Career Readiness Indicator Questionnaire

This questionnaire is designed to help guide the process for review of a Career Readiness Indicator (CRI). It is the responsibility of the local education agency proposing the addition of the CRI to gather the information and submit it to Josh Laney, Assistant Director for Workforce Development. Answers should be as concise as possible. Information should be submitted as a completed packet, not piecemeal. Additional information may be included at the discretion of the applying agency if it might be pertinent to the evaluation process.

Contact information for person filling out questionnaire
Agency: SDE Email: jbrown01@alsde.edu Phone number: 334-242-9561 Date of submittal: 8/28/2015, revised November 20, 2015

CRI: ProStart

Why do we want this CRI?
1. What industry is asking for the CRI? (List multiple if applicable.) Restaurant
2. What companies within the industry are requesting this CRI? (Attach letters of request on company letterhead.)
3. What entity, company, or testing agency is the “owner” of the CRI? (Who determines what it takes to earn the CRI?) Provide contact numbers, names, websites, or other info for inquiries.
   National Restaurant Association Educational Foundation
   2055 L St NW
   Washington, DC 20036
   Contact: Wendi Safstrom
   VP Programs and Administration
   wsafstrom@nraef.org
4. For what career technical program(s) is the CRI being requested? Hospitality and Tourism Cluster, Restaurant and Food and Beverage Services Program

How does one actually get the CRI?
5. How long does it take for a student to earn this CRI? (Answer in approximate hours of instruction, not school years or terms. Give an average or best estimate.) 360 Hours classroom/lab instruction, 400 hours of industry experience (including 200 hours (include?))
6. How does the student earn the CRI? (Does the student have to take a written exam, log a certain number of hours, complete a skills demonstration, some combination of these, etc?) Pass both Level 1 and Level 2 exams with a minimum score of 70%. Complete 400 hours of industry experience, completing 56 of 72 competencies.
7. Is there a minimum age requirement for gaining the CRI? No
8. Are students required to be graduates before earning the CRI? No
9. Are there minimum pre-requisite course requirements for earning the CRI? No
10. What equipment is required to train for this CRI? (Only list items which are different than what would be found on the standard equipment list for the program.) None
11. Does the earning of the CRI require the student to have computer access for the testing? No

Rev: 7/27/15
How much does it cost and what resources are required?

12. What is the cost of the exam for earning this CRI? Textbooks are approx. $65 each for level 1 and level 2. Exam answer sheets and online vouchers are $17.95 each.

13. Is there a practice test available from the CRI issuer or from other parties? Assessments are available as part of the teacher’s bundle
   a. If yes, does the practice test have a cost in addition to the actual exam and if so, how much? Included in teacher bundle, one-time cost
   b. Can rights to the practice material be purchased once or is there a recurring fee? Purchased once as part of teacher bundle, no recurring fee.

14. Who can administer the exam? (Some CRIs prohibit the person who trained the student from administering the exam.) Student’s educator unless limited by local schools.

15. Is special certification or licensure required for a teacher to administer the CRI? Must be registered as a ProStart Educator
   a. If yes, what is the cost for gaining the appropriate licensure? No cost
   b. Is this a one-time or recurring fee?

16. Is site, facility, or equipment certification required for administering the CRI? No
   a. If yes, what costs are included?
   b. Is this a one-time or recurring fee?
PROSTART

CREDENTIALING FOR FACS TEACHERS AND STUDENTS

ProStart is a nationwide, two-year program for high school students that develop the best and brightest talent in tomorrow’s restaurant and foodservice industry leaders. From culinary techniques to management skills, ProStart’s industry-driven curriculum provides real-world educational opportunities and builds practical skills and a foundation that will last a lifetime.

WHY PROSTART CREDENTIALING?

- It will meet mandates required by Perkins Act.
- ProStart serves all types of communities, from rural to inner-city schools across the country, to Department of Defense schools around the world.
- ProStart is one of the largest industry-supported career technical education programs in the nation!
- ProStart National Certificate of Achievement will be honored when the students complete the program, pass two national exams and complete 400 hours of mentored work experience.
- Scholarship opportunities and articulation benefits at more than 60 of the country’s leading hospitality/culinary arts colleges and universities.
- State and National Competition
- Five years after earning the ProStart National Certificate of Achievement, 81% of students are still studying and/or working in the industry.
- ProStart is taught in more than 1,700 number of high schools and career technical centers.
- ProStart is taught in 50 states.
- ProStart students come to an employer ready to make an immediate impact. They are trained in industry-specific and transferable skills that bring value to the employer.
- More than 118,000 number of students enrolled in ProStart this school year.

PROSTART LETTERS OF SUPPORT

Sweet Rack, Chef Christopher Dickens
Perdido Beach Resort, Penny Groux, Director, Human Resources
Chairman Culinary Hospitality Advisory Board, Jefferson County and Board of American Culinary Federation, Chef Nicholas Hartmann, CEC, CFSP
Alabama Restaurant & Hospitality Alliance, Mindy B. Hanan, J.D., President & CEO
National Restaurant Association, Chef Greg Beachey, Senior Manager, Education and Training
November 17, 2015

Ms. Judy Brown, Education Specialist
Alabama State Department of Education
Office of Career and Technical Education and Workforce Development
PO Box 302101
Montgomery, AL 36130-2101

Dear Ms. Brown,

This letter is written in support of the ProStart program and its credentials in our high schools as a solid measure of career and workforce readiness. As a Human Resources professional in the hospitality industry I can personally attest to the challenges we face daily in locating qualified applicants for the majority of the positions we have available. This is one of the primary reasons we partnered with the ProStart program two years ago in order to help develop qualified and engaged future hospitality workers.

Our Executive Chef and our Executive Sous Chef have worked with the ProStart statewide competition each year and have always returned to the hotel in awe of the skill-levels portrayed by the students. Additionally, the hotel has hosted the senior class of Wenonah Academy's Hospitality & Tourism program for a weekend in May to give them a first-hand look at the behind the scenes operation of a resort hotel. The knowledge these students have acquired through their time with the program is truly exceptional. If we had affordable housing available for these graduating seniors I am certain we would have made employment offers to every single one of them. Through the ProStart program these young adults have gained a level of proficiency significantly beyond what we see in our average applicant.

In short, we see this curriculum as a significant benefit for the entire hospitality industry and strongly support the use of the ProStart training program in our public schools. This is unquestionably the type of workforce development that is sincerely needed in our industry today.

Most sincerely,

Penny Groulx
Director, Human Resources
November 19, 2015

Mrs Judy Brown, Education Specialist
Alabama State Department of Education
Office of Career and Technical Education and Workforce Development
P.O. Box 302101
Montgomery, Al 36130-2101

Mrs Brown,

We wanted to show our support for the ProStart Certificate of Achievement Program (COA)/ ServSAFE Manager Training as a measure of career readiness for Alabama high school students. One of the greatest challenges in the hospitality industry is finding, training, and retaining quality team members. Through the ProStart (COA) program and the ServSAFE Manager Training students have the opportunity to gain an advantage through hands on operations and intense learning.

Our operations began accepting high school students currently enrolled in ProStart Culinary programs and ServSAFE Manager Training in October. Closely following the ProStart (COA) training guide and ServSAFE (6th Edition), we are exposing students to operational and technical skills that would equal that of any first year culinary program. There is a high level of excitement from the student/s, and we expect to grow our participation exponentially.

Having been an operator for many years, I can’t stress enough the importance of hands on experience, learning in a professional environment, and training in a real world operation. The opportunity these students have is not only impressive, but leaves an old culinarian like myself wishing I would have had these opportunities in my youth!

Finally these programs need to be recognized, commended, and fully supported for teaching the foundations of the hospitality industry with a strict commitment to food safety and sanitation.

Sweet Rack Rib Shack, LLC and the Library, LLC fully support the use of the ProStart (COA) in the State of Alabama and ServSAFE Manager Training at the high school level.

Sincerely,
Christopher Dickens
CEC/Owner
Culinary Institute of America 96'
Dr. Philip Cleveland, Deputy Superintendent
Office of CTE and Workforce Development
Alabama State Department of Education
P.O. Box 302101 Montgomery, AL 36130-2101

Dear Dr. Cleveland,

As The Chairman of the Culinary Hospitality Advisory Board at Jefferson State Community College and Chairman of the Board of the American Culinary Federation, I am writing to you asking for your support of the high schools in adopting ProStart as accredited by the Alabama State Department of Education in its career and technical education curriculum. As you may know ProStart is one of the largest, careers technical education programs in the nation, and having worked with students who were fortunate enough to be enrolled in schools where the program was adopted, you can see the difference in the attitudes and drive displayed by these students.

Students enrolled in ProStart are sought out by industry as being better prepared to join the work force with a better understanding of the needs and expectations of working in the hospitality industry.

I hope you can endorse ProStart with the same enthusiasm as my fellow members in the Alabama Restaurant and Hospitality Alliance. We are in desperate need of well-rounded and educated work force.

Should you have any questions please do not hesitate to contact me.

All The best,

Nicholas Hartmann, CEC, CFSP
Food Service Specialist
Marketing Support
nphartma@southernco.com
744 Highway 87
Building 7B
Calera, AL. 35040
August 28, 2015

Judy Brown, Education Specialist  
Alabama State Department of Education  
Office of Career and Technical Education and Workforce Development  
P.O. Box 302101  
Montgomery, AL 36130-2101

Mrs. Brown

The National Restaurant Association Educational Foundation supports the ProStart Certificate of Achievement as a measure of career readiness for high school students in Alabama. ProStart is one of the largest restaurant focused CTE programs in the country. There are over 1700 programs and over 118,000 students currently enrolled across all 50 states, as well as the territory of Guam and Department of Defense schools around the globe.

The ProStart program focuses on connecting an industry based curriculum with the actual industry leaders in the state and communities around the schools. Students learn not only culinary techniques, but restaurant management skills as they prepare for careers in the industry. The ProStart Certificate of Achievement (COA) is the industry recognized college and career readiness certificate earned by students completing the entire course and demonstrating the skills learned. The COA is widely recognized by post-secondary institutions, as well as many national restaurant companies.

The NRAEF fully supports the use of the ProStart Certificate of Achievement in high school programs in Alabama.

Sincerely,  
Greg Beachey  
Senior Manager, Education and Training
August 27, 2015

Judy Brown, Education Specialist
Alabama State Department of Education
Office of Career and Technical Education and Workforce Development
P.O. Box 302101
Montgomery, AL 36130-2101

Dear Ms. Brown:

This letter is to support the use of ProStart as a credential by the Alabama State Department of Education in its career and technical education curriculum. ProStart is one of the largest career technical education programs in the nation, empowering students to achieve long-term successful careers in the restaurant and food service sector.

With national and local support from industry members, educators, the National Restaurant Association Educational Foundation and state restaurant association partners, ProStart reaches more than 118,000 students in 1,700 high school across 48 states, the Territory of Guam and the Department of Defense Schools in Europe and the Pacific. ProStart® students spend two years in the classroom mastering the fundamental management and culinary skills needed for success. ProStart trains students on industry-specific skills that can be used in all aspects of the industry. Students also leave the program with employability skills – like leadership, accountability, teamwork and responsibility – that they can take with them to positions in all industries.

Our industry whole-heartedly supports the use of ProStart training in our public schools.

Sincerely,

Mindy B. Hanan

Mindy B. Hanan, J.D.
President & CEO
<table>
<thead>
<tr>
<th>Program</th>
<th>Stackable Credentials</th>
<th>Career Pathways Indicators</th>
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<tr>
<td>Hospitality &amp; Tourism (HSTE)</td>
<td>AXE Pre-Professional Assessment Culinary Arts</td>
<td>PRODUCTS National Certificate of Achievement - GDA (Must pass the final exam for Level 1 &amp; Level 2 and complete 400 hours of mandated work experience and then apply for credential)</td>
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<td>ACF - Certified Junior Culinarian</td>
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