


Montana

RESTAURANT INDUSTRY AT A GLANCE

Restaurants are a driving force in Montana's economy. They provide jobs and build careers for thousands of people, and play a vital role in local communities throughout the state.



2,641
Eating and drinking place locations in Montana in 2014




52,100
Restaurant and foodservice jobs in Montana in 2016 = 12% of employment in the state

AND BY 2026, THAT NUMBER IS PROJECTED TO GROW BY 11.1%
= 5,800 additional jobs, for a total of 57,900



\$1.8 billion
Projected sales in Montana's restaurants in 2016

 <p>HOW BIG IS AMERICA'S RESTAURANT INDUSTRY?</p>	LOCATIONS	1 MILLION+ serving millions every day
	SALES	\$783 BILLION = 4% of the U.S. GDP
	EMPLOYMENT	14.4 MILLION PEOPLE = 10% of the nation's workforce



FOR MORE INFORMATION: Restaurant.org • MTRestaurant.com

Montana's Restaurants

JOB AND ENTREPRENEURIAL OPPORTUNITIES IN EVERY COMMUNITY

U.S. SENATORS	EATING AND DRINKING PLACES:	
	Establishments in the state	Employees in the state*
Steve Daines (R)	2,641	37,200
Jon Tester (D)		
U.S. REPRESENTATIVES		
Ryan K. Zinke (R)	2,641	37,200
TOTAL	2,641	37,200

*Montana's 37,200 eating-and-drinking-place jobs represent the majority of the state's total restaurant and foodservice workforce of 52,100 jobs, with the remainder being non-restaurant foodservice positions.



FOR MORE INFORMATION: Restaurant.org • MTRestaurant.com

Source: National Restaurant Association, based on data from the Bureau of Labor Statistics & U.S. Census Bureau, 2014



ProStart® 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. From culinary techniques to management skills, ProStart's **industry-driven curriculum** provides **real-world educational opportunities** and builds practical skills and a foundation that will last a lifetime.

By bringing industry and the classroom together, ProStart gives students a platform to discover new interests and talents and **opens doors for fulfilling careers**. It all happens through a curriculum that teaches all facets of the restaurant and foodservice industry, inspires students to succeed and sets a high standard of excellence for students and the industry.

With national and local support from industry members, educators, the National Restaurant Association Educational Foundation and state restaurant associations, ProStart reaches **90,000 students** nationwide in **1,700 schools** in 47 states, Guam & Department of Defense bases.

WHO ARE PROSTART STUDENTS AND EDUCATORS?

- ProStart serves all types of communities, from rural to inner-city schools across the country, to Department of Defense schools around the world
- Students take it as an elective track in traditional high schools, career & technical centers, and vocational high schools
- Educators range from family & consumer sciences educators to chefs who transitioned from industry into the classroom



PROSTART NATIONAL CERTIFICATE OF ACHIEVEMENT

The ProStart National Certificate of Achievement is the exciting culmination of the ProStart program. To earn it, students must complete the program, pass two national exams and complete 400 hours of mentored work experience. It is integrally linked to NRAEF **scholarship opportunities and articulation benefits** at more than 60 of the country's leading hospitality/culinary arts colleges and universities.

NATIONAL PROSTART INVITATIONAL®

The National ProStart Invitational, held each spring in late April / early May, showcases the talent of the top ProStart students as they compete in culinary & management events.

- Culinary teams have 60 minutes to prepare a three-course meal using only two butane burners, while also competing in knife skills and poultry fabrication
- Management teams develop an original restaurant concept and apply critical thinking skills to challenges managers face in day-to-day operations

Annually, more than **\$1 million in scholarships** are awarded to the top five teams in both events from the NRAEF and attending colleges.



FOUNDATIONS OF RESTAURANT MANAGEMENT & CULINARY ARTS

The industry-driven curriculum of the ProStart program, Foundations of Restaurant Management & Culinary Arts (Levels 1 and 2), offers comprehensive coverage of culinary and management topics to develop well-rounded future employees. Developed with input from industry and academic experts, it includes relevant & timely topics ranging from global cuisines to sustainability. Students are introduced to a variety of career opportunities through case studies, industry profiles and on-the-job features.

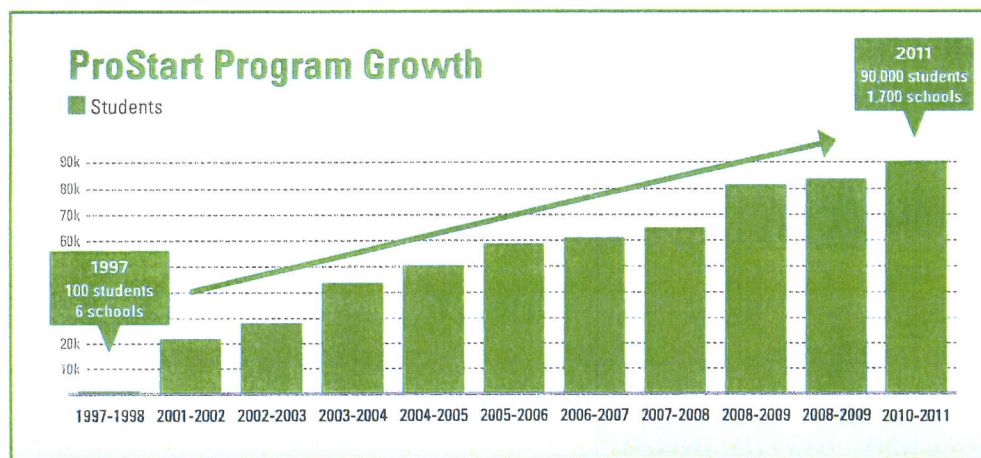
PROSTART JOB READINESS

ProStart students come to an employer ready to make an immediate impact. They are trained in industry-specific and transferable skills that bring value to the employer. The program and curriculum teach, among other topics:

- Safety and sanitation
- Kitchen essentials
- Management essentials
- Customer service and communication
- Culinary arts
- Leadership
- Purchasing, inventory and cost control
- Sustainability

PROVEN RESULTS

- Five years after earning the ProStart National Certificate of Achievement, **81%** of students are still studying and/or working in the industry
- Five years after competing in the National ProStart Invitational, **78%** of students are still studying and/or working in the industry
- Since its inception, ProStart has experienced phenomenal, consistent growth



GET INVOLVED!

- Hire ProStart students and graduates
- Sponsor a class by hosting a guest lecture, classroom demo or field trip
- Participate as a judge for the National ProStart Invitational and state competitions
- Donate to ProStart nationally or locally
- Fund ProStart scholarships

CALL 800.765.2122, ext. 5376

VISIT www.prostart.restaurant.org

E-MAIL getinvolved@nraef.org

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