

The Second Annual Texas Prostart Competition showcases the culinary and academic talents of high school students within the state. The competition is supported by the Greater Houston Restaurant Association and its sponsors, as well as students & faculty of area high schools and colleges and leaders in the food service and hospitality industries. All twelve area high schools competing are currently using the TRA Education Foundation's Food Service Preparation (FS Prep) high school curriculum. There are 3 regional competitions in Texas: Dallas, Houston and San Antonio. The top three teams from each regional competition will advance to the TRAEF competition in Austin, TX. One team will then advance to the annual National ProStart Invitational to represent Texas in April.

Houston's Regional Competition Details

[When]: Saturday, January 29, 2011 | 11:00 A.M. – 4:00 P.M.

**Sponsors and guests are invited to attend the competition to cheer on the teams. For more information contact Tania Kashou at 713.802.1200 or Assistant@ghra.com.

[Where]: Westside High School | 14201 Briar Forest Dr, Houston, TX 77077

[Judging]

- **Judging opportunities available**
 - Shipping and Receiving (4 judges)
 - Knife Skills and Poultry Fabrication Judges (4 judges, Preferable Chefs)
 - Team Presentations and Work Skills (4 judges, Preferable Chefs and Restaurant Managers)
 - Safety and Sanitation (4 judges)
 - Product Tasting (4 judges)
 - Menu and Recipe (4 judges)
- **Training**
 - We have scheduled a judges training and Q&A session. This session is MANDATORY. This will be a conference call TBD. We will let you know 2 weeks prior to conference time and date.
- **Competition Day**
 - We ask judges to be available beginning at Orientation at 10:00 AM, and through the Awards Ceremony, ending at 4:00 PM.
 - We will provide snacks and meals throughout the day

Thank you for volunteering to help with this event. As a judge, you will have a direct impact on the development process these teams go through.

Deadline to sign up as a judge is December 17, 2010.

Special Thanks to our Foundation Partners

Name: _____

Company Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

Please check the judging position you would like to assist with and if you would like to be a lead judge.

<p>Shipping and Receiving <input type="checkbox"/></p> <ul style="list-style-type: none"> Check temperature of all potential hazardous foods. Check printed lists on inside and outside containers Check proper recipe structure 	<p>Knife Skills and Poultry Fabrication <input type="checkbox"/></p> <ul style="list-style-type: none"> Lead Judge - will select 2 students and cuts for knives skills and 2 students for poultry fabrication Knife Skills <ul style="list-style-type: none"> Check-consistency, accuracy, safety and waste Cuts - Julienne, Brunoise, Chiffonade, Medium Dice, Diagonal, Mince Poultry Fabrication <ul style="list-style-type: none"> Simple 8 piece bone-in fabrication Long back removed No Deboning is required
<p>Team Presentations and Work Skills <input type="checkbox"/></p> <ul style="list-style-type: none"> Check team appearance Work organization/ cooperation Proper cooking procedures Proper use of equipment and tools 	<p>Product Tasting <input type="checkbox"/></p> <ul style="list-style-type: none"> Degree of Difficulty Appearance <ul style="list-style-type: none"> Arrangement Plate size Colors Shapes Textures
<p>Menu and Recipe <input type="checkbox"/></p> <ul style="list-style-type: none"> Proper use of supplied templates for recipes and costing Proper recipe structure Proper food costing Proper menu prices - 33% food cost percentage 	<p>Please check if you would like to be a lead judge <input type="checkbox"/></p>
<p>Safety and Sanitation <input type="checkbox"/></p> <ul style="list-style-type: none"> Follows safety and sanitation procedures Proper food handling Work area cleaned 	

Thank you for helping us to make this competition everything it should be for these students!

Please Fax or emails form back to Tania Kashou at 713.802.2770 or events@ghra.com or you have any questions call at 713.802.1200