



The California ProStart Cup is an electrifying event that puts high school culinary and hospitality management students to the ultimate test.

 **MARCH 19 + 20**  **SHERATON FAIRPLEX POMONA, CA**

Event Details

- CRAF provides students with skills to succeed: leadership, responsibility, teamwork, communication.
- The two-day competition is divided into two events: the Boyd's Coffee Culinary Cup and the BJ's Restaurants Management Cup.
 - Culinary competition contestants prepare three courses in one hour using only two butane burners.
 - Management teams develop and pitch a business proposal for a new restaurant concept, including a supporting menu, a marketing plan and a detailed design.
- First-, second- and third-place teams also qualify for scholarships to various culinary and hospitality post-secondary programs.
- In 2016, the event drew more than 250 talented high school students from 30 ProStart high schools across California who represent the future of the state's restaurant and foodservice industry.
- More than 40 industry experts serve as judges.
- The ProStart Cup includes a College and Career Expo, networking opportunities with industry leaders, and educational workshops.



About the California Restaurant Association Foundation

CRAF promotes the health and prosperity of the foodservice industry by investing in our youth and our workforce. CRAF supports the ProStart program – curriculum designed to prepare high school students for thriving careers in foodservice. Since 1981, CRAF has awarded more than \$1.7 million in scholarships and grants.



Register online by January 20

\$300 per team – includes chef coats/button down shirts, activities, and most meals for 1 teacher, 1 mentor, and student team members



For more information, email Natalie Tong at ntong@calrest.org or call 916-431-2737