

PROSTART EDUCATOR NEWS BITES

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

The “Scoop” for a strong start

North Carolina ProStart is growing! This fall, we welcome 10 new ProStart educators to our team of leaders in the classroom that are helping students grow in their knowledge of the hospitality industry. In addition, NC ProStart schools are transitioning to the 2nd edition curriculum. Although there will be challenges along the way, the new edition continues to provide industry relevant curriculum to prepare students for hospitality jobs.

As you start the semester, these “to-do’s” should be your top priority:

1. Help students secure employment in a job where they can put their learning to work. In order to earn the Certificate of Achievement (COA) at the end of the ProStart program (after completing level 2), students will need to have worked and documented 400 hours within the hospitality industry. If your school is encouraging ProStart Co-op, CTE Internship or offering honors credit for a work-based project, now is the time to begin assisting students with applying for jobs. You may want to teach about resume writing, interviewing skills and how to complete online applications in order to help students get over the hurdle of finding a job.
2. As you begin to complete chapters of material, do a variety of assessments using the Exam View questions to help students get comfortable with the ProStart format. By frequently using the standardized questions, your students will be more successful on the end of course tests. If you have not yet purchased the ExamView USB from NRA, talk with your CTE Director about getting this valuable resource.
3. Plan any fundraising or catering projects to complete throughout the semester. Do you need to secure funding for competition and field trips? Talk with colleagues who have had success putting their ProStart students to work with school based enterprise activities.
4. Secure approval by submitting documentation to attend the Assessment Strategy Seminar on 11/2, the ProStart Competition skills boot camp on 11/30 and the NC ProStart Invitational March 7-9, 2019. Each LEA has different policies and procedures for requesting transportation, substitute teachers, and overnight travel so by completing paperwork now, approvals should be done well in advance of the trips.

*“Barbecue may
 not be the road
 to world peace
 but it’s a start.”*

-Anthony Bourdain

Important Dates

- 9/5 Registration opens online for student boot camp
- 9/21-9/22: Fall Teacher Training, Carteret Community College, Morehead City
- 9/21: School profile forms due to NCHEF office
- 11/1: NCPI 2019 rules distributed to educators
- 11/2: Assessment strategy seminar for educators, NCRLA office in Raleigh
- 11/30: Competition Skills Boot Camp, Charlotte, JWU



Above: Educators at the summer training at The Proximity Hotel in Greensboro, July 23.

FAQ from you since school started:

Thank you for sending me lots of great questions during the first few days of school. Here are some questions from your colleagues:

What kind of jobs can my students work to get hours towards their COA? Students can work in any job that “touches food” or supports the hospitality industry. Grocery stores, fast food, family dining, fine dining, hotels and nursing home foodservice are just a few examples that can count.

How should my students keep track of their worked hours? Please use a log/journal style entry or create a google sheet for them to update frequently. Students should learn how to find a copy of their paystub/W2 because this is proof of hours worked and pay received. Teachers can assist students by allowing a secure place in the classroom to store these documents. All of this documentation will be required to approve the COA.

Where can I find resources to go along with the new books? Our NC ProStart teachers share a dropbox-style file system (dropbox.com) where teacher made resources can be accessed. Post your questions on the NC ProStart teacher Facebook page for help. Ask your CTE Director to purchase the Teacher Resource bundle that was written to go along with the new textbooks.

Can students come to boot camp and compete if I don't have them until 2nd semester? Absolutely! The competition team should be open to students in ProStart that you have either or both semesters. The boot camp does not commit them to the team but does give students an opportunity to explore whether or not competition is something they want to pursue.

Do my ProStart students have to run a school based business? No. ProStart was written to encourage students to work in the real world so encourage them to find a job and begin working. A school based business can be a source of fundraising and allow students an opportunity to practice with guidance some skills they are learning. This is up to each educator.

Do I have to give my students the NRAEF exam at the end of the course? You are not REQUIRED by NCRLA to give the NRAEF exam at the end of the course. However, you should talk with your CTE Director because this credentialing exam can be used “in lieu of” the NC CTE Post Assessment and both exams are paid in the Tier 3 bonus program for CTE teachers. In addition, the student must pass both NRAEF exams along with 400 work hours to earn the highest recognition in ProStart, the Certificate of Achievement (COA). Students may retest if they don't pass the first time.

Boot camp updates

The competition skills boot camp is November 30. This all day training event, held on the JWU campus, prepares students to compete in the culinary and/or restaurant management competitions. Thanks to your feedback, the management sessions will be more interactive this year. Coaches may bring up to 10 students (5 in culinary, 5 in management). Here are a few other details and for additional information, visit www.ncrla.org. Student names may be submitted 2 weeks prior to attending camp. Register now to reserve your team spots.

Cost: \$30/per student or teacher. Cost includes lunch, snacks, and all other supplies needed for the instructional day. (Registered bus drivers may attend for free) If a school is bringing a management and culinary team, the teacher must bring an additional chaperone to participate in student sessions. **Registration opens Sept 5th online at www.ncrla.org!**

Date/Time: Friday, November 30, 10am-4:30pm.

Location: JWU, 801 W. Trade St., Charlotte. Hotel room block available.

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National website for
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www.chooserestaurants.org

