

Restaurant and Foodservice Management/Culinary Arts Curriculum

(Lecture/Lab, Knowledge/Skill Focus, Site Visit)

All secondary and post-secondary restaurant/foodservice instructors are invited to take part in the 2008 National Restaurant Association Educational Foundation (NRAEF) Summer Institutes—intensive workshops delivered by industry experts focused on providing varying levels of skills training to educators pursuing professional development within the industry.

The goal of the NRAEF Summer Institutes is to provide educators with a forum to learn cutting-edge skills, which they can then take back to the classroom and teach their students to prepare them for a rewarding career in the restaurant and foodservice industry.

After passing the certification test for all three levels of instruction, completing 120 hours of industry work experience, and fulfilling the other requirements, educators may apply for a Certified Secondary Foodservice Educator (CSFE) Certificate that may help satisfy continuing education and/or certification/credential requirements of state and local school districts (please see back panel for certification requirements).

Institute Fast Facts

The NRAEF Summer Institutes registration fee of \$675 includes the following:

- Five days of instruction
- Classroom and lab supplies
- Kitchen tool kit (starter kit for Level I only)
- Instructional materials (in print and online)
- Opening reception
- Tour of an industry site
- Breakfast, lunch, and snack breaks each day

Please note:

- 1 Extra meals, transportation, and hotel costs are the responsibility of the attendee.
- 2 Individuals wishing to repeat any level will be accepted on a space-available basis. At the close of registration, May 23, 2008, such individuals will be notified.
- 3 Registered participants wishing to transfer to another location must contact the NRAEF at 800 765 2122 ext.376 or rruthven@nraef.org by April 18, 2008.

Site information

For information about lodging, class schedules, dress codes, travel, directions, and other questions, please visit the NRAEF Web site, www.nraef.org/prostart/teachers/development.

Disclaimer

The NRAEF reserves the right to cancel any sites due to an insufficient number of participants.

Level 1 Basic

This session begins with an overview of the restaurant and foodservice industry and includes valuable information about career opportunities for your students. Explore dining room service and skills and gain in-depth knowledge of culinary basics, from *mise en place* through cooking methods.

Level 2 Advanced

Prerequisite

Completion of Level 1: Basic or NRAEF-granted waiver

Level 2 begins with an exploration of purchasing and its function in a foodservice establishment. Discussions and labs also cover marketing and promotion, baking, revenue management, and cooking fundamentals.

Level 3 Mastery

Prerequisite

Completion of Level 2: Advanced

Garde manger—the cold kitchen—begins the final level in the series. This is followed with food plating techniques, more baking and pastry, and individual desserts. Math applications in foodservice are also covered. The course concludes with global cuisine, where participants learn about its history, ingredients, equipment, and cooking techniques.

Level 4 Spotlight Series

Prerequisite

Completion of Level 1: Basic, Level 2: Advanced, and Level 3: Mastery



The partners hosting the Spotlight Series develop their own curriculum focusing on specific topics or techniques that build on the learning of Levels 1 to 3. For information on the exciting curriculums developed by the 2008 host sites, Johnson & Wales—Denver and The Culinary Institute of America at Greystone, please visit www.nraef.org/prostart/teachers/development.

Mail the completed registration form and payment to:

National Restaurant Association Educational Foundation
37020 Eagle Way
Chicago, Illinois 60678-1370

If, for any reason, you need to cancel your registration, please refer to the cancellation policy on the back of this brochure.

Registration

- 1 Online at: www.nraef.org/prostart/teachers/development (online registration not available for Spotlight Series)
- 2 By phone at 312 715 1010 ext.701
- 3 By mail at:
National Restaurant Association Educational Foundation
37020 Eagle Way
Chicago, IL 60678-1370

If you need more detailed information regarding registration, please call 800 765 2122 ext.376.

Important

Purchase orders will not be accepted as payment for registration. Payment must be received at the time of registration. We will accept credit cards, checks and money orders. Please make sure you plan accordingly and request your payment in advance from your school district.

After you register, you will receive a confirmation letter within two weeks. If you do not receive this letter, please follow-up and contact the NRAEF at 800 765 2122 ext.376.

Any group registrations must have a registration form completed with each teacher's individual information.

To confirm eligibility, Spotlight Series registration is only available by phone or mail.

Funding

Most states do have funds for professional development. These include: state or district Perkins funds, state family and consumer science funds, district professional development funds, and/or school principal discretionary funds. The NRAEF also offers a limited number of Professional Development Scholarships for Educators.

For information on this scholarship opportunity, please visit www.nraef.org/scholarships.

National ProStart® Partners

Platinum Partners The Coca-Cola Company • The J. Willard & Alice S. Marriott Foundation

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Silver Partners American Express Corporation • Buca, Inc. • Coach's Low Country Brands • Compass Group North America • Darden Restaurants • Golden Corral Corporation • Sodexho, Inc. • The Employment Guide

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Supporting Partners Buffalo Wild Wings, Inc. • Land O'Lakes, Inc. • Rich Products Corporation

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Contact Information (Please print clearly)

To ensure that you receive information promptly, please fill in all the fields below. Please be sure to list your **home or summer address**, as you may receive communications after the school year ends. **All fields are required.**

First Name _____

Last Name _____

Home Mailing Address _____

City _____

State _____ ZIP _____

Home Telephone _____

Work Telephone _____

Fax _____

Home Email _____

School Name _____

Payment Method Fee \$675

Please check the form of payment
(Payment is due at the time of registration):

Check (make payable to the
National Restaurant Association
Educational Foundation)

Money Order

Credit Card

Visa

MasterCard

Diner's Club

Discover

American Express

Cardholder Name _____

Card Number _____

Expiration Date _____

Signature _____

Date _____

Select the session you will be attending (scheduled sites as of October 2007)

Prerequisites/Waiver NRAEF Summer Institutes must be taken sequentially. Applicants must have completed Level 1 training before taking Level 2, and Level 2 training before Level 3. There is a waiver available for applicants holding an undergraduate degree in Hotel & Restaurant Management or Culinary Arts for Level 1. Copy of diploma required for verification.

Level 1 **Basic**

The International Culinary School at The Art Institute of Atlanta
Atlanta, GA
June 15-20, 2008
SIGA1

Johnson & Wales University
Denver, CO
July 6-11, 2008
SICO1

Washington State University
Pullman, WA
July 13-18, 2008
SIWA1

Level 2 **Advanced**

The Cooking and Hospitality Institute of Chicago
Chicago, IL
June 22-27, 2008
SILL2

University of South Carolina
Columbia, SC
June 22-27, 2008
SISC2

Level 3 **Mastery**

Orlando Culinary Academy
Orlando, FL
June 15-20, 2008
SICA3

California State Polytechnic University
Pomona, CA
July 20-25, 2008
SICA3

Level 4 **Spotlight Series**

Johnson & Wales University
Denver, CO
July 6-11, 2008
SICO4

The Culinary Institute of America at Greystone
St. Helena, CA
July 13-18, 2008
SICA4

Certified Secondary Foodservice Educator Credential Requirements

To be eligible to apply for the restaurant/foodservice instructor certification, the candidate must meet the following requirements:

- 1 Associate degree or equivalent from an accredited post-secondary institution
- 2 Certified under contract with school district or temporary certified teacher under contract with the school district
- 3 Complete the following levels of the NRAEF Summer Institutes and successfully pass the test for each level:

Level 1 Basic

Level 2 Advanced

Level 3 Mastery

- 4 Complete 120 hours of industry work experience as outlined in the internship requirements.
- 5 Submit one unit lesson plan using the school district form.

For more information on restaurant/foodservice instructor certification, please visit the NRAEF Web site, www.nraef.org/prostart/teachers.

Cancellation Policy

- A full refund will be given for cancellations made prior to May 9, 2008.
- There will be a \$65 refund processing fee for cancellations received after May 9, 2008.
- After May 29, 2008, no refunds will be issued.

To cancel your registration, follow the instructions below:

- 1 Call 800 765 2122 ext.376 or email rruthven@nraef.org to provide notification of your cancellation.
- 2 You must follow-up with a letter notifying the NRAEF that you have cancelled your registration. Please include your name, the site at which you were registered, and the form of payment used to register. Email or mail the letter to:

National Restaurant Association Educational Foundation
Attn: 2008 NRAEF Summer Institutes
175 W. Jackson Boulevard, Suite 1500
Chicago, IL 60604-2814
rruthven@nraef.org

2008

NRAEF

Summer Institutes



Look inside for information on the new **Spotlight Series**

National Restaurant Association
EDUCATIONAL FOUNDATION