



## ***Launch Your Hospitality Career with ProStart!***

ProStart's nationwide program for high school students focuses on developing the next generation of restaurant and foodservice leaders through a competency-based practical and entrepreneurial curriculum.

The industry-driven program combines culinary arts and management training to build technical, business, and leadership skills. ProStart provides students a platform to discover new interests while highlighting successful career opportunities across the restaurant and hospitality industry.

ProStart graduates emerge ready for college or a career and can earn concurrent enrollment credit from MSU Denver to get a head start on a college degree.

### **ProStart Goes Beyond Other Culinary Classes with a Goal-Oriented Curriculum**

ProStart combines comprehensive technical skills training with a rigorous business curriculum, offering an advantage entering college or the job market. The program gives students the opportunity to learn from industry experts in the classroom and on the job and provides scholarships and educational opportunities for those continuing their education.

### **In ProStart, Students Take the First Step Toward Rewarding Jobs and Careers**

By starting early on a defined path, students can learn more about careers in the restaurant and hospitality industry and follow education and career goals that lead to long-term, well-paying jobs. ProStart graduates can become chefs, but they can also explore careers in restaurant management, ownership, public relations, human resources, finance, and other fields, and they can also learn about and pursue fields such as food and beverage production and distribution, events planning, and hotel and resort management.

ProStart provides critical business skills -- including teamwork, leadership, business management, and business math -- to succeed no matter which path students choose. The program also emphasizes community involvement and volunteering. Completing the ProStart program serves as an excellent resume cornerstone, both within the culinary world and in other fields.





**“I’m excited for the future;  
I’m excited to see where jobs will take me.”**

-- William Hopley, Colorado ProStart Academic Student of the Year for 2020

## **Students Get the Right Education and Training for Their Individual Goals**

ProStart prepares students for success, whether they’re aiming for a job or college. For college-bound students, ProStart offers scholarship opportunities and Concurrent/Dual Enrollment credit with MSU Denver. For students headed straight into the job market, ProStart I and II graduates can continue to earn while they learn with registered apprenticeship programs that develop their skills and knowledge on the job while earning industry-wide certifications.

## **Enrolling in ProStart Is like Enrolling in College!**

In Colorado, many high schools have partnered with Metropolitan State University of Denver to offer Concurrent/Dual Enrollment, so college credits will appear on the student’s transcript after completing ProStart I and II. Even if the student enrolls somewhere other than MSU, the credits could potentially be applied to a college degree at other schools.

## **Aim High With a ProStart Certificate of Achievement**

In addition to earning college credits, ProStart students can earn a nationally recognized Certificate of Achievement, proving that they have met a rigorous list of education and work goals, including at least 400 hours of work experience in restaurants and foodservice. ProStart students also earn stackable industry certifications, including ServSafe Food Protection Manager.

## **Let Us Help You Achieve Your Goals**

The National Restaurant Association Educational Foundation and Colorado Restaurant Foundation offer scholarships in post-secondary foodservice and hospitality-related fields to ProStart graduates.



## **Get Started Now!**

Speak to your high school counselor or local ProStart instructor to find out more about participating in Colorado ProStart.

