



# FoodWire for Educators

A TRAEF Publication

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Welcome to **FoodWire for Educators** from the Texas Restaurant Association Education Foundation (TRAEF). This newsletter will be sent periodically to share news and information that will benefit culinary & hospitality educators, as well as supporters of the TRA Education Foundation.

## Meet the TRAEF Board

### TRAEF 2009-2010 Board of Directors



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## Meet the TRAEF Board (CONTINUED)

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## FS Prep Updates

### Exciting Updates for FS Prep Curriculum - Get yours NOW!

**Are you thinking of becoming an FS Prep instructor? Now is the time!** In 2010, curriculum textbooks will be updated in early spring:

- Professional Cooking, 6th Edition by Wayne Gisslen will print a 7th Edition
- Servsafe Essentials currently in its 5th Edition, will print a 6th Edition
- ProStart's Becoming a Foodservice Professional will merge both textbooks into one stand alone textbook, thus all FS Prep schools will gain the benefits of the ProStart schools!



Servsafe Essentials textbook updates are important as they align with current US Food Codes and testing standards. If you have just purchased Servsafe, no worries! To assist schools with this transition, TRAEF will provide a supplement outlining changes from 6th Edition to 7th Edition. Check back with TRAEF in the spring of 2010.

*Please note: New editions of all three textbooks can be purchased from TRAEF and NRA in 2010.*

## FS Prep Schools to receive the benefits of the National Restaurant Association's ProStart Program

### ProStart/FS Prep Student Competitions



The National Restaurant Association (NRA) is in the process of restructuring their relationships with the state restaurant associations to align programs more cohesively. With this underway, the Texas Restaurant Association Education Foundation (TRAEF) will be offering newly added benefits of NRA's ProStart program to current TRAEF FS Prep Schools.

Under Texas requirements (TRAEF), high schools will not be eligible to become ProStart schools without purchasing the FS Prep curriculum.

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## FS Prep Schools to receive the benefits of the National Restaurant Association's ProStart Program (CONTINUED)

As of Fall 2009-Spring 2010, Texas schools who participate in the FS Prep program will qualify to become a ProStart school; receiving the benefits of the ProStart program.

As part of these benefits, the TRA Education Foundation will coordinate its first annual ProStart/FS Prep student competition. The competition is composed of two distinct competitions: the culinary and restaurant management competitions. Three regional competitions will be held in Dallas, Austin, and Houston. The winning teams from each regional competition will qualify to compete in a state competition in Austin, Texas. The winning team from each category will advance to the national ProStart Invitational Competition in Kansas City. All high school students currently enrolled in a program through their high school using the ProStart curriculum (in Texas, the FS Prep program) qualify to participate.

**Email [robert@tramail.org](mailto:robert@tramail.org) for partnership opportunities for the ProStart/FS Prep Student Competitions!**

### What is ProStart?

The ProStart® Program is a two-year industry-based program that prepares students for careers in the restaurant and foodservice industry. Students gain valuable restaurant and foodservice skills through their academic and workplace experiences.

### What is FS Prep?

[Click here](#)

## W.H. Price Memorial Scholarship

**Now Accepting Applications** The Texas Restaurant Association awards \$14,000 in scholarship funds each year to students pursuing a future in the culinary field. We offer 2 students \$5,000 each towards a 4-year program and 2 students \$ 2,000 each towards a 2-year program. Students must be a resident of Texas to apply, but can use the scholarship funds at any culinary program in the United States.



**[CLICK HERE](#) to download the application.**

Please encourage your students to complete it and apply. The deadline is February 1, 2010. Only completed applications will be considered.

## ServSafe Starters

**Safety and Sanitation Guide to Enhance Your Program** New Kid on the Block! Safety and Sanitation Guide to Enhance Your Program



ServSafe® Employee Guide is a basic safety and sanitation food handler program that can easily be integrated into any beginning Nutrition Food Science or introductory culinary arts program. Sections can be completed in approximately 10 minutes and are color coded for easy reference. Ideal for students with special needs and/or students who may not be qualified to take the more rigorous ServSafe Manager Certification exam, the ServSafe Employee Guide includes a Certificate of Completion that can be taken to your local health department to obtain a foodhandler permit.

The ServSafe Starters Employee Guide is a Texas Foodhandler program accredited by the Texas Department of State Health Services.

*Does this take the place of Servsafe Food Manager Certification?*

Absolutely not. The Starters Guide is ideal for teaching the very basic safety and sanitation principles and is ideal for hourly wage employees working in the foodservice industry. The ServSafe Food Manager Certification is a nationally recognized certification and will allow the student to obtain a Food Manager Certification, hence providing them greater marketability.

Request your free sample today! Email Christi at [csuter@tramail.org](mailto:csuter@tramail.org).

## 6th Annual E-101 Steak Night Dinner Fundraiser - Houston, Texas

### Outback Culinary Academy at Westside

Westside High School is host to the TRAEF Entrepreneur-101 (E-101) Program that features a full commercial kitchen and restaurant within the school, to help students develop business and restaurant skills.



100% of funds raised at this Steak Night Dinner go toward student scholarships for those enrolled in the E-101 program and other program operating costs.

Coordinated by Westside High School, produced by Outback Steakhouse and sponsored by Outback Steakhouse and Greater Houston Restaurant Association.

### Westside High School

14201 Briar Forest Drive

Houston, Texas 77077

Thursday, September 24, 2009

5:30 - 8:30 PM

\$25/person or \$1,000/Industry Partner Table

**Email Chef Gumm at [cvann@houstonisd.org](mailto:cvann@houstonisd.org) for reservations!**



**Until next time!**

Sincerely,

**Your TRAEF Staff**

=)