



ProStart FAQs:

1. What is ProStart?

ProStart is a nationwide, two-year high school culinary arts and hospitality management program developed by the National Restaurant Association Educational Foundation (NRAEF). The industry-based program covers everything from cooking to cost control. ProStart is designed to prepare students for college and career by offering opportunity for college credit and scholarships as well as practical, industry skills.

2. Who are the players involved in ProStart?

- The California Restaurant Association Foundation (CRAF)
Supports schools in California that are using the ProStart curriculum – eligible for additional opportunities if using Foundations of Restaurant Management & Culinary Arts textbooks
- The National Restaurant Association Educational Foundation (NRAEF)
Develops and provides the curriculum based off of industry standards and practices

3. How does a high school culinary program become a “ProStart” program?

The key to becoming a ProStart school is by purchasing the ProStart textbooks and implementing the ProStart curriculum in the classroom. Once using the ProStart curriculum, you have access to resources from CRAF for the lifetime of your books. You may pick and choose which resources you access.

4. How does CRAF support ProStart in CA?

CRAF offers the following resources:

- Access to guest speakers
- Access to fieldtrip sites
- Professional development opportunities
- Opportunity to compete in CRAF’s annual culinary, management and innovation competition
- Scholarships for students
- The possibility for students to earn college credit
- Links to industry
- CRA Workforce Ready Card (industry certificate)
- ServSafe Manager + CA ServSafe Food Handler Card discounts
- FIT (Force In Training) soft skills training in the classroom delivered by industry professionals
- School granting program

5. Is there an annual fee for these support services?

As of today, no, but that may change in the future. As long as you are using the ProStart textbooks you are able to access all of the services that CRAF offers.



6. How do schools finance new textbooks?

- Your district or ROP program can purchase the textbooks from NRAEF.
- You can use Perkins funding to purchase textbooks since the ProStart program offers an industry certificate upon completion.
- You can adopt secondhand ProStart books from an existing ProStart school. This is not an ideal situation, since these books are older editions. However, it is a way to get your foot in the door and you can begin to access CRAF resources.

7. How can my students receive college credit for my culinary program?

ProStart offers a Certificate of Achievement which provides articulation to post-secondary institutions including: CIA, Johnson and Wales, and Cal Poly Pomona. There are 3 steps to achieving the Certificate of Achievement.

Students must:

- Pass year 1 and year 2 National ProStart exams with a 70% or better
- Complete 400 hours of work experience (the instructor can sign off on all 400 hours)
- Teacher or employer needs to check off 50 out of 72 core competencies

8. What is the culinary/management/innovation competition?

You do not have to compete in order to be considered a ProStart school. It is one of the many opportunities available to your students

Culinary- teams of 2 to 4 students have 60 minutes and 2 butane burners to create an original, three course meal. Students are judged on an array of categories including: knife skills, professionalism, menu costing, flavor, and presentation.

Management- teams of 2-4 students must create an original restaurant concept. Students develop all aspects of the restaurant including: marketing plan, menu, costing, and décor. Then, students give a presentation to a panel of industry judges and respond to critical thinking questions.

Innovation- teams of 2-4 students must develop and pitch a concept for a robot, product, app or software to improve the restaurant industry. Then, students give a presentation to a panel of industry judges and respond to critical thinking questions.

9. Do you give scholarships?

YES! CRAF awards scholarships of up to \$4,000 a year to deserving high school seniors and undergraduates who are enrolled in a foodservice related major. *Up to \$2,000 a year for community college students and associate degrees*

10. If I have questions, who should I contact:

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