



**To: Culinary Arts/Food Production Instructors
Career and Technology Education Directors**

On behalf of the National Restaurant Association Educational Foundation (NRAEF) and the Texas Restaurant Association Education Foundation, it is our pleasure to introduce you to the ProStart® program. When you join the ProStart program, you are joining a network of more than 140,000 students in more than 1,800 high schools across 50 states, the Territory of Guam and at Department of Defense Education Activity schools in Europe and the Pacific.

This is an exciting time to be a part of the restaurant and foodservice industry – in the next decade, the industry is predicted to need an additional 2 million employees! The industry is relying on programs such as ProStart to help prepare students to take leadership roles as they move into the industry. We thank you for helping ignite your students' passion for the restaurant industry and introducing them to the wonderful opportunities that lie in their future.

Over the past decade, ProStart has been successful because it is an industry-driven program, offering many resources for you and your students. These resources range from professional development opportunities to scholarships to marketing materials. The Texas ProStart is an initiative developed by the TRAEF that incorporates:

- *culinary and restaurant management curriculum (called FS Prep),*
- *teacher excellence, industry support,*
- *state of the art facilities,*
- *and student achievement*

Schools implementing Texas' FS Prep curriculum receive the benefits of the Texas ProStart program as the textbooks for NRAEF's nationally recognized ProStart curriculum are incorporated into this curriculum. In reviewing the enclosed sample material, you will discover each module is aligned with four industry related textbooks and is electronically delivered to allow instructors to control the flow of classroom delivery. The lessons are also aligned with the Texas Essential Knowledge and Skills (TEKS) for culinary courses under the Hospitality & Tourism Career Cluster administered by the Texas Educational Agency (TEA).

FS Prep incorporates industry student certifications that will give students the competitive edge when seeking employment in the hospitality industry. School districts have used Carl Perkins funding to implement this program and enhance their CTE curriculum. In addition, FS Prep has incorporated the Servsafe Manager certification which is included in the list of industry-based certifications to be used for public school accountability implemented by TEA.

As a bundled curriculum package, FS Prep includes and is referenced with the following textbooks:

- *Foundations of Restaurant Management & Culinary Arts, Levels 1 & 2, Second Edition, National Restaurant Association Educational Foundation (NRAEF) (ProStart Program)*
- *ServSafe Manager, Food Safety Certification Program, NRAEF*
- *Professional Cooking, Wayne Gisslen*

The Texas ProStart program is a newly implemented initiative for Texas high schools. FS Prep is the culinary component of the Texas ProStart initiative. Additional components include teacher excellence, industry support, state of the art facilities, and student achievement. Schools implementing the FS Prep curriculum receive the benefits of the Texas ProStart program. Our goal is to provide instructors with a turnkey program in an effort to more easily focus on what is important—teaching students interested in a professional career in the culinary arts.

After reviewing the enclosed information, if you would like to learn more about the FS Prep program, please do not hesitate to contact me at 800/395-2872.

Sincerely,

A handwritten signature in black ink, appearing to read "Yvonne Loya".

Yvonne Loya
Director of Education/Texas ProStart Coordinator
TRA Education Foundation

Developed by



An ongoing partnership between the Texas Restaurant Association Education Foundation (TRAEF) and the National Restaurant Association Educational Foundation (NRAEF) ties all Texas ProStart schools to the nationally accredited ProStart program. The NRAEF has launched a newly revised and updated version of the ProStart curriculum. The new textbook is called *Foundations of Culinary Arts & Restaurant Management 2nd Edition, Levels I & II*. As part of this partnership, all Texas schools that purchase the Texas-based FS Prep resource kit, qualify for the ProStart program.

ProStart Program Requirements

As outlined by the TRAEF and its board of directors, Texas has specific requirements for program fulfillment. All schools must meet the following requirements to be considered a ProStart/FS Prep program:

1. **Facilities.** Commercial Grade Facility (please see Making the Transition guide on www.texasprostart.com for tips on commercializing your traditional kitchen).
2. **Training.** Instructors must have professional industry knowledge and/or plan to acquire knowledge through short courses/conferences offered by the TRA Education Foundation.
3. **Support.** Support of your administration.
4. **Involvement.** Community Involvement.
5. **Texas ProStart Curriculum.** Must order FS Prep Instructors resource kit and FS Prep teacher resources that accompany FS Prep program.

If requirements 1 - 4 have not been met to date, TRAEF will be available to assist school districts in making this transition when the school is on board with the FS Prep/Texas ProStart program. We realize this transition may take some time.

The benefits of the FS Prep/Texas ProStart program are:

- ❖ **Curriculum alignment** with Texas Education Agency's current Texas Essential Knowledge and Skills (TEKS) and incorporation of the Servsafe manager certification; included on the list of industry-based certifications to be used for public school accountability
- ❖ Access to instructor curriculum training, educator training and development, and instructor scholarships
- ❖ Advance access and reduced rates at Culinary Educators Training Conference (CETC)
- ❖ **Free TRA Membership!** Industry news, current events, information, and exclusive discounts courtesy of the TRA
- ❖ National program recognition and support from the National Restaurant Association
- ❖ Access to teacher certification (Certified Secondary Foodservice Educator Certification or CSFE)
- ❖ Access to student's certification(s) - Student Certificate of Achievement (COA), Servsafe Certification, TRAEF Certificate of Completion and access to state and national student scholarships
- ❖ Available teacher resources, templates
- ❖ Texas-based student culinary and restaurant management student competitions. Qualifying students will move on to national competitions for the chance to win scholarships.
- ❖ Qualification to enter in the TRAEF's teacher excellence award program
- ❖ Local TRA chapter support through local TRA members
- ❖ Access to mentor database and speakers

If you have any questions concerning the curriculum, please contact Director of Education/Texas ProStart Coordinator, Yvonne Loya at yloya@tramail.org.