

# PROSTART EDUCATOR NEWS BITES

News You Can Use for North Carolina ProStart Educators from NC HEF  
April 2018



## Work-based learning through ProStart

When ProStart began approximately 17 years ago through a collaborative effort between the National Restaurant Association and industry partners, the idea to incorporate work-based learning was born out of a need to support the workforce in our restaurants and hospitality businesses. Restaurants and hotels had a lack of qualified, skilled workers and through an investment in education at the high school level, employees could be prepared for careers in the hospitality industry. This is why ProStart was designed with classroom learning and work-based learning going hand-in-hand. ProStart students are encouraged to find a job and begin learning through real-life experiences skills such as customer service, restaurant management and culinary techniques to put them on a track toward success and a viable career path.

ProStart is different from a traditional culinary course. Students participating in ProStart and culinary courses may both have school-based enterprise opportunities but students in ProStart have an edge by being "in the field." The work skills checklist and on-the-job mentoring are valuable components to the ProStart program. When an employee is faced with tough situations and real life problems, the real learning begins. Classrooms are simulations and controlled environments (for the most part). Students who work in a restaurant or foodservice establishment will be more prepared for a career in the hospitality industry.

**What does this mean for you?** All ProStart educators should strongly recommend that students enroll in ProStart co-op or CTE internship while taking ProStart. This results in students earning additional high school credit toward graduation while gaining skills and a paycheck. In addition, they are working towards the ProStart Certificate of Achievement. When credentials are earned, educators receive bonus pay.

**How can we implement this?** Work with your CDC, CTE director and other school-based faculty to assist in making industry connections for your students. Participate in a local job fair after you have taught your students how to create a resume and practice interviewing skills. Invite area restaurants to a school-based career day to interview and hire your students. Review scheduling with your administrator and guidance department to assist students with registering for the internship. It is not your job to "place" students but it is important to provide them opportunities and give instruction on the steps necessary to secure a job.



**Can I get help?** Absolutely! Please reach out for assistance with making connections in your community to local restaurants and hotels. Ask your CDC for introductions to current industry advisory board members. Talk with other educators through our private Facebook page to get ideas on how they have successfully helped students secure employment.

ProStart students are learning skills in your program that can help them be successful employees in their community. Now is the time to refocus our efforts on helping them find places to put those skills into practice.

*"Life's not about  
how hard a hit you  
can give...it's  
about how many  
you can take and  
still keep moving  
forward."*

*-Sylvester Stallone in "Rocky"*

## Important Dates

- 4/20: 2018 NCHEF scholarship and grant recipients notified of award and winners announced
- 4/27-4/29: National ProStart Invitational, Providence, RI
- 6/5: NCRLA Rally in Raleigh (invitation only)
- 6/18: Awards breakfast and NCHEF Future of Hospitality Golf tournament, Cary
- 7/23-7/24: ProStart educator summer training, Greensboro
- 9/21-9/22: ProStart educator fall training, Morehead City
- 11/30: Competition Skills Boot Camp, JWU, 10am-5pm

## MasterCook as a resource

On March 12, approximately 13 NC ProStart educators participated in a webinar with the developers of MasterCook. This digital resource/subscription comes free with your purchase of 2nd edition ProStart curriculum materials from the National Restaurant Association.

MasterCook is a resource library that contains nutritional information, menu planning integration tools and assists in the organization of recipe collections. This software platform can be accessed anywhere (like your Google account). This function allows you to work in your classroom, from home or in a kitchen on your mobile device with access to all of your information. Not only is MasterCook valuable for ProStart, but with a subscription, it can be used with all of the food-related courses an educator teaches. While participating in the webinar, educators could see the value for students specifically in areas of recipe searching, planning for special dietary issues and cost analysis.

The MasterCook webinar is available for replay. The recorded version begins 4 minutes into the recording: [https://drive.google.com/file/d/1fM4cwrnM4poMH0zCLnnLeapnLNTTrmw\\_/view?usp=sharing](https://drive.google.com/file/d/1fM4cwrnM4poMH0zCLnnLeapnLNTTrmw_/view?usp=sharing). To find out more about the MasterCook product, visit the website at [www.mastercook.com](http://www.mastercook.com). The product is available for anyone to purchase but free for users of the 2nd edition ProStart curriculum.

## Results of educator survey

Thank you to those of you who participated in our spring educator survey. By taking the time to share your experiences and opinions, our office can better plan in the future to create opportunities that benefit you and your students.

Here were some of the results that we are looking to improve upon:

1. Skills Boot Camp: The timing and location of this event are a concern to many coaches. Holding it in November is tough on those with spring students but waiting until January may not give enough time for teams to prepare, not to mention potential weather issues. The cost of traveling to Charlotte is expensive but relocating it to the RDU area doesn't give students exposure to the competition venue and finding enough instructors is a logistical challenge. We understand the content and structure of the management sessions needs to be improved.
2. Curriculum: Schools want to move to the new curriculum but funding is the primary obstacle. If you are planning to make a switch, **please do not wait on getting a quote** for the materials you may want to purchase. You can secure a quote by working directly with Tim Schultz ([tschultz@restaurant.org](mailto:tschultz@restaurant.org)) at the National Restaurant Association. In addition, Tim can provide each school with one free copy of the textbook for review. CTE directors can pay for supplemental materials with allotted funding. Ask your CTE director for the teacher resource package since this is considered supplemental.
3. NCPI: Teachers indicated that they liked the JWU venue and want it to continue. The Wildcat Center facilities allowed guests to easily see the culinary competition and provided plenty of space to maneuver equipment. Most educators responded that the awards ceremony and Stars of the Industry workshop prior to the ceremony, were highlights of the event. NC HEF will do a better job of providing adequate meals for students within the constraints we face. By moving the competition to a Thursday/Friday/Saturday that is not during the JWU spring break, we will have the option of using the student dining facility. One other note, the awards reception this year maxed out in attendance and space constraints. In order to provide a larger "meal" that many educators indicated was important, an event our size must be moved to a hotel with ballroom accommodations up the street, which could inconvenience teams because of parking/walking/transportation. NC HEF will do a better job of judge training and preparation. The new venue had the blessing of many first time judges and we are committed to doing a better job of providing additional instruction to ensure the event runs smoothly.
4. Work-based learning: The survey revealed that the top three reasons ProStart students aren't working in our industry is lack of transportation, other school activities and the issue of age. These are areas NC HEF will look to find solutions that can assist all of our ProStart students with work-based learning opportunities.

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Visit our website for the  
resources you need:  
[www.ncrla.org](http://www.ncrla.org)

National website for  
ProStart programs:

[www.chooserestaurants.org](http://www.chooserestaurants.org)



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