

We would like to thank Sysco Denver, sponsors, judges, and Johnson & Wales University – we are grateful for your contributions without which this event would not be possible!



Jenna Johansen
Adjunct Professor
Johnson & Wales University

Andrea Knight (ProStart Alum)
Chef/Owner
The Noshery

Cathy Cooney
General Manager
The Palm Restaurant

Mark DeNittis
Midwest Sales Director
Niman Ranch

Scott Smith
Chair of Foodservice Management
Johnson & Wales University

David Goetz
Executive Vice President
K-M Concessions, Inc.

Tyler Wiard
Executive Chef
Guard & Grace

Stephanie Turner
General Manager
SSA at Denver Zoo

Bob Gitre
Corporate Executive Chef
Epicurean Culinary Group

Lauren O'Brien
Sales Manager
The Palm

Robert Grant (ProStart Alum)
Executive Chef
Greens Point Catering

Maureen Pearman
Hospitality Human Resources
Consultant

Jeremy Friedman
Regional Business Manager
Xclusive Staffing

Sonia Riggs
President and CEO
Colorado Restaurant Association

Chris DeJohn
Executive Chef
Centerplate Catering

Lisa Springer
Chief Executive Officer
The Stratmor Group

Justin Adrian
Corporate Executive Chef
Roadhouse Hospitality Group

Rich Yoke
Owner
The Egg & I Restaurant-Centennial

Sandra Dugan
Professor of Hospitality
Johnson & Wales University

Justin Miller
Executive Sous Chef
The Broadmoor

PROSTART INVITATIONAL SYSCO DENVER HOSPITALITY CUP March 1-2, 2018 | Johnson Wales University

STUDENTS COMPETE FOR MORE THAN \$1,000,000 IN SCHOLARSHIP OPPORTUNITIES!

Each year, more than 145 students from Colorado ProStart high schools convene for the Colorado ProStart Invitational & Sysco Denver Hospitality Cup Competition, an exhilarating two-day competition with demanding culinary and management components. Colorado winners advance to the National ProStart Invitational with a chance to compete for \$1.5 million in scholarship opportunities.

Event details

Competition is divided into two events: Sysco Denver Business Management and Culinary Hospitality Cup Competitions.

- Culinary competition contestants prepare three courses in one hour using only two butane burners.
- Management teams develop and pitch a business proposal for a new restaurant concept, including a supporting menu, a marketing plan and a detailed design.
- Participants in both events engage in a battle of skill and knowledge, with points awarded on specific criteria, such as proper cooking procedures, safety and sanitation, presentation, product taste, menu costing, and teamwork.
- More than 20 industry professionals serve as judges.
- First, second and third place teams also qualify for scholarships to various culinary and hospitality post-secondary degree programs. Winning teams will represent Colorado at the 2018 National ProStart Invitational in Providence, R.I.





COLORADO PROSTART CULINARY TEAMS

Adams City High School
 Aspen High School
 Central High School
 Coronado High School
 Early College High School
 Englewood High School
 Gateway High School
 Golden High School
 Grandview High School
 Mountain View High School
 Northridge High School
 Smoky Hill High School
 Standley Lake High School
 St. Vrain Career Development Center
 Summit High School
 ThunderRidge High School
 Westminster High School
 Windsor High School
 Woodland Park High School
 YouthEntity

The school that accumulates the most points takes home the coveted "Sysco Denver Hospitality Cup"

COLORADO PROSTART MANAGEMENT TEAMS

Broomfield High School
 Englewood High School
 Grandview High School
 Mountain View High School
 Northridge High School
 Smoky Hill High School
 Summit High School
 ThunderRidge High School
 Woodland Park High School
 YouthEntity



Students are competing for over \$1,000,000 in scholarship opportunities from the following institutions: Johnson & Wales University, Nicholls State University, Louisiana Culinary Institute, New England Culinary Institute, The International Culinary Schools at the Art Institute, Culinary Institute of Virginia, and The Culinary Institute of America.

19th Annual Colorado ProStart Invitational Sysco Denver Hospitality Cup Competition

THURSDAY, MARCH 1 – Johnson & Wales University

- 1:00 pm - 2:15 pm Welcome - Auditorium**
Mary Mino – President, Colorado Restaurant Foundation
Gabriel Castano – Director of Admissions, JWU
- Keynote Speakers - Hospitality Career Panel**
Moderator - Maureen McNamara- Dynamic Learning Inc.
Aileen Reilly- GM + Proprietor, Beast + Bottle
Cathy Cooney- GM, The Palm
Christopher Clark- Director of F & B, Sheraton Denver Downtown Hotel
Stephanie Turner- GM of SSA Denver Zoo
Richard Schneider- Owner, Raquelitas Tortillas
Robert Brothers- Executive Chef, The Palm
- 2:15 pm Post-Secondary & Industry College & Career Fair – Atrium**
- 3:45 pm - 4:30 pm** United Healthcare Presentation- Alliah Sheta, Director, Association Partnerships
- Culinary & Management Competition Orientation - Auditorium**
- Team Dinner on your own!**

FRIDAY, MARCH 2 – Johnson & Wales University

- 7:15 am - 3:00 pm Culinary Competition Begins – Great Hall, Centennial Building**
- 8:15 am – 2:15 pm Management Competition Begins – Auditorium**
- 11:00 am - 1:00 pm Lunch – Wildcat Center Dining Room**
- 3:00 pm - 4:00 pm Pizza Social – Atrium**
- 4:00 – 4:30 pm Awards Presentation – Auditorium**