



What to Expect When You Hire a ProStart® Student

WHAT IS PROSTART®?

ProStart is a nationwide, two-year program for high school students that develops the best and brightest talent into tomorrow's leaders in the restaurant and foodservice industry. From culinary techniques to management skills, ProStart's industry-driven curriculum combines real-world educational opportunities and builds practical skills into a foundation that will last a lifetime. By bringing industry and classroom together, ProStart gives students a platform to discover new interests and talents that opens the door for fulfilling careers.

Through a curriculum and experiential learning, the program covers all facets of the restaurant and foodservice industry, exposes students to viable careers, inspires them to succeed, and sets a high standard of excellence for students and the industry. With national and local support from industry members, educators, the National Restaurant Association Educational Foundation and state restaurant associations, ProStart reaches nearly 140,000 students nationwide in more than 1,800 schools across all 50 states, the Territory of Guam & Department of Defense Education Activity schools in Europe and the Pacific.

WHAT DOES IT TAKE TO SUCCESSFULLY COMPLETE PROSTART?

In addition to successfully completing the two-year curriculum, ProStart students will take two national exams, complete 400 hours of industry work experience, and demonstrate 52 of 75 core competencies across job-related observable skills and employability skills. The culmination of all this hard work results in the National ProStart Certificate of Achievement, a post-secondary and industry recognized certification that can result in scholarships, class credits and credit towards work experience requirements.



SO, WHAT CAN YOU EXPECT WHEN YOU HIRE A PROSTART STUDENT?

ProStart students come to your organization ready to make an immediate impact. The program and curriculum teach the following, among other topics:

- Safety and sanitation
- Culinary arts
- Kitchen essentials
- Leadership
- Management essentials
- Purchasing, inventory and cost control
- Customer service and communication
- Sustainability

ProStart students have committed themselves to working hard toward a rewarding career in our industry and are armed with the foundational skills necessary for success in the front-of-the-house and back-of-the-house. These students are passionate about working in our industry and will be some of your best long-term employees.

During the ProStart experience - Hire a student as an intern or part-time employee as they go through the program and provide an opportunity for them to apply and hone their training, more deeply explore the industry, and gain mentors and guidance on their career pathway.

Upon graduation from ProStart - Launch a young graduate on their career path, point them toward future training and growth, and earn a trained, motivated, committed employee.

The ProStart student joins your organization with a commitment to and passion for working in a restaurant or foodservice setting. They recognize that the restaurant industry provides true opportunities for career growth and are well-prepared to hit the ground running on day one.