

January 9, 2019 – Textbook proposal

(Foundations of Restaurant Management & Culinary Arts, Level 1, 2018)

ISBN #: 978-1-58280-335-7

(Foundations of Restaurant Management & Culinary Arts, Level 2, 2018)

ISBN#: 978-1-58280-342-5

This textbook is proposed for use in the Food Preparation training program. The text will be used as a support to the teacher's direct instruction of the skills at all grade levels.

ProStart is an industry-driven curriculum that provides real-world educational opportunities and practical skills to open doors for fulfilling careers in the restaurant and foodservice industry. The curriculum addresses all facets of the industry, as well as provides students with a knowledge base that can be applied in real world situations with on-the-job experiences.

Through involvement with the ProStart curriculum students are also eligible to compete in the National ProStart Invitational held each spring. This competition showcases the talent of the top ProStart students as they compete in culinary and restaurant management events. Annually, more than \$1 million in scholarships are awarded to the top five teams in both events from NRAEF and attending colleges.

Scholarships include:

- PRAEF Scholarship
- Al Schuman Ecolab Entrepreneurial Scholarship
- GRI/Giacomo Bologna Scholarship

By completing this program, students are given the opportunity to test and achieve state recognized ProStart Certifications. The goal for student accomplishment is to receive a well-rounded Culinary Arts education with this new text book and curriculum during their high school career.