

The ProStart program functions in large part through the ProStart State Coordinators. Members of each State Restaurant Association or comparable organization:

- Administer the program at the state level
- Facilitate relationships with industry partners and schools
- Manage state-level competitions
- Create opportunities for educator training and professional development

How you can advance the next generation of restaurant and foodservice leaders:

- Sponsor ProStart nationally or at the state level
- Hire ProStart students and graduates
- Sponsor a class by guest lecturing or hosting a field trip
- Donate food supplies, utensils or equipment
- Sponsor scholarships
- Mentor a team in preparation for state competition and NPSI
- Provide uniforms, i.e., chef coats, aprons and hats



Connect with your state's ProStart coordinator at
ChooseRestaurants.org/StateCoordinators

Keep up with the ProStart program by
following us on our social channels!

 @ProStart

 @ProStartProgram

 @ProStartProgram

The National Restaurant Association Educational Foundation's (NRAEF) mission of service to the public is dedicated to enhancing the industry's training and education, career development and community engagement efforts.

The NRAEF and its programs attract people from all backgrounds to find a home in our industry, empower individuals to explore and chart their own path to success, and advance the careers of the people we employ to make a positive impact across the country.

Learn more about the NRAEF and ProStart at
ChooseRestaurants.org/ProStart

Contact us at
ProStart@nraef.org.

Attracting high
school students
to pursue fulfilling
careers in restaurants
and foodservice



ProStart®

Why ProStart?

ProStart is a two-year, industry-backed culinary arts and restaurant management program for high school students. The program reaches approximately 130,000 students in 1,700+ schools in all 50 states, Washington, DC and the Territory of Guam. Taught with a two-level curriculum, the program:

- Integrates practical skill sets
- Allows students to become familiar with restaurants and foodservice
- Exposes students to innovative career opportunities
- Provides tools and skills needed to become a successful industry leader

An Industry-Driven Program to Develop Industry Leaders

ProStart students finish the program ready to join the workforce and make an immediate impact in restaurants and foodservice. ProStart students are closely connected to industry experts through guest speakers, class mentors, tours of local facilities, hosting student competitions and more – all to ensure real-world experience is brought directly to the classroom



Going Further with the National Certificate of Achievement (COA)

- ProStart students can attain a COA to enter the workforce with experience and earn credits towards the NRAEF's apprenticeship program
- COA students pursuing higher education have access to college credits and scholarships at over 60 post-secondary institutions*



Being part of the Prostart program has really changed my life for the better. It taught me to adapt and to learn how to work independently, but also alongside a group of people.

Bettina Bautisda

Coronado High School in Henderson, NV

*All ProStart students, regardless of COA attainment, are eligible for post-secondary scholarships from the NRAEF, State Restaurant Association programs and scholarship donors.



ProStart Educators are Teaching the Next Generation of Leaders

Nearly 2,300 educators teaching ProStart across the country have access to opportunities to help them grow and succeed alongside their students. Professional advancement opportunities are available through:

- The NRAEF's Summer Institutes program, which provides professional instruction and nationally-recognized certification for restaurant and foodservice educators
- The Educator of Excellence Awards, which honors excellence among ProStart educators in every state



Competitions Showcase Young Talent in Culinary Arts and Restaurant Management

Each year, ProStart student teams from across the country demonstrate their business acumen and culinary skills at state-wide competitions. Winning teams earn honors and may have access to scholarships, and the top two teams from each state receive the opportunity to compete at the National ProStart Invitational (NPSI).

- NPSI is a three-day competition, showcasing the talent of 400+ students
- The event attracts industry-leading companies, celebrity chefs, colleges, universities and more
- In 2018, the top five teams had access to \$200,000 in scholarships



Ted Allen, host of "Chopped" on the Food Network and author of "In My Kitchen," offered words of encouragement to young, aspiring food professionals at the 2018 National ProStart Invitational in Providence, Rhode Island.