

On The Menu...

Dear FS Prep Instructors,
Welcome to On the Menu from the Texas Restaurant Association Education Foundation. This newsletter will be sent periodically to keep you informed of the latest information and benefits you receive as an FS Prep program. This inaugural issue features curriculum updates and benefits to come, resources for your classroom, and information on the new student competition to be held in February.

Updates to FS Prep Curriculum and Textbooks

In 2010, all three textbooks resourced throughout the FS Prep curriculum will be updated. The textbook updates are as follows:

- * Professional Cooking, 6th Edition by Wayne Gisslen will print a 7th Edition
- * Servsafe Essentials will print a 7th Edition
- * ProStart's Becoming a Foodservice Professional will merge both textbooks into one stand alone textbook



As the textbooks are updated, updates will be made to the FS Prep curriculum. Complimentary updates of the core curriculum will be mailed to FS Prep schools as they occur.

What if you already have or just purchased all three textbooks and don't have funding to order new textbooks? Sixth Edition Professional Cooking and 2nd Edition ProStart textbooks can still be utilized with the FS Prep curriculum.

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.

NEWS!

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



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.

In 2010, NRA will be updating the Prostart curriculum into. TRAEF will align the new materials to the existing FS Prep curriculum, therefore NRA will recognize all FS Prep schools as ProStart schools. (Currently, FS Prep aligns with the 2nd edition of the ProStart curriculum.)

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.

Benefits of the ProStart program include:

- National program recognition
- NRA Support
- Teacher Certification (Certified Secondary Foodservice Educator certification or CSFE)
- Students Certification(s) - Student Certificate of Achievement (COA), and Knowledge-Based and Practicum Certifications (to be announced in 2010)
- 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
- Potential national media coverage
- Access to Professional Development Scholarship for Educators
- Educator Training & Development Awards
- Students qualify for National Scholarship funds from the National Restaurant Association Educational Foundation
- Potential sponsorships from national chains that have businesses in Texas

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.

As an FS Prep school, what does this mean for my program now?

Current FS Prep schools still remain FS Prep schools under the TRAEF, receiving the added benefits of the ProStart program. The FS Prep curriculum will remain the same with necessary updates and alignments to textbooks and information. As the Texas Education Agency's new TEKS are launched and textbooks are updated, updates will be made to the FS Prep curriculum. Complimentary updates of the core curriculum will be mailed to FS Prep schools as they occur.

Texas joins ProStart student competitions, FS Prep schools (only) are invited to participate in the inaugural Texas competition!

What - High School Culinary Competition

Where - Austin, Texas

When - Late February 2010

Who - FS Prep schools



Two challenging competitions:

The ProStart competition is composed of two distinct competitions: the culinary and management competitions. The winning team from each category will advance to the ProStart Invitation Competition.

Teams participating in the culinary competition must demonstrate their creative abilities through the preparation of a three-course meal in only 60 minutes. Their performance during the practical session is observed and rated by judges from leading colleges and universities.

Teams participating in the management competition demonstrate their knowledge of the restaurant and foodservice industry. Competition is divided into four events: written proposal, verbal presentation, visual display and critical thinking.

Advancing to National Competition:

The 9th Annual National ProStart Invitational will be held on April 30-May 2, 2010, in Overland Park, Kansas. More information to come on www.restaurantville.com. A packet will be available to download by mid-September.

Need to "mix up" the routine curriculum?



How about a guest speaker, field trip, classroom demonstrations, or getting students involved in community events?

Your local restaurant association chapter is here to support your program!

Our chapter contacts change each year as a new board takes over, so it can be difficult for educators to find the correct contact. Find your Texas Restaurant Association (TRA) contact below and start mixing it up a little!

Texas Restaurant Association - all chapters state wide

Susan Petty
800-395-2872
spetty@tramail.org

Greater Dallas Restaurant Association

Jamee Green
972-671-4372
jgreen@gdra.org

Greater Houston Restaurant Association

Rene Zamore
713-802-1200
director@ghra.com

San Antonio Restaurant Association

Yoli Arellano
210-734-7663
yarellano@sarametro.com

Please keep our contact information handy as you go through each school year.

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 Certification exam, the Servsafe Employee Guide includes a Certificate of Completion that can be taken to your local health department to obtain 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.

**Until next time,
Your TRAEF Staff**