

PROSTART EDUCATOR NEWS BITES

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

Competition Boot Camp Recap



“Execution is everything! It is something that is taken very seriously in the world of culinary art.”

*Aaron Sanchez,
 From “Iron Chef”*

On Friday, Nov. 3, over 140 ProStart and FCCLA student competitors convened at Johnson and Wales University (JWU) in Charlotte for the annual competition skills boot camp hosted by NCRLA. These students, along with their coaches, learned strategies to help them prepare for the upcoming February competition events. Dean of Culinary Arts Jerry Lanuzza and Director of Admissions Joe Campos greeted all of the students at the opening session. This welcome session also included a brief discussion about professionalism and the importance of team uniforms. Teams were encouraged to read their rules carefully and work together as a team to be successful in the competition.

Culinary students participated in two different sessions with instructors from JWU, Wake Tech, and independent restaurants. One of the sessions focused on basics of food preparation including knife skills while the other session concentrated on plating desserts and creating sauces to enhance presentation. Students worked with their teammates experimenting with a variety of equipment and techniques throughout the day. Teams worked with butane burners to simulate the competition experience.

Students planning to participate in the restaurant management competition learned from several industry professionals about topics that included developing your concept, menu creation, branding, and understanding your target market to create effective marketing strategies. Teams had an opportunity to brainstorm and begin planning for the unique restaurant concepts they will show off at the invitational.

Attending boot camp is not a requirement for competing at the NC ProStart Invitational. The NC ProStart Invitational will be held Feb. 25-27, 2018 at JWU in Charlotte. Make plans now to assemble a team in the culinary and/or restaurant management competition. Teams are required to submit the “Intent to Participate” form to NC HEF by Dec.15 and registration payments are due no later than Jan.12, 2018.

Important Dates

- 12/11: 2018 NC HEF scholarship applications open
- 12/15: NCPI 2018 intent to participate forms due to NCHEF
- 1/12: NCPI Team registration payment due to NCHEF (\$45 per person)
- 1/26: Deadline to apply for JWU Chancellor Scholarship through NC HEF
- 2/25-2/27: NCPI 2018 at JWU, Charlotte
- 3/14: Team NC boot camp
- 4/27-4/29: National ProStart Invitational, Providence, RI

Project Taste Test available online

Are you looking for some creative classroom assignments to connect your students to the industry? Take a look at the NRAEF online library of "Project Taste Test" resources. When you visit www.chooserestaurants.org, look under the "ProStart for Educators" tab. You'll see a drop down option for "Project Taste Test". This project was done in partnership with PepsiCo to help introduce students to the variety of jobs available in the hospitality industry.

The collection of videos feature several executive chefs from locations including Kennedy Space Center, Yosemite National Park and Levis Stadium. There are also executives from Marriott International and Wolfgang Puck Catering. Students will recognize these reputable companies as they watch the 3-5 minute videos. In each video, industry professionals share their experiences and talk candidly about how they worked their way up through our industry as well as skills needed to be successful in that career. This video tool was uniquely created by companies, in collaboration with NRAEF, to introduce ProStart students to the vast number and varied careers available to them.

Each video has a discussion guide and activity suggestions for you to download and use with your students. These guides are full of supplemental material for you to use as you prepare to lead your students through this career exploration tool.

Preparing for end of course assessments

It's that time of year when teachers begin thinking about planning the final weeks of the semester and preparing for end of course assessments. I am confident that IMCs have already been talking with you about the exams your school will administer. The NC CTE Post Assessment for ProStart 1 and 2 is administered just like all of the other CTE statewide exams (unless you are a pilot school for new curriculum). In addition, most schools administer the NRAEF credentialing exam for Level 1 and 2. This is done separately through the NRAEF website and uses testing procedures similar to ServSafe.

As you prepare for these assessments, **please plan ahead**. The credentialing exam requires the purchase of testing vouchers (online or paper) and these should be ordered by your IMC at least 4 weeks prior to the date of your test. If you know of students that will require accommodations, work with your testing coordinator to plan the best testing format for your students. If you choose to give paper tests, the scores will not be available immediately.

Use the ExamView test generator to **create practice questions**. One of the things you can do to assist students is practice using questions written in the format they will see on the exam. After students have done the practice questions, teach students how they can eliminate some of the distractors, or wrong answers, and be more successful at choosing the correct answer. If you have the teacher resource CD/DVD, play the Foundations Showdown game. This game is well constructed and you can choose a chapter to work on. These questions will be seen again on end of course assessments. The questions at the end of each chapter are also good practice questions to use.

Build **vocabulary**. If students were taking a Spanish class, they would need to know the language. This is a career class and students need to learn the "language" of the kitchen and restaurant. Spend lots of time on vocabulary building so that students will be able to answer test questions. Draw pictures, find pictures, watch procedure videos, play charades, create recipes, demonstrate terminology and compare pictures of vocabulary words to help students learn what the word means. By building vocabulary, you are giving them tools to answer more questions correctly.

Assist students prior to the assessment with **setting up their online profiles**. Schedule some class time prior to the assessment (approximately 15-20 minutes) for students to register on www.chooserestaurants.org. I previously emailed a help document that has step-by-step instructions for students to create this profile. It is highly recommended that you store this information somewhere securely so you can access it on testing day. Students taking online exams will need this online profile information.

Need more ideas? Post your questions to our NC ProStart Teacher Rockstars Facebook page and ask one another to share tips and ideas for something specific you need help with.

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