

PROSTART EDUCATOR NEWS BITES

News You Can Use for North Carolina ProStart Educators from NC HEF
 October 2017

Fall workshop at ASU a success



This year's fall educator workshop was planned in collaboration with several faculty from the school of hospitality at Appalachian State University (ASU). More than 40 ProStart, culinary and hospitality educators attended the two-day event. This was the first time an educator workshop was held on location at ASU. On Sept. 24, the teachers were treated to a reception at Appalachian Mountain Brewery. The following day, the sessions were focused around sustainability, millennials and the value of working with your local tourism authority. The highlight of the workshop was a tour of Linville Ridge Country Club and the amazing views of Grandfather Mountain.

As ProStart educators, attending one of our annual professional development workshop equips you to prepare students for the variety of job opportunities in the hospitality industry. Not only is networking a valuable component of the workshops, but learning from industry professionals enhances your ability to better prepare your students. Since ProStart is industry driven, keeping you up to speed on industry topics is something NC HEF takes seriously and we have heard that you leave inspired and encouraged. Mark your calendars to attend one of the workshops next year. The 2018 summer workshop will be held as a two-day preconference during the NC CTE Summer Conference at the Koury Convention Center in Greensboro, NC, July 23-24, 2018. The 2018 fall workshop will be held at Carteret Community College in Morehead City, NC, Sept. 21-22, 2018. Summer institutes sponsored by NRAEF will also be available.

“Cooking is like painting or writing a song. Just as there are only so many notes or colors--there are only so many flavors. It's how you combine them that sets you apart.”

Wolfgang Puck

Important Dates

- 10/23: Manteo to Murphy ProStart volunteer event, Angus Barn
- 10/27: NCPI 2018 rules distributed to teachers
- 11/3: Competition Skills Boot Camp, Charlotte, JWU
- 12/15: NCPI 2018 intent to participate forms due to NCHEF
- 2/25-2/27: NCPI 2018 at JWU, Charlotte
- 4/27-4/29: National ProStart Invitational, Providence, RI

Above: Educators at the fall training, Linville Ridge Country Club.

Build team comraderie

Have you put your competition team together? It can be challenging to assemble your culinary or management team because the students may be in different levels of ProStart and not have class together daily. Another challenge is the personalities you are trying to blend. Have you ever felt like you were mixing oil and water?

Keep in mind that this is normal. Every coach has to work through personality challenges among their "players." You may feel that with only a few students to work with, the challenges are more noticeable. Keep in mind, as a ProStart coach it's likely you put a team together that has at least one thing in common that they can all agree on: good food.

As you try to figure out the best way to help your students work together, you may want to find opportunities for them to get to know each other first. Meet students at your local McDonald's and buy them a coffee or ice cream. Do some brainstorming together about why they joined the team and what their goals are (besides just winning.) How would it feel to have the coolest looking dessert? Maybe they want to have the most technically challenging garnish. Could it be that they are hoping to meet someone famous by participating? By starting some dialogue, they will discover they have lots more in common than they originally thought.

As your team works together, encourage them to do take part in bonding activities. You might suggest they grab a bite to eat together after practice or buddy up and divide the workload to prepare the written materials for the team. Discourage them from talking about one another or giving negative feedback. By suggesting they only build each other up, you may find that the team begins to form a cohesive bond. When the pressures on the floor get to them, they will work together as a team to reach their goals.

Special curriculum grant application

In the next few weeks, you will receive an email with instructions on how to apply for a special, one time curriculum grant from NC HEF to assist your school with the purchase of new curriculum materials to be used next year with your ProStart program. To prepare for the application, please have a conversation with your principal and CTE director about other potential sources of funding for this project. You will be expected to provide proof of need so that NC HEF can accurately determine in schools across the state where the money should be awarded.

Although the NRAEF will continue to provide assessment materials for the current textbook during the next few years the NC standard course of study essential standards for ProStart will be revised to align with the new curriculum materials beginning SY 18-19.

All grant award recipients will be required to provide proof of curriculum purchase. Grants will be awarded approximately two weeks after the close of the application period.

Pacing with ProStart

Most of you have been in school for about five weeks. With 13 weeks to go in the semester (but who is counting), you should be about 25-30% of the way through the material. Take a look at the pacing guide you are using to make adjustments with the material yet to cover. The ProStart curriculum is very heavy. Waiting until the last few weeks to cram is not a good way to help prepare your students for the end of course exams.

If you started with food safety and kitchen safety (chapters 2 and 3), you should be well past equipment and into cooking methods (chapter 5). Some of you may already be into stock. There is no one "perfect" way to teach ProStart but it is certain that as you move through the curriculum, you should continue to revise your pacing guide. One of the common complaints I hear from teachers is that they get to the end of the semester and run out of time.

Perhaps you need to adjust the labs to align more with curriculum and create projects that engage multiple preparation methods. Most of our students learn best by doing so the more you can connect the textbook to the kitchen, the more success your students will have with ProStart. Need ideas? Post in our NC Teacher page and let's get the conversation going.

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