



Greater Kansas City Restaurant Association Education Foundation

# ProStart Teacher Grant Application

**The GKCRA ProStart Grant Program has been established to provide funds in support of innovative educational projects and continuing professional development for ProStart teachers in the Greater Kansas City Chapter service area.**

Please submit this application and all supporting materials to:

Mail:

**Greater Kansas City Restaurant Association (GKCRA)**

**1417 W 47<sup>th</sup> St.**

**Kansas City, MO 64112**

Email: [gkcra@morerestaurants.org](mailto:gkcra@morerestaurants.org)

Date Submitted: \_\_\_\_\_



Applicant Name: \_\_\_\_\_ Christina Hocker \_\_\_\_\_

Position/Title: \_\_\_\_\_ ProStart Instructor \_\_\_\_\_

School and Mailing Address: \_\_\_\_\_ Ray-Pec High School \_\_\_\_\_

20801 S. School Road, Peculiar, MO 64078

Email Address: \_\_\_\_\_ christina.hocker@raypec.org \_\_\_\_\_

Contact Phone Number: \_\_\_\_\_ 816-719-7306 \_\_\_\_\_

Proposed Project Title: \_\_\_\_\_ The Den \_\_\_\_\_

Amount Requested: \_\_\_\_\_ \$4000 \_\_\_\_\_

Number of Students Currently Enrolled in your ProStart program: \_\_\_\_\_ 81 \_\_\_\_\_

Have you previously received a scholarship or grant from the NRA or the MRA? YES **NO**

If yes, which organization, for what amount and what year?:

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## PROPOSED PROJECT INFORMATION

Describe your proposed project or the continuing education activity you plan to attend. Please attach/include any appropriate brochures, registration form, or website address that help describe your proposal. Include the time frame you propose for project completion.

RayPec High School has just built a new commercial kitchen for our ProStart program. The kitchen includes a chef's line, cafe area, and service station. We have spent the past couple of months stocking the kitchens with items for students to be able to cook, but we will not be able to purchase equipment to run the line or any type of catering.

This year, the ProStart I & II students would like to be able to provide boxed lunch to teachers once a month (first or fourth Fridays) in order to showcase our new cafe - The Den. This is a way for us to practice curriculum concepts such as recipe costing, menu development, and catering, just to name a few. Eventually, we would like to provide a full service cafe, but this is a good starting point.

The money received from the GKCRA ProStart Grant will help provide the following supplies to run First Fridays at The Den:

1. Hotel Pans/Serving Utensils for our chef's line and cafe window
2. Catering equipment (chafing dishes, trays, tray covers, traveling equipment)
3. Boxes for boxed lunches
4. Marketing supplies (i.e. personalized artwork, stickers, and menus)
5. Groceries to get us started for our first lunch (profits from our events should help us run things in the future)



Describe the learning outcome(s) you see because of your project or activity. Please be as specific as possible. If your proposal is for your professional development, please explain how this will benefit your classroom.

**The following ProStart Levels I & II learning outcomes should be covered in “The Den” project.**

**Learning Targets - Level 1**

- 1.2 I can apply workplace safety and food sanitation practices.
- 1.3 I can use a variety of kitchen tools and equipment.
- 2.3 I can compare a variety of serving skills used in food presentation.
- 3.2 I can identify basic management principles used in the restaurant and foodservice industry.
- 3.4 I can identify a variety of related personal skills necessary for success in the restaurant and foodservice industry.

**Learning Targets - Level 2**

- 1.2 I can explain the basic principles of cost control in the restaurant and foodservice industry.
- 1.3 I can explain the components of purchasing, inventory and marketing in the restaurant and foodservice industry.
- 1.4 I can explain the basic concepts of sustainability in the restaurant and foodservice industry.



Describe your involvement in teaching ProStart, culinary arts, and foodservice management. Include any professional experience you have in the foodservice/hospitality industries.

This will be my second year teaching ProStart at Ray-Pec High School. Prior to that, I taught Culinary Arts classes at Truman High School in Independence using some of the ProStart curriculum. I attended both Level One and Level Two ProStart Summer Institutes at the University of South Carolina in Columbia.

Personally, I spent eight years in the restaurant and foodservice industry prior to becoming a full-time FACS teacher. I worked for larger corporate chain restaurants like Toppin's, Applebee's, and TGIFriday's. My involvement included many roles in each one - hostess, server, bartender, expeditor, and trainer.

I'm excited to bring both my industry experience and my culinary training to create an exceptional program at RayPec High School.



Describe the overall ProStart, culinary arts program at your school. Highlight your students' activities, competitions, or service projects over the past year.

We are just getting things off the ground at RayPec High School. There was a culinary arts program in place, but ProStart was not well known throughout the building with our students. Last year I was hired to take over the program and increase student enrollment. This year we have 81 students enrolled in ProStart and have moved into our new commercial ProStart kitchen and demonstration classroom.

Our goals this year are:

1. Implement the ProStart II curriculum - we have 18 students enrolled.
2. Transition from a residential setup to a commercial setup
3. Offer catering services to faculty and staff, and occasional fundraising through our cafe, The Den
4. Learn more about ProStart Culinary Competitions and FCCLA Culinary Competitions

**Following the receipt of any GKCRAEF Funds, I agree to:**

- 1) Attend the Gilbert Robinson Leadership & Awards Dinner (students are also welcome)
- 2) Present a final report to the GKCRA Chapter of the MRA highlighting project progress, results and future plans. This will include pictures, video or examples of project activities. Also including student work, and community involvement (if any).
- 3) Submit accounting of grant funds including copies of receipts or paid invoices and a short description of each expense.
- 4) Return any unused funds to GKCRAEF.

Applicants Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Applicants Printed Name: \_\_\_\_\_

Principal or Supervisor Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Principal or Supervisors Printed Name: \_\_\_\_\_

Principal or Supervisor Email Address: \_\_\_\_\_

Principal or Supervisors Phone Number: \_\_\_\_\_

**\*Your Principal or Supervisors signature and contact information is required for your application to be considered\***

**Thank you for your application!**

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