

# HEF ENTRÉE



**NEBRASKA RESTAURANT ASSOCIATION**

HOSPITALITY EDUCATIONAL FOUNDATION

– The ProStart To A Smart Career –



**NEBRASKA HOSPITALITY  
ASSOCIATION**

<https://www.nebraskadining.org/hospitality-educational-foundation>

HEF Board of Directors and Advisory Council are located on the website as well as additional information about the Hospitality Educational Foundation and ProStart.

Facebook: <https://www.facebook.com/NebraskaRestaurantAssociation/>

Instagram: <https://www.instagram.com/nebraskarestaurantassociation/?hl=en>

Twitter: <https://twitter.com/nebraskadining>

# NEBRASKA PROSTART SCHOOLS

ALLIANCE	LINCOLN NORTH STAR
BEATRICE	LINCOLN SOUTHEAST
CRETE	LINCOLN SOUTHWEST
ELM CREEK	MILFORD
GRETNA	NORTHWEST AT GRAND ISLAND
GORDON-RUSHVILLE	RONCALLI
HEMINGFORD	PAPILLION LAVISTA
KEARNEY	PAPILLION LAVISTA SOUTH
LINCOLN EAST	PLATTSMOUTH
LINCOLN HIGH	SCOTTSBLUFF
LINCOLN NORTHEAST	

## FEBRUARY STUDENT ENGAGEMENT CHALLENGE

We want to recognize the February student engagement challenge winning team participants!  
The concepts were: Mise en Place, Knife Skills

**CONGRATULATIONS WINNING TEAM and EDUCATOR**

**Japanese Onion Mushroom Soup**

Papillion LaVista South

Team - Revenite

Jennifer Dunn

February Student Engagement Challenge Sponsor



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**Rachel Ray ProStart Grow Grant for Educators**

[https://chooseresrestaurants.org/news-rachael-ray-\\$1Million-supporting-scholarships](https://chooseresrestaurants.org/news-rachael-ray-$1Million-supporting-scholarships)

**MY LEARNING (Hamouz)**

Each and every day I learn 2 or 3 new things. Below are examples of what I have learned since January 1, 2022.

Readin', Writin', and 'Rithmetic are important concepts for **Costing, Recipe Development and Demonstrations**. One judge commented: This team read and followed the guidelines.

Teams are not **fond** of using culinary vocabulary to **nappe**.

In general, teams that participated in the monthly Student Challenges were successful in ProStart Competitions.

### **The Journey to NPSI begins on the first day of ProStart class.**

Culinary success, like success in sports, cheerleading, FFA and Skills USA, requires practice, practice, practice. Ask a successful sports coach, how much practice time (in and out of school) and the level of commitment is required.

Always lock Google doc files to prevent editing or pirating by the competition.

## **Click below for March Student Engagement Challenge**

[https://docs.google.com/document/d/1LZ\\_xlEoOgNV8KLWSPR1BrsecYauqM9Ko0Gi3uU1daZQ/edit](https://docs.google.com/document/d/1LZ_xlEoOgNV8KLWSPR1BrsecYauqM9Ko0Gi3uU1daZQ/edit)

## **April 2022 Student Engagement Challenge Teaser!**

- Be inspired! Alfresco Salads
- See your teams recognized on the **Hillcrest Country Club** summer patio menu!
- Inspire your students! **Share** the following examples:



Grilled Apricot & Shaved Prosciutto and Arugula

Pinterest Board - Salad Examples <https://pin.it/2OjYDBs>

***Female Chefs that Built America*** - Celebrating Women's History Month

Celebrate the Most Significant Women in American Culinary History - Chowhound  
<https://www.chowhound.com/food-news/223014/american-food-history-most-significant-women-chefs-and-writers/>

Celebrating the Most Inspiring Women in Food Throughout History -  
Open Table  
<https://blog.opentable.com/most-inspiring-female-food-chefs-history-international-women-day/>