

Mise en Place



title: Pro Start Classroom

title: ProStart Teacher time: 15 min

Creating a climate of
excellence in the
ProStart classroom

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Mise en Place

Principles for Success

by the ProStart National Educators of Excellence



Nearly 140,000 students

participate in the ProStart program across the globe. They come from diverse backgrounds and have different reasons for enrolling in ProStart. They also have one thing in common: the single most determining factor of a student's success is their ProStart educator. ProStart educators do more than teach culinary arts and restaurant management skills. They also model professional behavior, introduce the hierarchy of the kitchen, provide real-world experiences and inspire their students to learn, grow and succeed.

In the restaurant and foodservice industry, getting ready to cook is called "mise en place." It's French for "to put in place."

It refers to the preparation and assembly of ingredients, pans, utensils, equipment and serving pieces required for a particular dish. Mise en place includes not only the production of a dish, but also the setup before cooking and the cleanup during preparation. It can also apply to the ProStart classroom, where mise en place refers to the commitments ProStart educators make to their students, their community, their professional colleagues and to the restaurant industry. With these commitments in place, the ProStart classroom becomes a climate of excellence in which students will thrive.

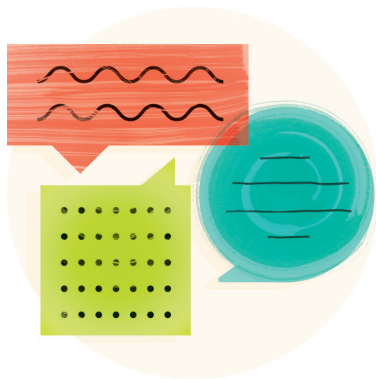


Principle 1:
Commitments to
ProStart Students

1. The ProStart educator is committed to providing a positive, clean and safe environment in which students will be taught industry skills and best practices.
2. The ProStart educator is committed to modeling and teaching employability skills to all students so they may enter the workforce confidently and successfully.



3. The ProStart educator is committed to respecting diversity and presenting information without misrepresentation, bias or prejudice.



4. The ProStart educator is committed to teaching the full ProStart curriculum and all program components to ProStart students.



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5. The ProStart educator is committed to focusing on the growth and achievements of every student and not solely on winning competitions.
6. The ProStart educator is committed to helping every student find their passion for excellence.



Principle 2:

Commitments to Parents and the Community

1. The ProStart educator is committed to communicating with parents about the expectations and guidelines of the ProStart program and to encouraging parents to access their student's classroom, educator and grades to better understand the power of the ProStart program.
2. The ProStart educator is committed to respecting and valuing the traditions of the diverse cultures represented in the classroom, the community and the industry.



3. The ProStart educator is committed to playing an active role in promoting awareness of the ProStart program through responsible use of a variety of communication methods and to involving the community in mentoring, investing, sponsoring and employing ProStart students.



Principle 3:

Commitments to Professional Colleagues

1. The ProStart educator is committed to honoring the teaching profession and demonstrating personal integrity.
2. The ProStart educator is committed to expressing thanks and showing appreciation to colleagues and fellow competitors.



3. The ProStart educator is committed to collaborating with school colleagues to promote educational goals and student growth: asking for participation and support for ProStart activities and reciprocating with support for other school programs.



Principle 4:

Commitments to the Restaurant Industry

1. The ProStart educator is committed to treating representatives of the restaurant industry and organizations working on behalf of the industry, such as associations and nonprofits, in a professional and respectful manner.
2. The ProStart educator is committed to collaborating with industry representatives to build positive relationships, to establish industry connections with their ProStart program and to invite community involvement.





3. The ProStart educator is committed to thanking all staff, volunteers, sponsors and coordinators at events.



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4. The ProStart educator is committed to providing opportunities for students to show or express appreciation to industry representatives, restaurant association representatives and event staff.
5. The ProStart educator is committed to taking advantage of opportunities such as conferences, events and meetings to positively promote the ProStart program and its students.

Bonus

The Top Ten Ways the 2017 ProStart Educators of Excellence create a Climate of Excellence in their ProStart classrooms:

1. Have real-world focus;
2. Create, communicate and check for understanding of specific goals;
3. Always communicate and model expectations and behaviors;
4. Create a rubric or contract for expectations;
5. Hold students accountable and employ fair and consistent consequences;
6. Be positive and motivating;
7. Be organized and proactive;
8. Promote active student engagement by creating a variety of student-driven and student-led activities;
9. Teach employability and soft/power skills; and,
10. Focus on growth, learning and skills; it's not about winning!





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Thank You

To the 2017 ProStart National Educators of Excellence for their commitment to the ProStart program, to their students, to their communities and to the restaurant industry. They shared their wisdom, creativity and experiences to define ProStart's climate of excellence. The result of their work is "The ProStart Educator Mise en Place."

Kaisie Hairrel, Alabama

Max Pananen, Alaska

Jennifer Park, Arkansas

Carissa McCrory, California

Andrea Aragon, Colorado

Joshua Ogradowski, Connecticut

Lindsay Baker, Delaware

Andrew Dager, DoDEA-Europe

Curtis Serata, Florida

Robert Schley, Georgia

Brad Nehrt, Indiana

Tracey Hulme, Iowa

Mike Chrostowski, Kansas

Carla Smithers, Kentucky

Steven Oubre, Louisiana

Jeffrey Smith, Maryland

Sarah Samaros, Massachusetts

Kimberlie Foskett, Michigan

Katherine Walker Hutchinson,
Minnesota

Kyndal Bockelman, Missouri

Amanda Matdies, Montana

Sherry McCranie, Nebraska

Robert McIntosh, New Hampshire

Scott Engle, New Jersey

Genervieve Wertz, New Mexico



Charles Hoffmeister, New York

Kelly Biggs, North Carolina

Kimberly Hertz, North Dakota

Valerie Zeno, Ohio

Molly Ziegler, Oregon

Steven Kalble, Rhode Island

Amanda Lydon, South Carolina

Sarah Perez, South Dakota

Jocelyn Aventurado, Texas

Candace Wilson, Utah

Jaime-Lyn Schmidt, Vermont

Joy Anderson, Virginia

Joanie Pringle-Jones, Washington

Tom Grant, West Virginia

Glee Brechler, Wisconsin

Jenny Joyes, Wyoming

Karen Hotaling and Floyd
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in helping us define the ProStart
climate of excellence.

Fork and Knife for bringing The
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Golden Corral Corporation for
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to supporting and honoring
outstanding ProStart educators.

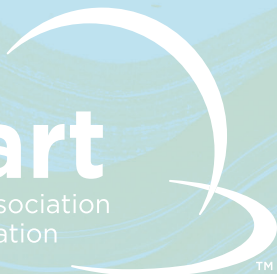






ProStart

National Restaurant Association
Educational Foundation



time: 15 min ingredients:

Passion
Dedication
Commitment
Respect
Awareness

title: ProStart Teacher
Creative

