A. Ray Olpin
University Union

THE UNIVERSITY OF UTAH

Dear Utah Legislators,

I am the Campus Executive Chef for the University of Utah. I have been involved with Pro Start since 2003.

Pro Start is an amazing teaching tool that prepares students' entry into the workforce and encourages growth. It teaches so many real-world skills, including time management, personal accountability, and business acumen. It fosters hard-work and feelings of success.

The Pro Start curriculum is geared towards the restaurant industry. Students in class dress as professional chefs, they cook to the highest industry standards, they learn food costing and budgets, including front of the house training in management and service. In the restaurant industry, food safety is a major concern, so all students competing in competitions are nationally certified as Food Safety Managers. Although not all students go on to work in the restaurant industry, Pro Start better prepares them for success in their future.

Students are prepared to be hired above the entry-level every time. I have employed many Pro Start students over the years and there are many success stories resulting from Pro Start.

One such success story:

I first met Cassie Kelch in 2013, one of 90 students at Manila High School.
On a visit to the high school, I mentored her as she was practicing for a state Pro Start competition. She was like a sponge, ready to learn more, accepting challenges. She formed a three-person team (normally five-person teams) from Manila HS and earned 3rd Place at the state competition.

In late 2014, I hired Cassie to work at the U as a cook. Within 3 months she was running the Crimson View restaurant, serving 250-300 a la carte meals a day, controlling food costs, and passing food safety assessments without any critical violation from a third-party auditor - this was huge! This rate of profitability had not been done before.

She then competed in the esteemed NACUFS (National Association of Colleges and University Food Services) culinary competition. It was her first plane trip (to North Dakota) and her first regional competition. Against eight seasoned professional chefs, Cassie won gold. She won the right to compete at Nationals in Baltimore against eight regional winners.
Again, Cassie won gold! She achieved the National title and gold medal award from the American Culinary Federation.

When asked about her professional or culinary experiences, Cassie mentions Pro Start was the stepping stone that helped her succeed in something she had grown to love.

As a professional chef with over 40 years of experience, I know Pro Start is on the cutting edge of training for our industry. Pro Start students are well ahead of any other culinary training in high school.

Sincerely,

Chef Peter Hodgson CEC, AAC.
Campus Executive Chef
peter.hodgson@compass-usa.com
801-548-1176

A. RAY OLPIN UNIVERSITY UNION
THE UNIVERSITY OF UTAH

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UTAH VALLEY UNIVERSITY

CULINARY ARTS INSTITUTE

February 11, 2020

Dear Melva,

I would like to address to you the strength and support we get to our program because of the ProStart students who choose to come to the Culinary Arts Institute at Utah Valley University.

Over the past few years we have had many ProStart students register to attend our classes with the intent of getting a Culinary Arts Degree, and most of them has completed our program and received that degree. We have come to realize that these students generally rise to the top of our program. The fact that they have been had trained previously in their high schools has helped them to fit more quickly and comfortably into our program, and they are able to learn at a faster rate than the students who have not had this previous preparation. Many come prepared with ServSafe certificates already in hand, which makes it so they can start them in the program sooner than they would be able to otherwise.

They are our stellar students. Many of them go on to compete with the ACF at Regionals, and often times, Nationals as well. The are also the students who compete in Skills USA, and who help make up the Knowledge Bowl team that has done so well the last several years at the ACF National competitions.

Utah Valley University has been a strong force with the ACF, and Skills USA in producing students who are winners at their competitions, and many times this is a result of the early training our students have received through their ProStart programs.

It has become a focus of ours to try and recruit as many of these quality students as we can. We have made a large effort to go to their schools, to have them come to our school to see our outstanding facility, and to see our students perform in the kitchens.

We are very grateful for their teachers who have helped us by giving them this head start. We are also grateful to the Beehive ACF for your support of the ProStart program as well.

Sincerely,

R Troy Wilson CEC

R. Troy Wilson
Department Chair
Utah Valley University Culinary Arts Institute

800 WEST UNIVERSITY PARKWAY · OREM, UTAH 84058-5999 · MS 154 *phn* 801 863 8914 *fax* 801 863 6103

Salt Lake Community College

February 11, 2020

To Whom it May Concern.

I am proud to have the opportunity to write this letter of support on behalf of our state ProStart program. This organization is a nationwide, two-year program for high school students that develops the best and brightest talent into tomorrow's restaurant and foodservice industry leaders. As a post-secondary educator for the past 20 years, I continue to be amazed by the work the students produce on a consistent basis. The dedication of the students, teachers, and administrators is truly inspiring. As the students matriculate through the ProStart program, they have the opportunity to take advantage of numerous learning outcomes that will benefit them in their careers. ProStart focuses on building the skills students need to be successful including Communication, Customer service, Business math and forecasting, Workplace and food safety procedures, Nutrition and Receiving and storage practices. Each of these learning outcomes are highly sought after by employers.

Personally, I have been involved with the ProStart organization as a state judge and mentor for over seven years; four in California and three now with Utah. Having the opportunity to work with the high school students and teachers is a wonderful experience. I can easily say that students who participated in the programs are more motivated to succeed, both in education and industry. I look forward to a long-standing relationship with the organization and all its stakeholders as I know it is an extremely valuable experience both locally and nationally.

If there are any questions I may be able to assist with, please feel free to contact me directly. Thank you for your time and consideration.

Sincerely,

Jeffrey Coker, MA, CCE, CCC

Associate Dean – Culinary Arts

Salt Lake Community College

Office, 801.957.5334

Cell, 626.644.3181

Jeffrey.Coker@slcc.edu

American Culinary Federation
Beehive State Chefs Chapter

Waterbury Office Plaza • 5645 South Waterbury Way, Suite D 203 • Salt Lake City, Utah 84121
Office: (801) 274-7309 • Fax: (801) 274-7310 • www.acfutahchefs.org

Chapter Officers

Chef Jack Jones
President

Chef R. Troy Wilson CEC
Vice-President

Chef Chris Taggart CEC
Secretary

Chef Penny Moline
Treasurer

Chef S. Russell Barker
Sergeant-at-Arms

Chef Peter Hodgson CEC AAC
Chairman of the Board

Culinarian Code

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all Culinarians. I will place honor, fairness, cooperation and consideration first when dealing with my colleagues. I will keep all comments professional and respectful when dealing with my colleagues. I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain. I will support the success, growth, and future of my colleagues and this great federation.

Tuesday, February 11, 2020

To Our Legislative Representatives of Utah,

My name is Jack Jones and I am a professional chef teaching and training students at the Weber Basin Job Corps. I have been teaching challenged young people for over 25 years.

This letter is intended to offer my support in behalf of Utah Pro Start a restaurant industry training program sponsored by the Utah Restaurant Association, (URA) in partnership with the Utah Board of Education (USBE).

I have been involved with the Utah Pro Start program since its inception in 1996. ProStart from its earliest years has grown to become a viable and vibrant educational / vocational pathway for students pursuing restaurant/culinary careers in the state of Utah. Students not only learn skills for a successful career, but skills that will help them throughout their lives.

As an educator of post-secondary students I first hand recognized the jump start our Pro Start students had in real life experiences and on the job training scenarios during their Pro Start training. This Pro Start training has given many students the foundation to propel their post- secondary training far beyond the normal introductory student. Many Pro Start students have gone on to very successful Culinary careers due in part to their experiences and training foundation experienced during their high school years.

The restaurant industry and professional kitchens in Utah have been the beneficiary of this vital core competency training for young people who have been through the Pro Start programs. There are currently many young chefs and cooks in the kitchens of Utah who got their start through Pro Start.
Please contact me for any further request for information and validation of my support for this very valuable training program.

Respectfully yours,

Chef Jack Jones
President – ACF Beehive State Chefs Chapter

Jack Jones
Jackiii.jones@comcast.net
801-710-4042

NATIONAL RESTAURANT ASSOCIATION

FOUNDATIONS
of restaurant management & culinary arts

Certificate No.
2906744

Exam Date
5/16/2017

CERTIFICATE OF RECOGNITION

For successfully completing the objectives set forth in Level One of *Foundations of Restaurant Management & Culinary Arts,* the National Restaurant Association awards this certificate to:

LEVEL ONE

CARSON THOMAS

SENIOR VICE PRESIDENT, NATIONAL RESTAURANT ASSOCIATION / NATIONAL RESTAURANT ASSOCIATION EDUCATIONAL FOUNDATION

LEVEL ONE

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NATIONAL RESTAURANT ASSOCIATION

FOUNDATIONS

of restaurant management & culinary arts

Certificate No.
2908009

Exam Date
5/17/2017

CERTIFICATE OF RECOGNITION

For successfully completing the objectives set forth in Level Two of *Foundations of Restaurant Management & Culinary Arts,* the National Restaurant Association awards this certificate to:

CARSON THOMAS

SENIOR VICE PRESIDENT, NATIONAL RESTAURANT ASSOCIATION / NATIONAL RESTAURANT ASSOCIATION EDUCATIONAL FOUNDATION

LEVEL TWO

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ProStart
National Restaurant Association
Educational Foundation
TM

Certificate No. 2922554
Date 5/25/2017

National Certificate of Achievement

AWARDED TO

CARSON THOMAS

The National Restaurant Association Educational Foundation awards this certificate in recognition of completion of all requirements of The ProStart Program and demonstration of a strong foundation in the management and culinary skills considered critical by leaders in the restaurant and foodservice industry.

Rob Gifford
Executive Vice President, Strategic Operations and Philanthropy
National Restaurant Association
National Restaurant Association Educational Foundation

To verify this certification, go to www.chooserestaurants.org and click on "COA Verification."

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ServSafe
National Restaurant Association

ServSafe® CERTIFICATION

MELVA SINE

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)–Conference for Food Protection (CFP).

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CERTIFICATE NUMBER	EXAM FORM NUMBER
5/8/2019	5/8/2024
DATE OF EXAMINATION	DATE OF EXPIRATION

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Sherman Brown
Executive Vice President, National Restaurant Association Solutions

In accordance with Maritime Labour Convention 2006, Resolution ADM N 068-2013 (Regulation 3.2, Standard A3.2).

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Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL. 60606-6383 or ServSafe@restaurant.org.

ServSafe
National Restaurant Association

mfha
Multicultural Foodservice & Hospitality Alliance

Certificate of Completion

This certificate is awarded to

MELVA SINE

Congratulations! You have completed

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Certificate Number 4222416

Issue Date 11/2/2019

National Restaurant Association
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