



## What is ProStart?

ProStart® is a two-year industry-driven high school culinary arts and hospitality management curriculum that covers 25 subject areas ranging from cooking methods to management skills. The curriculum was developed by the National Restaurant Association Educational Foundation (NRAEF) based on industry practices and needs. Over 9,000 students are enrolled in ProStart classes in 130 high schools across California.

### Why ProStart?

- Endorsed by the same people who will hire students: restaurant industry professionals
- Opportunities for certificates and scholarships
- Articulation agreements to postsecondary institutions nationwide

### Benefits of ProStart:

#### Industry

- well-prepared workforce • brand affinity • connection with future employees • community involvement and goodwill

#### Students

- skills that pay bills • connection with future employers • industry insight and experience • scholarships
- college credit • state and national competitions • industry-recognized certificates

#### Teachers

- networking opportunities • stay up-to-date with industry practices • professional development • grants • resources for your school

### How can you become a ProStart school?

The process is simple, beginning with the school adopting the *Foundations of Restaurant Management & Culinary Arts* textbooks. Once the ProStart curriculum is introduced to the classroom, the teacher and students receive support from the California Restaurant Association Foundation (CRAF).

Resources offered by CRAF: Speakers Bureau, fieldtrips, job-readiness trainings, industry-recognized certificates, ProStart School Granting Fund, educator conferences, competitions, scholarships, and more! **There is no annual fee.**

### Learn More:

Contact Natalie Tong at [ntong@calrest.org](mailto:ntong@calrest.org) for more information.