



SUMMER INSTITUTES



2010 Summer Institutes

All secondary and post-secondary restaurant/foodservice instructors are invited to take part in the 2010 National Restaurant Association Educational Foundation 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.

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 2010 host site, Le Cordon Bleu College of Culinary Arts in Orlando, 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

National Restaurant Association Educational Foundation reserves the right to cancel any sites due to an insufficient number of participants.

How to Register

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

● **By phone** at (312) 715-1010 ext.6703

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

National Restaurant Association Educational Foundation
24405 Network Place
Chicago, IL 60673-1244

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 the National Restaurant Association Educational Foundation 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.

National ProStart® Partners

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

Gold Partners Ecolab Inc. • Nestlé Foodservice • Sysco Corporation, Inc.

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**National Restaurant Association
Educational Foundation**

175 W Jackson Boulevard, Suite 1500
Chicago IL 60604-2814

prostart.restaurant.org

Registration Form

Deadline **May 21, 2010**

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	<input type="text"/>	Last Name	<input type="text"/>		
Home Mailing Address	<input type="text"/>				
City	<input type="text"/>	State	<input type="text"/>	ZIP	<input type="text"/>
Home Telephone	<input type="text"/>	Work Telephone	<input type="text"/>		
Home Email	<input type="text"/>	Fax	<input type="text"/>		
School Name	<input type="text"/>				

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 Educational Foundation)

Money Order

Credit Card

(pay online at prostart.restaurant.org)

Select the session you will be attending *(scheduled sites as of January 2010)*

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	Location	2010 Date	Code
1 Basic	<input type="radio"/> Le Cordon Bleu College of Culinary Arts—Minneapolis/St. Paul	Mendota Heights, MN	June 6–11	SIMN1
	<input type="radio"/> University of South Carolina	Columbia, SC	June 13–18	SISC1
	<input type="radio"/> Washington State University	Pullman, WA	June 27–July 2	SIWA1
2 Advanced	<input type="radio"/> Le Cordon Bleu College of Culinary Arts in Orlando	Orlando, FL	June 20–25	SIFL2
	<input type="radio"/> New England Culinary Institute	Montpelier, VT	June 27–July 2	SIVT2
3 Mastery	<input type="radio"/> New England Culinary Institute	Montpelier, VT	July 11–16	SIVT3
	<input type="radio"/> The International Culinary School at The Art Institute of Atlanta	Atlanta, GA	June 20–25	SIGA3
4 Spotlight Series	<input type="radio"/> Basic Baking and Fundamentals for Teachers Le Cordon Bleu College of Culinary Arts in Orlando	Orlando, FL	July 11–16	SIFL4
	<input type="radio"/> Advanced Patisserie and Baking Techniques Le Cordon Bleu College of Culinary Arts in Orlando	Orlando, FL	July 18–24	SIFL5