

**Curriculums**

* **HTM**

Beginning with the 2021-2022 school year, the curriculum changed to one very large textbook. Instructors may take two years to cover the material if they prefer. At the completion of the textbook the student can pass an exam, along with 100 hours of industry experience, to earn the Hospitality and Tourism Specialist certification. According to our 2023 fall survey, there were 5,176 students enrolled in 42 HTM programs.

* **Foundations of Restaurant Management & Culinary Arts - ProStart**

ProStart is a two-year, high school curriculum, called Foundations of Restaurant Management & Culinary Arts, developed by the National Restaurant Association Educational Foundation (NRAEF). According to our 2023 fall survey, there were over 50,000 students enrolled in 222 Florida ProStart schools.

* + The current edition of Foundations of Restaurant Management & Culinary Arts was released in July of 2017. An updated edition is expected to be released in the spring of 2025.
	+ At the completion of each textbook, the student can take an exam. If the student passes both exams along with having 400 hours of foodservice industry experience, the student earns the ProStart Certificate of Achievement (COA).
		- COA hours can be earned by working in a foodservice establishment or volunteering in a foodservice establishment. Volunteer hours can be earned at foodservice establishments such as a soup kitchen or school staff luncheon. If the hours are earned at school, they must be outside of the students’ class requirements. Practicing for the competition cannot count towards the COA hours.
		- COA was on the Florida CAPE list through the 2020-2021 school year. It will not be on the list for the 2024-2025 school year.
	+ The Fall Survey is conducted by the National Restaurant Association Educational Foundation. You will receive an email from NRAEF requesting details such as the number of students in your class, number of periods you teach per day, etc. If you complete the Fall Survey, you will receive $350 in complimentary foodsafety training materials which allows you to choose between ServSafe and SafeStaff.
		- If you do not complete the Fall Survey, you will not be considered a ProStart school by the NRAEF which can affect your student’s ability to earn the ProStart COA and to compete at the national competition.
* **CAPE Funding**

Due to legislative rules governing what is an industry certification, the ProStart Certificate of Achievement is not on the Master Credentials List or CAPE list. ServSafe and National Registry remain on the list and are the certifications most used by ProStart and HTM schools.

**Opportunities**

* **Foodsafety Training**

During the 2024-2025 school year, the EF will distribute approximately $150,000 in ServSafe and SafeStaff materials for use in Florida's ProStart and HTM classrooms. Schools receive foodsafety training materials by returning their Letter of Agreement and by completing the NRAEF’s fall survey.

* **Universal Orlando Handheld Competition**

We are partnering with Universal Orlando and UCF’s Rosen College of Hospitality for the Universal Orlando Handheld Competition. There will be three stages to the competition with teams advancing through each stage. The first stage will require written recipes and photographs of the team’s item. The top ten teams will then be selected to prepare the item on UCF’s Rosen College of Hospitality Campus. The final stage will be the top three teams preparing their item for one final time. The winning team will have their item sold in a Universal property during the summer.

The 2023-2024 winning item was created by Miami Lakes Educational Center. The item is currently being sold as a Sabor Burgers at the NBC Sports Grill and Brew.

* **Regional Workshops**

Regional Workshops are conducted during the fall to provide an opportunity for students to learn from post-secondary instructors. Regional workshops are hosted by UCF’s Rosen College of Hospitality and Keiser University. All the UCF events are hosted at the Orlando campus and will be held September 24, October 8, and November 12. The Keiser events will be hosted at their Sarasota, Melbourne, and Tallahassee campuses.

* **ProStart Letter of Agreement**

There are three levels of participation in the ProStart program. FRLAEF tied certain benefits to the various levels of participation. If a school is interested in simply teaching the curriculum and nothing else, the school is labeled Curriculum Only. If the school is committed to being involved in additional activities the school may be labeled Fully Implemented ($300 stipend). If the school is doing all the activities asked, they will be labeled a Premier school ($750 stipend).

* **ProStart Scantrons**

The FRLAEF provides ProStart scantrons to Fully Implemented ProStart programs. Each eligible program may receive 20 scantrons. However, the school must request the scantrons from FRLAEF staff.

* **Mini Grants**

For the 2024 - 2025 school year, at least $100,000 in mini grant funding will be awarded for ProStart and HTM schools. Every school that applies receives some level of funding. Mini grant funds were used for everything from ice machines and mixers to chef jackets and hats.

* **Extreme ProStart Kitchen Makeover**

For the 2024-2025 school year, the FRLAEF award one grant for $50,000. The intention of the grant is to make a major impact in the remodeling of one ProStart facility. To be eligible to apply for the grant, you must be a Premier ProStart school for the 2024-2025 school year. Past recipients are JP Taravella High School (Broward County), Coral Shores High School (Monroe County), Frank H. Peterson Academy (Duval County), Hialeah High School (Miami/Dade County), Tampa Bay Tech (Hillsborough County) and Marathon High School.

* **Hospitality Industry Internships**

The EF will award Hospitality Industry Internships to ProStart and HTM programs which provide the opportunity for instructors to work 40 hours in a foodservice or lodging establishment. The instructor can take the knowledge learned in the hospitality industry back to the classroom. The instructor receives $600 from the EF to compensate them for their time.

* **ProStart Culinary Team Competitions**

The ProStart Culinary Team Competitions will be held March 8-9, 2025, at the Rosen Plaza in Orlando. In the past, 50 schools competed in at least one of four competitions that take place over two-days with the events being Culinary, Management, Waiters Relay and Edible Centerpiece.

Each school receives a $325 stipend for each competition they compete in. If a school competes in all four competitions, they receive a $1300 stipend. The stipends are available to offset the cost to the teams for participating in the event.

* **Salute to Excellence Awards**

Florida's Salute to Excellence Awards will be held March 9, 2025, at the Rosen Plaza. This event provides the opportunity to recognize all the participants in Florida's ProStart and HTM programs by presenting the Hospitality Excellence Awards and scholarships. The winners of the ProStart Culinary Team competitions are also recognized along with the Pineapple Awards.

* **National ProStart Invitational**

The National ProStart Invitational is scheduled to be held May 2-4, 2025, in Baltimore, Maryland. The winners of the Management Competition and Culinary Competition will represent Florida at the event.

* **Scholarships**

Each January, the FRLAEF releases a scholarship application for graduating seniors who are planning to pursue a degree in the culinary or hospitality industry. Students are required to complete a simple application, answer one essay question, and provide their high school transcripts. For the fourth year in a row, all eligible students that completed all the requirements received a scholarship. The FRLAEF awarded $90,000 in scholarships for students beginning their college education this fall.

* **ProStart Teacher Training Institute**

There will be two ProStart Teacher Trainings, one at UCF’s Rosen College of Hospitality and the other at Keiser University’s Sarasota Campus. The events will be held in June 2025.

**Contacts**

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**Dates**

* **Regional Workshops**
	+ **UCF’s Rosen College of Hospitality – September 24**
	+ **Keiser University’s Melbourne Campus – TBD**
	+ **Keiser University’s Tallahassee Campus – TBD**
	+ **UCF’s Rosen College of Hospitality – October 8**
	+ **Keiser University’s Sarasota Campus – TBD**
	+ **UCF’s Rosen College of Hospitality – November 12**
* **Universal Handheld Competition**
	+ **First Round – October 18, 2024**
	+ **Second Round – December 3, 2024**
	+ **Final Round – February 4, 2025**
* **Florida HTM Competition – TBD – Rosen Plaza, Orlando**
* **ProStart Culinary Team Competitions – March 8-9, 2025 – Rosen Plaza, Orlando**
* **Salute to Excellence Awards – March 9, 2025, Rosen Plaza, Orlando**
* **National ProStart Invitational – May 2-4, 2025 – Baltimore, Maryland**
* **ProStart Teacher Training Institute - June 2025 – UCF’s Rosen College, Orlando**
* **ProStart Teacher Training Institute - June 2025 – Keiser University, Sarasota**
* **HTM Teacher Training Institute – June 2025 - Orlando**