



ProStart National Certificate of Achievement

November 15, 2016

Certifying Organization	National Restaurant Association Education Foundation (NRAEF) www.NRAEF.org																															
Description of Credential	<p>The National ProStart Certificate of Achievement (COA) is an industry-recognized certificate that signifies a strong foundation in the basic management and culinary skills considered critical to success by restaurant industry leaders.</p> <p>A student who earns the Prostart COA is cross-trained in all aspects of a restaurant's operations and has demonstrated a commitment to and knowledge of the industry.</p>																															
Part of which Graduation Pathways ¹	<p><u>Statewide:</u> ProStart/Restaurant (including ServSafe)</p> <p><u>Integrated:</u> Hospitality, Tourism, Culinary and Retail</p> <p><u>Act 833-eligible students:</u> Hospitality, Tourism, Culinary, and Retail</p>																															
Associated with Which Careers?	<p>4 Star: Chefs & Head Cooks; Dietitians & Nutritionists; Food Service Managers</p> <p>3 Star: Food Science Technicians; First-Line Supervisors of Food Preparation & Serving Workers; Food Scientists & Technologists</p>																															
Entry-Level Annual Salaries	\$16,000 - \$27,000																															
Industry-Based Certification Requirements: Students																																
Standard / Curriculum	<p>Foundations of Restaurant Management & Culinary Arts:</p> <table border="0" style="width: 100%;"> <tr> <td style="text-align: center;">Level 1</td> <td style="text-align: center;">Level 2</td> </tr> <tr> <td>1. Overview of the Restaurant Industry</td> <td>1. Breakfast Food and Sandwiches</td> </tr> <tr> <td>2. Keeping Food Safe</td> <td>2. Nutrition</td> </tr> <tr> <td>3. Workplace Safety</td> <td>3. Cost Control</td> </tr> <tr> <td>4. Kitchen Essentials 1</td> <td>4. Salads and Garnishes</td> </tr> <tr> <td>5. Kitchen Essentials 2</td> <td>5. Purchasing and Inventory</td> </tr> <tr> <td>6. Stocks, Sauces, and Soups</td> <td>6. Meat, Poultry, and Seafood</td> </tr> <tr> <td>7. Communication</td> <td>7. Marketing</td> </tr> <tr> <td>8. Management Essentials</td> <td>8. Desserts and Baked Goods</td> </tr> <tr> <td>9. Fruits and Vegetables</td> <td>9. Sustainability in the Industry</td> </tr> <tr> <td>10. Serving Your Guests</td> <td>10. Global Cuisine 1</td> </tr> <tr> <td>11. Potatoes and Grains</td> <td>11. Global Cuisine 2</td> </tr> <tr> <td>12. Building a Career in the Industry</td> <td></td> </tr> </table> <p>For details concerning the ProStart curriculum, click here .</p> <p>Students must also attain the ServSafe Food Protection Manager certification to graduate under the ProStart/Restaurant (including ServSafe) statewide graduation pathway. To view the ServSafe Food Protection Manager credential document, click here.</p> <p>Certificates of Achievement (COAs) must be submitted to the Louisiana Restaurant Association Education Foundation (LRAEF) for approval. www.LRAEF.org</p>						Level 1	Level 2	1. Overview of the Restaurant Industry	1. Breakfast Food and Sandwiches	2. Keeping Food Safe	2. Nutrition	3. Workplace Safety	3. Cost Control	4. Kitchen Essentials 1	4. Salads and Garnishes	5. Kitchen Essentials 2	5. Purchasing and Inventory	6. Stocks, Sauces, and Soups	6. Meat, Poultry, and Seafood	7. Communication	7. Marketing	8. Management Essentials	8. Desserts and Baked Goods	9. Fruits and Vegetables	9. Sustainability in the Industry	10. Serving Your Guests	10. Global Cuisine 1	11. Potatoes and Grains	11. Global Cuisine 2	12. Building a Career in the Industry	
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Testing Methodology	Paper?	Yes	Online?	Yes	Performance Exams / Tests?	Yes																										
Re-Testing (if available)	Re-Testing Procedures	Students who fail the exam will need a new answer sheet. Retest answer sheets can be ordered through Pearson. Educators should use the same Master Exam used for the original exam.			Max Attempts	Unlimited; the NRAEF recommends that retesting occur within 90 days of original exam date.																										



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<p>Testing Details (including any age requirements / accommodations)</p>	<p>To receive the National ProStart Certificate of Achievement, the student must:</p> <ol style="list-style-type: none"> 1. Pass <i>Foundations of Restaurant Management & Culinary Arts</i> Level 1 examination. 2. Pass <i>Foundations of Restaurant Management & Culinary Arts</i> Level 2 examination. 3. Complete 400 hours of mentored work experience. <p>Level 1 and Level 2 exams each contain 100 multiple choice questions. The passing score is 70% accuracy for each test.</p> <p>Foundations of Restaurant Management & Culinary Arts Handbook</p>			
<p>Industry-Based Certification Requirements: Teachers</p> <p><i>Bulletin 746, Chapter 5: All Louisiana teachers providing instruction in a course that leads to an IBC must hold the certification that they're teaching students to attain.</i></p>				
<p>Instructor Certification Requirements (by certifying agency)</p>	<p>The Louisiana Restaurant Association Education Foundation (www.LRAEF.org) certifies Louisiana ProStart teachers and maintains records of certification.</p> <p>To receive the Louisiana ProStart Educator certification, the instructor must:</p> <ol style="list-style-type: none"> 1. Pass <i>Foundations of Restaurant Management & Culinary Arts</i> Level I examination. 2. Pass <i>Foundations of Restaurant Management & Culinary Arts</i> Level II examination. 3. Complete 400 hours of mentored work experience within five (5) years. The Certified Secondary Food Service Educator certification may be used in lieu of 400 hours of mentored experience. <p>To maintain certification, educators must attend at least one LRAEF educator training session annually unless excused. Instructors must also maintain a valid Louisiana teaching certificate and a valid ServSafe Food Protection Manager credential to teach the ProStart/Restaurant (including ServSafe) statewide graduation pathway. To view ServSafe Food Protection Manager credential document, click here.</p>			
<p>Proctoring / Test Security (if any)</p>	<p>N/A</p>			
<p>Certification Tracking</p>				
<p>Credentialing Documentation</p>	<p>A paper certificate is issued after all three (3) components of the NRAEF ProStart Certificate of Achievement have been completed.</p> <p>A paper certificate is issued after all three (3) components of the Louisiana ProStart Educator certification have been completed.</p>			
<p>Certification Tracking System</p>	<p>Online Tracking System?</p>	<p>Yes</p>	<p>Details</p>	<p>Verification of National ProStart Certificate of Achievement is also available through www.NRAEF.org.</p> <p>Duplicate certificates can be printed from online account at www.NRAEF.org.</p> <p>The LRAEF maintains certification records for Louisiana ProStart Educator certifications. Contact the LRAEF for verification.</p>
<p>Other Details</p>	<p>Expiration Timeframe?</p>	<p>N/A for National ProStart Certificate of Achievement Five years for Louisiana ProStart Educator certification</p>		

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Certification Costs / Funding Sources					
Cost Details	Level 1 Exam and Level 2 Exam each costs \$17.97. Exams can only be purchased with PO or school credit card.				
Re-test / Refund Policies	Students who fail the certification exams are eligible to retake all certification exams by purchasing retest answer sheets.				
Funding Sources ²	CDF?	Yes	Perkins?	Yes	Alternative Source (other than General Funds)
For More Information					
Certifying Agency Contact Info	Louisiana Restaurant Association Education Foundation Jennifer Jeansonne, LRAEF Program Manager jjeansonne@lra.org (504) 636-6691				
LDE Contact	JumpStart@La.Gov				
Jump Start Regional Team Experts	TBD				

1 – This table may not include all the graduation pathways this credential appears in. Please check the [graduation pathway](#) you are working with if you have a question as to whether or not this credential is part of that pathway.

2 – CDF = [Career Development Fund](#)