



SUMMER INSTITUTES

2009 Summer Institutes

All secondary and post-secondary restaurant/foodservice instructors are invited to take part in the 2009 National Restaurant Association Solutions 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 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.



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Restaurant and Foodservice Management/Culinary Arts Curriculum

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

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 prostart.restaurant.org for more information).



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 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 2009 host sites, Orlando Culinary Academy and the Culinary Institute of Charleston, please visit prostart.restaurant.org.

Other Important Information

Institute Fast Facts

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

- Five days of instruction
- Classroom and lab supplies
- Kitchen tool kit (starter kit for Level 1 only)
- Instructional materials (in print and online)
- Opening reception
- Tour of an industry site
- Breakfast, lunch, and snack breaks each day

Site information

For information about lodging, class schedules, dress codes, travel, directions, and other questions, please visit the ProStart® Web site, prostart.restaurant.org.

Disclaimer

NRA Solutions reserves the right to cancel any sites due to an insufficient number of participants.

Registration Form

Deadline **May 22, 2009**

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 _____

Home Email _____ Fax _____

School Name _____

Payment Method Fee \$675

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

- Check (*make payable to National Restaurant Association Solutions*)
- Money Order
- Credit Card (*pay online at prostart.restaurant.org*)

Select the session you will be attending *(scheduled sites as of November 2008)*

Prerequisites/Waiver Summer Institutes must be taken sequentially. Applicants must have completed Level 1 training before taking Level 2, and Level 2 training before taking 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	Session	City	State	Date (2009)	Code
1 Basic	<input type="radio"/> Le Cordon Bleu College of Culinary Arts—Minneapolis/St. Paul	Mendota Heights	MN	June 14-19	SIMN1
	<input type="radio"/> Orlando Culinary Academy	Orlando	FL	June 14-19	SIFL1
	<input type="radio"/> New England Culinary Institute	Essex Junction	VT	July 19-24	SIVT1
2 Advanced	<input type="radio"/> The International Culinary School at The Art Institute of Atlanta	Atlanta	GA	June 21-26	SIGA2
	<input type="radio"/> Washington State University	Pullman	WA	July 26-31	SIWA2
3 Mastery	<input type="radio"/> The International Culinary School at The Art Institute of Las Vegas	Henderson	NV	June 21-26	SINV3
	<input type="radio"/> University of South Carolina	Columbia	SC	June 21-26	SISC3
4 Spotlight Series	<input type="radio"/> Orlando Culinary Academy	Orlando	FL	June 21-26	SIFL4
	<input type="radio"/> Culinary Institute of Charleston	Charleston	SC	July 26-31	SISC4

How to Register

- **Online** at: prostart.restaurant.org
(online registration not available for Spotlight Series)

- **By phone** at 312 715 1010 ext.6701

- **Mail** the completed registration form and payment to:

National Restaurant Association Solutions
37020 Eagle Way
Chicago IL 60678-1370

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

If, for any reason, you need to cancel your registration, please refer to the cancellation policy at prostart.restaurant.org.

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 email. If you do not receive this email, please follow-up and contact NRA Solutions at 800 765 2122.

Any group registrations must have a registration form completed with each educator'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 National Restaurant Association Educational Foundation also offers a limited number of Professional Development Scholarships for Educators.

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



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National Restaurant Association Solutions

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ADDRESS SERVICE REQUESTED
