



## Press Release

FOR IMMEDIATE RELEASE

March 10, 2010

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### LRA EDUCATION FOUNDATION PROSTART® STUDENT COMPETITION WINNERS ANNOUNCED

**Metairie, LA**—The Louisiana Restaurant Association Education Foundation (LRAEF) hosted the 9<sup>th</sup> Annual Louisiana ProStart® Competition, March 2-3, 2010 at the New Orleans Morial Convention Center. The competition showcased the culinary and academic talents of students from 25 high schools across Louisiana, and featured two primary components: the Culinary Competition and the Management Competition.

During the Culinary Competition, teams demonstrated their knife skills, poultry fabrication and creative abilities through the preparation of a three-course meal in 60 minutes, consisting of: a soup, salad or appetizer; an entrée with a protein, vegetable and starch; and a dessert.

The winner of the Culinary Competition was **Hammond High School**, led by teacher Patti Johnson and students Bethany Armstrong, Rosa Atkins, Olivia Myers, Jazmine Spears and alternate Danielle Wilkins. The second place team was St. Charles Satellite Center of Luling, led by teacher Patrick Phelan and students Haleigh Hocut, Joseph Boudreaux, Hydie Knight, Katie Hymel and Bethany Branson. The third place team was John Ehret High School of Marrero, led by Andrea Kuhn and students Fabian Raymond, Codi Dufrene, Iris Rivera, Zanderlynn Zimmerman and alternate Natasha West.

Teams participating in the Management Competition demonstrated their knowledge of the restaurant and foodservice industry by developing a restaurant proposal, delivering a verbal presentation, creating a visual display and applying critical thinking skills to challenges managers face in day-to-day operations.

The winner of the Management Competition was **Rayne High School**, led by teacher Kandice Dequeant and students Victoria Williams, Destiny Kapp, Joli Angelle and Rebecca Palma. The second place team was Fontainebleau High School of Mandeville, led by teacher Angie Drago and students Joshua Arenstam, Christie Brown, MacKenzie Caldwell and Sharon Olmsted. The third place team was Thibodaux High School, led by Christine Barrios and students Katie Bonvillain, Susana Hunt, Brittanie Menzer and Felicia Pearce.

Hammond High School and Rayne High School will represent Louisiana in the National ProStart® Invitational in Overland Park, Kansas April 30-May 2, 2010.

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## Page 2/2010 Louisiana ProStart® Student Competition Winners

Sponsors of the LRAEF ProStart® Student Competition were **Diamond-** Auto-Chlor® Services and the Louisiana Hospitality Foundation; **Platinum-** Louisiana Culinary Institute; **Gold-** Alack Refrigeration Company, Inc., Brown's Dairy, Jose Garcia II Photography, MPress, LRA Northeast Chapter and Sysco; **Bronze-** Mr. Mudbug, Serranos Salsa Company and TLC Linen Services; **Friends-** ConAgra Foods, Fisher & Phillips LLP, Mestizo Restaurant, Notini's Restaurant and Ruth's Chris Steak House; **Contributing Sponsors-** Aramark, Capitol City Produce, Community Coffee, Conco Food Service, Freeman Decorating Company, The International Culinary Schools at the Art Institutes, McAllister's Deli, New Orleans Morial Convention Center, Sysco and Zatarain's®.

The International Culinary Schools at the Art Institutes gave a \$12,000 scholarship offer to each member of the Hammond High School culinary team. It is good for \$3,000 a year renewable for four years at any of their 34 campuses nationwide. In addition, the Louisiana Culinary Institute in Baton Rouge presented a \$2,000 award to each member of the Hammond High School culinary team and the Rayne High School management team.

Each member of the first place culinary and management teams received a \$1,000 scholarship, renewable annually, to Johnson & Wales University. Each member of the second place teams received a \$750 scholarship, renewable annually, and third place teams received a \$500 scholarship, renewable annually.

The Kabacoff School of Hotel, Restaurant and Tourism at the University of New Orleans gave \$500 to each member of the first place culinary and management teams. The John Folse Culinary Institute at Nicholls State University awarded each member of the first place culinary team \$200.

The mission of the ProStart® program and competition is to increase student awareness of careers in the restaurant/foodservice industry and to provide the restaurant industry with a forum to present and recruit ProStart® students. Participating students complete a nationally-endorsed, dynamic and comprehensive curriculum which encourages them to learn all aspects of operating and managing a restaurant or foodservice establishment, in school and in structured hands-on worksites.

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*ProStart® is a two-year, culinary management program for high school juniors and seniors with a curriculum designed to teach students culinary techniques as well as restaurant management skills. ProStart® is in more than 50 high schools statewide and nearly 1,300 students participate in the program.*

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*The Louisiana Restaurant Association is one of the largest business organizations in the state, representing more than 7,500 restaurant operations and related businesses. The restaurant industry in Louisiana is the state's largest private employer with 140,000 employed directly and another 55,000 indirectly employed. Restaurants in Louisiana are expected to generate sales of \$4.86 billion in 2010.*

