



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

 **MARCH 15 + 16**  **SHERATON FAIRPLEX
POMONA, CA**

Event Details

- CRAF provides students with skills to succeed: leadership, responsibility, teamwork, communication.
- The two-day competition is divided into three events: the Culinary Cup, the BJ's Restaurants Management Cup and the Innovation 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.
 - Innovation teams must develop and pitch a proposal for a robot, product, app, or software to improve the restaurant industry.
- First-place through fifth-place teams also qualify for scholarships to various culinary and hospitality post-secondary programs.
- Stats: 250 high school students, 30 California ProStart schools, 40 industry experts serving as judges.
- The ProStart Cup includes a College and Career Expo, Trends + Techniques Expo and networking opportunities with industry leaders.



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 18

\$325 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 626.674.2638