

TEXAS



To All: Culinary Arts/Food Production Instructors
Career and Technology Education Directors

The Texas Restaurant Association Education Foundation (TRAEF) would like to introduce a curriculum that meets the needs of today's secondary foodservice educators. FS Prep, a hands-on foodservice prep culinary arts career curriculum, is the first professional industry-driven curriculum that is geared toward students who are interested in pursuing a career as a professional chef.

Often, instructors new to teaching this type of course has been instructed to research, collate, and deliver the resources necessary for meeting the challenges of a professional foodservice program. FS Prep provides the necessary tools and resources in a package that allows instructors to not only meet program needs, but provides the time saving documentation needed for daily lesson planning.

In reviewing the enclosed sample material, you will discover each module is aligned with three industry related textbooks and is electronically delivered to allow instructors to control the flow of classroom delivery. The lessons are also aligned with the Texas Essential Knowledge and Skills (TEKS) for culinary courses under the Hospitality & Tourism Career Cluster administered by the Texas Educational Agency (TEA). FS Prep incorporates up to four industry student certifications that will give students the competitive edge when seeking employment in the hospitality industry. School districts have used Carl Perkins funds to implement this program and enhance their CTE curriculum.

As a bundled curriculum package, FS Prep includes and is referenced with the following textbooks:

- *Foundations of Restaurant Management & Culinary Arts*, Levels 1 & 2, National Restaurant Association Educational Foundation (NRAEF) (ProStart Program)
- *ServSafe Essentials*, Food Manager Certification Program, NRAEF
- *Professional Cooking*, Wayne Gisslen

New in 2010, TRAEF has launched a newly implemented initiative for Texas high schools. FS Prep is the culinary component of the *Texas ProStart* initiative. Additional components include teacher excellence, industry support, state of the art facilities, and student achievement. Schools implementing the FS Prep curriculum receive the benefits of the Texas ProStart program. Our goal is to provide instructors with a turnkey program in an effort to more easily focus on what is important—teaching students interested in a professional career in the culinary arts.

After reviewing the enclosed information, if you would like to learn more about the FS Prep program, please do not hesitate to contact me at 800/395-2872 and I will be more than happy to answer your questions.

Sincerely,

A handwritten signature in black ink, appearing to read "Yvonne Loya".

Yvonne Loya
Director
TRA Education Foundation

Developed by



Important Information about Texas ProStart and TRAEF Partnerships



We are proud to announce an exciting new partnership between, the Texas Restaurant Association Education Foundation (TRAEF), the National Restaurant Association Educational Foundation (NRAEF) and Pearson Prentice Hall. The NRAEF and publisher Pearson Prentice Hall are proud to launch a newly revised and updated version of the ProStart curriculum. The new textbook is called *Foundations of Culinary Arts & Restaurant Management*. As part of this partnership, all Texas schools that participate in the Texas-based FS Prep program, qualify for the ProStart program.

As outlined by the TRAEF and its board of directors, Texas has specific requirements for program fulfillment. All schools must meet the following requirements to be considered a ProStart/FS Prep program:

1. Commercial Grade Facility
2. Instructors must have professional industry knowledge and/or acquire knowledge through short courses offered by the TRAEF Education Foundation (Culinary Educators Training Conference, Teacher Externship program, Servsafe certification training)
3. Must order FS Prep Instructors resource kit and FS Prep teacher resources that accompany FS Prep program *If requirements 1 and 2 have not been met to date, TRAEF will be available to assist school districts in making this transition once school is on board with the FS Prep/ProStart program.*

Please be advised that components of the program will be serviced and supported at various levels. Please refer to the following for information regarding orders, support, and customer service needs:

National Restaurant Association Education Foundation –

- **Host** national events, online community for educators and students, and ProStart instructor professional development;
- **Provide** national scholarships, complimentary NRA student and educator membership, national communication to educators;
- **Service & Maintain** ProStart curriculum and exams, national articulation agreements.

Pearson Prentice Hall –

- Order fulfillment of all *Foundations of Culinary Arts & Restaurant Management* materials. While Texas has specified minimum guidelines pertaining to instructional resources, competencies, and facilities; additional **teaching tools** that accompany *Foundations of Restaurant Management & Culinary Arts* may be purchased through Pearson Prentice Hall.

Texas Restaurant Association Education Foundation –

- Order fulfillment of the FS Prep Instructor resource kit, Servsafe materials ordered with the FS Prep resource only, and Professional Cooking textbooks other than *Foundations of Culinary Arts & Restaurant Management*
- State instructor professional development – Culinary Educators Training Conference (CETC), Teacher Externship Program, Servsafe Teacher Training
- State program support and assistance
- Fulfillment of all components of the Texas ProStart initiative.
- Coordination of state student culinary and restaurant management competitions

Furthermore, please note that if you are introducing a Restaurant Management program next year, *Foundations of Culinary Arts & Restaurant Management Levels 1 & 2* textbooks are ideal for this course. In essence, they can serve dual purpose for your Culinary Intro courses and Restaurant Management.

The benefits of Texas ProStart are (see informational materials on Texas ProStart program):

- ❖ FS Prep Curriculum aligned with Texas Education Agency's current Texas Essential Knowledge and Skills (TEKS)
- ❖ Access to instructor curriculum training, educator training and development, and instructor scholarships
- ❖ Advance access and reduced rates at CETC
- ❖ Opportunity to gain industry experience through TRAEF's paid Teachers Externship Program
- ❖ Industry news, current events and information, and exclusive discounts courtesy of the Texas Restaurant Association
- ❖ National program recognition and support from the National Restaurant Association
- ❖ Access to teacher certification (Certified Secondary Foodservice Educator certification or CSFE)
- ❖ Access to students certification(s) - Student Certificate of Achievement (COA), Servsafe Certification, Culinary Specialist, TRAEF Certificate of Completion and access to state and national student scholarships
- ❖ Teacher Resources, templates, and online discussion forums (online via teacher's only website)
- ❖ Texas-based student culinary and restaurant management competitions. Qualifying students will move on to national competitions for the chance to win scholarships.

Please contact TRAEF today to order FS Prep and enlist in the Texas ProStart program.