information and resources on the latest trends in the foodservice industry. They will also have the opportunity to network with industry professionals. The event features niche demonstrations, hands-on lab time with industry experts and cutting-edge culinary techniques.

Curriculum Training

The FS Prep curriculum guide which is included in the Texas ProStart® program, provides a program summary and instructor's guide, suggested curriculum outline, TEKS alignment and templates and sample documents to assist the instructor as he/she begins to teach the curriculum.

ServSafe Certification and ServSafe Teacher Training

The TRA Education Foundation conducts several training sessions each year where teachers receive their ServSafe certification and instruction on teaching the ServSafe program.

Other Benefits

- Access to Certified Secondary Food Service Certification (CSFE) through the National Restaurant Association Educational Foundation
- Teachers' only websites and discussion forums
- Network of industry experts and peers
- Training that illustrates how to navigate and utilize the FS Prep curriculum component

Industry Support and State-of-the-Art Facilities

Industry plays a vital role in constructing a strong career pathway for schools, teachers and students. The Texas Restaurant Education Foundation works closely with schools to help them get the most from the Texas ProStart® program, offering teacher resources, mentoring, a speaker's bureau, field trip planning assistance and more. By connecting teachers with restaurant industry leaders in their communities, the Foundation is able to strengthen the relationship between educators, their students and the industry.

“ One of the many benefits of our support of Texas ProStart® program schools is the opportunity to strengthen the relationship and communication between the restaurant industry and our educator's, administrators and school board members. ”

- **Russell Woodward**

*Senior Manager
of Product Marketing
Texas Beef Council*





Before



After

Texas ProStart® program schools offer commercial grade facilities for their students and teachers. The TRA Education Foundation has assisted many schools in making the transition from non-commercial facilities to professional grade kitchens.

Making the Transition

The Making the Transition Guide assists school districts in understanding how industry based education and support programs benefit students and ultimately the industry.

The Making the Transition Guide includes:

- Criteria for identifying where in the continuum of foodservice academic programs a school falls
- Recommended curriculum enhancements to assist schools in reaching the next level
- Information on facility enhancements, including site design, budgets, and more
- Extensive equipment list categorized by priority

Download at www.texasprostart.com

Other Benefits - Industry Support

- Field trips to restaurants and vendor locations
- Speaker's bureau made up of restaurateurs and industry vendors
- Mentoring
- Membership in TRA
- Local TRA member support

"The ProStart® curriculum has helped me realize that there is more to food than what meets the eye. Now, I look at everything from a different perspective. All my senses are amplified. My knowledge of the basics has helped me see what I can improve on every time I step into the kitchen."

- Candi Conde

Texas ProStart® Student
Foster High School, Lamar CISD

Student Achievement

Students enrolled in the Texas ProStart® program will learn in the best facilities under the expert guidance of remarkable teachers with the full support of the dynamic Texas restaurant industry. They will have the opportunity to gain certifications, compete in local, state and national competitions, earn thousands in scholarships and meet industry leaders in their communities.

“Texas ProStart® changed my life. I joined by chance my senior year, not knowing what I wanted to do after graduation, and I instantly fell in love. My instructors taught me valuable culinary and hospitality lessons spanning all industry positions. This program prepared me for my college courses and the restaurant world. I owe everything to Texas ProStart®.”

- **Samantha Murray**

*Texas ProStart® Alumna
Culinary Arts Student
Collin College*





The ultimate measure of success of the Texas ProStart® program is the success of students who learn in the best facilities under the expert guidance of remarkable teachers with the full support of the dynamic Texas restaurant industry.

Student Benefits

- Certifications including Student Certification of Achievement, ServSafe Certification, and a Certification of Completion from the TRA Education Foundation.
- Industry supported scholarships for pursuing a post-secondary degree in culinary arts or restaurant management.
- Opportunity to earn over 1.5 million in scholarships at TRA Education Foundation Texas ProStart® culinary and restaurant management competitions at the regional, state, and national level.

Career Pathways

All students can succeed in school, career and life if they plan their individual pathways to success. The hospitality and tourism career path offers more opportunities - and they are more varied - than almost any other industry in the world. From restaurant managers, owners, chefs, caterers and pastry chefs to sales, event planning, marketing and operations, there are countless rewarding careers in this dynamic industry.



TEXAS
ProStart
National Restaurant Association
Educational Foundation

Get Started!

Take your high school's culinary and restaurant management program to the next level with the Texas ProStart® program.

You will enjoy the full support of the Texas restaurant industry as your program grows to meet the needs and expectations of the next generation of industry leaders.

For more information on Texas ProStart®:

Contact the TRA Education Foundation by calling **800.395.2872**
or email **foundation@tramail.org**.

Visit **TexasProStart.com** and **TXRestaurant.org**.

ProStart® is a registered trademark of the National Restaurant Association Educational Foundation and used under license by National Restaurant Association Solutions, LLC, a wholly owned subsidiary of the National Restaurant Association.







TexasProStart.com and TXRestaurant.org

TexasProstart.com
TXRestaurant.org

P.O. Box 1429 | Austin, TX 78767-1429 | 800.395.2872