Hello ProStart Educators and Administrators,

**February is CTE month!!** This public awareness campaign from the Association for Career and Technical Education (ACTE) celebrates the value of CTE and the accomplishments of CTE programs, like ProStart, across the country. Join in the fun across social media – [download sample posts and graphics here](#).

---

### Celebrating Black History Month

#### African American Chefs You Should Know!

Check out this interesting article, [African American Chefs You Should Know](#), from the National Museum of African American History & Culture at the Smithsonian and learn more about the chefs through American history including Chef Hercules, Chef Leah Chase, Chef Edna Lewis, and more!

---

#### Chef Brandon Walker ’01 Embrace Everything

In this [short video](#), 2001 CIA graduate Chef Brandon Walker talks about his memories and passion for cooking.

Learn more about his experiences and career path that led him to the Culinary Institute of America and on to being chef and owner of Essie’s Restaurant in Poughkeepsie, NY.

Video: [Chef Brandon Walker ’01 Embrace Everything](#)
16 Black Chefs Changing Food in America

This interesting article from The New York Times on how 16 different chefs create and express and celebrate their heritage and African culture through cuisine that is more than “rooted in the American South” and soul food. “Using techniques from places like Nigeria, Brazil, Morocco, Trinidad, and Tobago, and ingredients like conch, berbere, fonio, and cassava.”

Some of the chefs featured include:
- Nyesha Arrington - Los Angeles
- Timon Balloo - Sugarcane, Miami, Brooklyn and Las Vegas
- Kiki Bokungu Louya – The Farmer’s Hand and Folk, Detroit
- Erick Williams – Virtue, Chicago

Article: 16 Black Chefs Changing Food in America

Black History Month Recipes from the National Museum of African American History & Culture

The museum’s James Beard Award-nominated Sweet Home Café has created a special menu for Black History Month.

Check out the featured recipes including:
- Chef Joe Randall’s Sauteed Shrimp Cakes with Herb Mustard Sauce
- Chef Patrick Clark’s Barbecued Ribs with Spicy Coleslaw and Buttermilk-Chile Corn Muffins
- Chef Edna Lewis’ Fried Apple Pie!

Webinar News

February – Turning Your Classroom Knowledge into Real World Success

Welcome to the second ProStart student-focused webinar! Coordinators, Educators, and Students are invited to join the NRAEF on February 26 from 2-3 PM CST for Turning Your Classroom Knowledge into Real World Success. Joining us on this webinar is Kevin Foil, CEC Chef Instructor, educator, and restaurant owner.

Kevin is the creator of a successful Grilled Cheese pop up shop, Grill’d Chz Gurus, in Baton Rouge, LA. He will present how he turned his idea into a success with passion, a plan, and creative use of community resources some may not know are available. This webinar will also highlight ways pop-ups, streeteries, and other new methods are changing the landscape of the foodservice industry.

After you complete the registration form found here, a calendar invitation to join the webinar will be sent (24-48 hours after completion).
January – Showcasing Your Talents for the Future You

Did you miss the first ProStart student-focused webinar, Showcasing Your Talents for the Future You, with guest presenter Jill Gardner, President of the Talent Shop? If you or your students were unable to attend, or you would like to view information presented again, the link to the recording is here.

Jill is one of the leading experts in recruiting and placing talent in restaurants and the hospitality industry nationwide and discusses skillsets that the Talent Shop looks for when identifying and developing talent. The webinar also highlights ways for ProStart students to showcase their skills in a professional environment.

ProStart Grow Grants

Rachael Ray Foundation Offers High Schools $5,000 in Funding to Grow Culinary Arts and Restaurant Management Programs

“Prostart Grow Grants” will help deserving high schools add ProStart to their curriculum or improve their existing ProStart programs – application deadline – March 1, 2021

ProStart high schools across the country can win a $5,000 grant to expand their ability to educate the next generation of restaurant leaders, thanks to The Rachael Ray Foundation (RRF).

Through The Rachael Ray Foundation ProStart Grow Grant, the National Restaurant Association Educational Foundation (NRAEF) will provide up to 25 grants for ProStart schools or schools with culinary arts programs, demonstrating a strong need to engage and educate high school students interested in exploring restaurant and foodservice jobs and careers.

Funding from RRF will offer schools with the opportunity to upgrade or purchase new resources, build up their classrooms in preparation for return to school, and support teachers with whatever they need to help their students learn career-building skills.

Applicants have until 5 pm PST on March 1st, 2021 to complete their submissions for the NRAEF’s consideration. Learn more about ProStart here. Visit ChooseRestaurants.org to apply today and learn more about the NRAEF’s work to attract, empower and advance today and tomorrow’s restaurant and foodservice workforce.

Questions? Please contact ProStart@nraef.org.
Scholarships

NRAEF Scholarship Application is due March 15, 2021!

The NRAEF’s scholarship offers financial aid for students, military servicemen and women and individuals pursuing a restaurant, foodservice, or hospitality career.

The NRAEF will award nearly $1 million in scholarships and grants to individuals across the country. Learn more and help us spread the word! Applications will be accepted through March 15, 2021.

IRA Education Foundation Scholarship Application is NOW OPEN!

The 2021-2022 Illinois Restaurant Association Educational Foundation Scholarship application is NOW OPEN! Applications will be accepted until Sunday, May 2, 2020.

The IRAEF is accepting applications to support students enrolling in post-secondary culinary or hospitality programs (including food science, nutrition and other related disciplines.)

Qualifications to Apply:
- Permanent resident of Illinois
- Accepted or plan to apply to an accredited culinary or hospitality school, college or university
- Enrolled as a full-time or substantial part-time student, taking a minimum of 9 credit hours each term
- Major is or will be culinary, restaurant management, foodservice or another related program

APPLY HERE!

Please encourage students to apply and reach out with any questions.

Celebrating Your Educators

Celebrating Your Educators!!

The 2021 ProStart National Educators of Excellence Awards will be virtual this year, with a mix of knowledge sharing and fun experiences for educators. The NRAEF is opening applications for Coordinators to complete within the next few weeks.

More details to come from the NRAEF!!
ProStart Invitational

2021 ProStart Invitational Week – April 19 – 23, 2021!!

*ProStart Invitational will be an individual and virtual competition this year.

Culinary Competition

Make your own Specialty Pizza!

• Create pizza recipe, showcase ingredients, and preparation technique
• Analysis of food cost
• Description of the selection of ingredients and type of pizza created
• Video to highlight how to prepare the specialized pizza

Submissions will include: Recipe, photo, cost analysis, 100-word detailed description of the entry, and pre-recorded video of 3 minutes or less.

Management Competition

Develop a Business Plan for Reopening a Restaurant Post-COVID!!

• Explain what is new, different, updated, and additional safety protocols
• Describe communication plan to ensure customers feel comfortable and excited to return to the restaurant
• Strategies on how to (re)connect, engage and motivate staff members
• Identify ways to increase sales through the usage of social media and a dedicated marketing campaign

Submissions will include: Minimum of a 500-word written business plan and pre-recorded video of 5 minutes or less.

*Stay tuned for a presentation that highlights the specifics!! The IRAEF will also be hosting a series of calls to review the ProStart Invitational details.
Internships

Name of Company: Cocoa Chili Foods LLC

Internship Title: Prep Cook

- Looking for Part-Time Prep Cook to start in March 2021
- Intern will use basic knife skills to chop vegetables according to the Chef and/or Kitchen Manager’s specifications, aid in preparing other ingredients for daily recipes, and performing ongoing cleaning and sanitation including dishwashing, sweeping, and mopping as needed throughout the shift.
- Interns are paid $13.50/hr. for a maximum of 160 hours

Required Skills: Basic knife skills, Great customer service, Attention to detail, A team player

Additional Requirements: All applicants must be over the age of 18
- Have a ServSafe Food Handler Certificate
  - If applicant does not have one, ICNC can assist
- Have an interest in the food and beverage industry

How to Apply? Email your resume directly to Alicia at alicia@industrialcouncil.com for review; please include how you heard about the internship.

Name of Company: LusOasis Inc.

Internship Title: Social Media Coordinator Intern

- Looking for Part-Time Social Media Coordinator Intern to start March 2021 working 10 – 15 hours per week.
- Intern will support implementation of our brand management, PR, creative marketing strategies. This will help the company to gain much more social media engagement, boost promotional events, and eventually reach monthly sales targets.
- Interns are paid $13.50/hr. for a maximum of 160 hours

Required Skills: Interest/passion in the food & beverage industry especially plant-based foods
- Creative mindset
- Excellent knowledge of social media platforms, and experience in social media and content creation
- Experience with photography, Customer Relationship Management (CRM) software or WordPress
- Proficiency in Canva, Buffer MS Office or Google Suite is a plus (Word, Excel, PowerPoint, Adobe Illustrator and Photoshop)
  - This internship will be remote, so Intern will need their own computer
- Exceptional organizational skills and ability to multitask efficiently
- Effective written and verbal communication skills
- Ability to work in a team and kitchen environment

Additional Requirements: All applicants must be over the age of 18
- Have a ServSafe Food Handler Certificate
- Have an interest in the food and beverage industry

How to Apply? Email your resume directly to Alicia at alicia@industrialcouncil.com for review; please include how you heard about the internship.
Job Openings

Name of Company: Whole Foods Market

What is Available? Whole Foods is looking to add to our amazing team!
We are looking to hire additional team members across Illinois!

- Looking for Full-Time and Part-Time associates in all areas of the store, including, Front End, Pick-Up, Produce, Bakery, Meat & Seafood, Deli, Hot Foods, Grocery and everything in between, on all shifts, Mornings, Afternoons, Evenings and Nights.

How to Apply? Please apply to your preferred stores and positions of interest directly on our site, https://careers.wholefoodsmarket.com/global/en

Name of Company: Corner Bakery Cafe

What is Available? Great people working together to provide great food is the foundation of our success.
We are looking to hire additional team members across multiple Illinois locations!

- Seeking Full-Time and Part-Time team members in all areas, including, Service Attendant, Cashier, Kitchen Prep, AM & PM Line & Sauté Cook, Breakfast/Bakery Production and everything in between.

How to Apply? Visit https://cornerbakerycafe.jobs/ and apply to your preferred locations and positions of interest.

Name of Company: Chipotle

What is Available? As a food-focused, people-first company, our mission of Cultivating a Better World means more than just using real ingredients. It means hiring passionate people and investing in their future.

We are looking to hire additional team members across multiple Illinois locations!

- Seeking Full-Time and Part-Time team members in all areas, including, Restaurant Team Member – Crew (we’ll provide the training you need to feel confident working at any station – grill, cashier, prep, salsa and expo) and everything in between.

How to Apply? Visit https://jobs.chipotle.com/ and apply to your preferred locations and positions of interest.
<table>
<thead>
<tr>
<th>When?</th>
<th>What?</th>
<th>Notes...</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 15, 2021</td>
<td>Undergraduate NRAEF Scholarships Opened</td>
<td><a href="https://chooserestaurants.org/scholarships">https://chooserestaurants.org/scholarships</a></td>
</tr>
<tr>
<td>February 1, 2021</td>
<td>IRAEF Scholarship Application Opened</td>
<td><a href="#">Click here for application</a></td>
</tr>
<tr>
<td>February 26, 2021</td>
<td>Turning Your Classroom Knowledge into Real World Success</td>
<td><a href="https://www.surveymonkey.com/r/XNRJ8T7">https://www.surveymonkey.com/r/XNRJ8T7</a></td>
</tr>
<tr>
<td>March 1, 2021</td>
<td>Rachael Ray ProStart Grow Grant Applications Close</td>
<td><a href="#">Click here for application</a></td>
</tr>
<tr>
<td>March 15, 2021</td>
<td>Undergraduate Scholarships Close</td>
<td><a href="https://chooserestaurants.org/scholarships">https://chooserestaurants.org/scholarships</a></td>
</tr>
<tr>
<td>April 19, 2021</td>
<td>ProStart Invitational Week Starts</td>
<td>Details to Follow!</td>
</tr>
<tr>
<td>May 2, 2021</td>
<td>IRAEF Scholarship Application Close</td>
<td><a href="#">Click here for application</a></td>
</tr>
</tbody>
</table>