

PROSTART EDUCATOR NEWS BITES

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

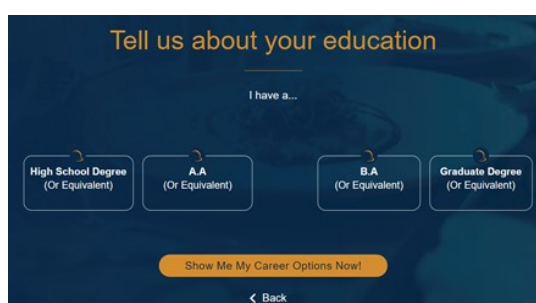
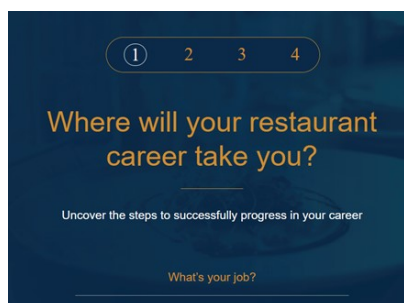
NCRLA
N.C. Hospitality Education Foundation

NC Restaurant
& Lodging Association

Charting out a career path

ProStart was written to help students gain the skills necessary to be trained employees in the hospitality workforce. There is much discussion around career pathways and clusters of courses offered. Industry data reflects that some ProStart students are getting "lost" after they graduate and may or may not be on a path with a trajectory towards a successful career.

In your school, it is highly likely that your educational support team is working hard to show students various options towards a career that they are passionate about. Perhaps you can play a greater role in helping ProStart students chart out their path by doing exploratory activities. On the NRAEF website there is a career exploration tool. Plan to take some class time and walk through this with your students. This tool is designed to assist educators and students with charting out a path that works for them. Here are a few screenshots of this tool:



To explore this tool, go to www.chooserestaurants.org and click on "Discover Opportunities" for the "Career Path Explorer" tool. This powerful tool can help students visualize the experiences, education needed, and potential salary of different jobs within our industry. You can also help students visualize other careers within the food industry by clicking on "Explore All Jobs". This section contains an alphabetical listing of various careers. Students can combine their love for food with their passion for other subjects like computers, design, and science related fields.



Exploring various careers, along with your guidance and direction, can help ProStart students find their career path. Work with your local industry connections to bring in guest speakers that can elaborate on their career path as well as the twists and turns they took getting to their final destination. Encourage your students to spend time doing a job shadowing to explore further a career that may be of interest.

"Success seems to be connected with action. Successful people keep moving. They make mistakes but they don't quit."

*Conrad Hilton,
Hilton Hotel Corporation*

Important Dates

- 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
- 3/16: NC HEF scholarship and grant applications close
- 4/27-4/29: National ProStart Invitational, Providence, RI
- 7/23-7/24: ProStart educator summer training, Greensboro

Transitioning into the new semester

Are you looking forward to a new semester? Some of you will no longer be teaching ProStart in the spring and others will be teaching it for the first time. Here are a few ideas to transition between semesters with your ProStart classes:

1. Gather contact information from 1st semester students. You should consider staying in touch so that you can encourage them to track their COA hours and be a job reference as they begin new work experiences.
2. Encourage current students to bring in their most recent paystub with hours worked so that you can hold onto it for COA tracking when the COA process is complete.
3. Establish competition practice times and expectations before the first semester ends if you will no longer see competition students each day during class.
4. Collect old tests and quizzes from students to hold onto for safe keeping. (I collected full notebooks and gave them back to students after graduation.)
5. If you are beginning to teach ProStart, schedule a school visit with me for the first few weeks of the new semester. I'd love to come and speak to your students about the ProStart program.
6. Discuss registration for next year. Hopefully most of your level 1 students will continue on with level 2 in the next academic year. Have a conversation about the students' intentions so that you can work with guidance to schedule students appropriately and offer level 2 so that the students can enroll. This also includes the consideration for early graduations.
7. Evaluate your pacing of the curriculum from this semester and adjust accordingly for next semester. Did you fly through material at the end and need to slow down? Maybe you had chapters that students need more time with? Now is a good time to make changes.

Options after high school

ProStart students have lots of options after high school. Thankfully, there is not just "one way" to pursue a career in our industry. As you help students think about career paths, consider a variety of options to work towards that career:

1. **Apprenticeships.** The NRAEF and AHLEF (American Hotel and Lodging Education Foundation) have a new apprenticeship program that ProStart students are eligible to apply for after graduation. This 2 year, on-the-job training program, will put a ProStart alumni to work in a company that has gone through the apprenticeship process and work towards management level positions. During these 2 years, each apprentice will also be taking specific courses at a post-secondary school. (Read more at www.chooserestaurants.org) ProStart alumni that earn their COA will receive 6 months of credit in this program towards the 2 year commitment.
2. **Community College.** This option gives students flexibility in the program they want to study as well as cost savings. Most communities where ProStart is taught have a local community college program in culinary and/or hospitality related majors. Invite a representative from your local college to come and speak to students about the admission process, cost, and various courses of study. In addition, some community colleges offer certificate programs. These are shortened courses in which a student could earn various credentials that can often enhance their job opportunities.
3. **Military.** Students that are considering military service can select jobs within their branch of the armed forces that continue their training within food service and hospitality. After completing the 7-9 week boot camp, military personnel are assigned to "A-school" where they receive specialized training in food service for the job they will complete. After completing their 4-6 year contract in the armed services, they can continue in the military or join private industry and receive money towards additional training.
4. **College/University.** This is the best option for students who are certain about their career path. With the cost of private and public 4 year post-secondary programs, recommend this when a student knows exactly what they want to pursue.

Contact Me

Mandy Hines

Director of Hospitality
Education
222 N. Person St., Suite
210 Raleigh, NC 27601

Office (919) 277-8582

Cell (336) 671-2702

Email:
mhines@ncrla.org

Visit our website for the
resources you need:
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