

Support the Future of the Restaurant Industry



GET INVOLVED WITH PROSTART®

How can you promote the wide variety of opportunities for careers in restaurants and foodservice? By getting involved in your local community, state or national ProStart program.

ProStart is a two-year, industry-backed culinary arts and restaurant management program for high school students. The national program reaches 130,000 students in 1,700+ schools in all 50 states, Washington DC and the Territory of Guam—and there are plenty of ways for you to introduce young and upcoming talent to different paths to success. Here's how.

Be a Guest Speaker

Bring your industry expertise to a ProStart classroom in your community. Share career stories, lead demonstrations or teach a unique lesson plan. Being a guest speaker can be a one-time opportunity or scheduled on an ongoing basis.

Invite Students to your Restaurant, Office or Foodservice Operation

Host a field trip for ProStart students to tour your restaurant or offices. Show students how both front of the house and back of the house operate and introduce students to your professional colleagues, including kitchen staff, waitstaff and shift managers. This is also a great opportunity to highlight “nontraditional” foodservice careers like accounting and finance, marketing and communications, supply chain and logistics, human resources and technology.

Mentor a Class

Be the designated industry connection to a ProStart classroom. As a classroom mentor, you can provide guest lessons and demonstrations, host field trips at a local restaurant or facility, provide internship or employment opportunities, and lend support for state and national ProStart competitions.

Coach a Team

ProStart students compete in state and national competitions for scholarships and prizes. By coaching a team, you can attend practices, host preparatory competitions and rehearsals, and provide feedback and guidance to competitors.





Sponsor a Classroom

Bring a ProStart classroom to life by donating necessary school supplies. This can include kitchen equipment, pantry staples and dry goods, dishware, chef coats and aprons, knives, anti-slip shoes, and more traditional school supplies.

Sponsor a Team

Set a team up for competition success by alleviating travel costs, branding chef coats, shipping materials, and offering space for competition practices.

Sponsor an Educator

Guarantee a ProStart educator has all the tools to help their students succeed. Alleviate professional development costs through grants, memberships and conference registrations, or fly an educator to the National ProStart Invitational.

Hire Students

ProStart students make great hires. Help students get professional experience by hiring them as interns or employees. ProStart students need 400 hours of work experience to achieve their ProStart Certificate of Achievement. Internship and employment opportunities can be offered to current students and alumni for back of the house, front of the house and for other sectors of the industry like marketing, human resources, events, operations and venue management.

Start a Scholarship

Set up a scholarship in your name or the name of your business. You can offer your scholarship to a specific school like your alma mater, a state through the State Restaurant Association, or at the national level through the National Restaurant Association Educational Foundation's scholarship program. Scholarships can provide students with general financial support as they pursue higher education, or be designated for specific uses like tuition, room and board, or supplies like textbooks and kitchen equipment.



Contact your state coordinator for more ideas and how to get involved.

ChooseRestaurants.org/StateCoordinators