



ProStart National Certificate of Achievement Fact Sheet

Certifying Organization	National Restaurant Association Education Foundation (NRAEF) www.chooserestaurants.org						
Description of Credentials	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. 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.						
Entry-Level Annual Salaries	\$20,000 - \$30,000						
Industry-Based Certification Requirements: Students							
Standard / Curriculum	<p>Foundations of Restaurant Management & Culinary Arts:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> Level 1 1. Overview of the Restaurant Industry 2. Keeping Food Safe 3. Workplace Safety 4. Kitchen Essentials 1 5. Kitchen Essentials 2 6. Stocks, Sauces, and Soups 7. Communication 8. Management Essentials 9. Fruits and Vegetables 10. Serving Your Guests 11. Potatoes and Grains 12. Building a Career in the Industry </td> <td style="width: 50%; vertical-align: top;"> Level 2 1. Breakfast Food and Sandwiches 2. Nutrition 3. Cost Control 4. Salads and Garnishes 5. Purchasing and Inventory 6. Meat, Poultry, and Seafood 7. Marketing 8. Desserts and Baked Goods 9. Sustainability in the Industry 10. Global Cuisine 1 11. Global Cuisine 2 </td> </tr> </table> <p>For details concerning the ProStart curriculum, click here.</p>					Level 1 1. Overview of the Restaurant Industry 2. Keeping Food Safe 3. Workplace Safety 4. Kitchen Essentials 1 5. Kitchen Essentials 2 6. Stocks, Sauces, and Soups 7. Communication 8. Management Essentials 9. Fruits and Vegetables 10. Serving Your Guests 11. Potatoes and Grains 12. Building a Career in the Industry	Level 2 1. Breakfast Food and Sandwiches 2. Nutrition 3. Cost Control 4. Salads and Garnishes 5. Purchasing and Inventory 6. Meat, Poultry, and Seafood 7. Marketing 8. Desserts and Baked Goods 9. Sustainability in the Industry 10. Global Cuisine 1 11. Global Cuisine 2
Level 1 1. Overview of the Restaurant Industry 2. Keeping Food Safe 3. Workplace Safety 4. Kitchen Essentials 1 5. Kitchen Essentials 2 6. Stocks, Sauces, and Soups 7. Communication 8. Management Essentials 9. Fruits and Vegetables 10. Serving Your Guests 11. Potatoes and Grains 12. Building a Career in the Industry	Level 2 1. Breakfast Food and Sandwiches 2. Nutrition 3. Cost Control 4. Salads and Garnishes 5. Purchasing and Inventory 6. Meat, Poultry, and Seafood 7. Marketing 8. Desserts and Baked Goods 9. Sustainability in the Industry 10. Global Cuisine 1 11. Global Cuisine 2						
Testing Methodology <i>(consists of two tests)</i>	Paper?	Yes	Online – Cognitive portion	Yes	Performance Exams / Tests? Psychomotor portion	Yes	
Re-Testing <i>(if available)</i>	Re-Testing Procedures	Students who fail the exam will need a new answer sheet. Retest answer sheets can be ordered through National Restaurant Association. 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.	
Testing Details <i>(including any age requirements / accommodations)</i>	To receive the National ProStart Certificate of Achievement, the student must: <ol style="list-style-type: none"> 1. Pass Foundations of Restaurant Management & Culinary Arts Level 1 examination. 2. Pass Foundations of Restaurant Management & Culinary Arts Level 2 examination. 3. Complete 400 hours of mentored work experience. Level 1 and Level 2 exams each contain 100 multiple choice questions. The passing score is 70% accuracy for each test.						



ProStart National Certificate of Achievement Fact Sheet

Industry-Based Certification Requirements: Teachers			
Instructor Certification Requirements (by certifying agency)	Instructors have the opportunity to earn a Secondary Foodservice Educator certification through the National Restaurant Association Education Foundation. Education Certification		
Proctoring / Test Security (if any)	Certification exams must be taken at an approved ServSafe session.		
Certification Tracking			
Credentialing Documentation	A paper certificate is issued after all three (3) components of the NRAEF ProStart Certificate of Achievement have been completed.		
Certification Tracking System	Online Tracking System?	Yes	Details
			Verification of National ProStart Certificate of Achievement is also available through www.chooserestaurants.org Duplicate certificates can be printed from online account at www.chooserestaurants.org
Other Details			Expiration? Timeline? N/A for National ProStart Certificate of Achievement
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.		
For More Information			
Certifying Agency Contact Info	Arizona Restaurant Association Education Foundation Paula Bugg, ARAEF ProStart Coordinator, Paula@azrestaurant.org		