

THANK YOU!

The ORLAEF ProStart Invitational is made possible through the generous financial and in-kind support of our partners and sponsors.



Champion Sponsor:



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Curtis Restaurant Equipment - Willamette High School
Old Spaghetti Factory - Century High School

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Caffé D'arte • CDN • Ecolab
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Scholarship Contributors Donations totaling more than \$547,000 from:

- The Culinary Institute of America • Culinary Institute of Virginia • Johnson & Wales University
- Louisiana Culinary Institute • New England Culinary Institute • Oregon Coast Culinary Institute

Volunteers Volunteers are the key to our event's success. We appreciate the enthusiasm and commitment of these wonderful people who support ProStart via the gift of their time.

- Eric Aebi • Dori Brattain • Cascade Culinary Students • Rachel Leo • Angela Miles • Pat Morrill • Paul Paz
- Tamara Roberts • Pat Snyder • Holly Stirnkorb • Anne Walton

ORLA'S EDUCATION FOUNDATION & PROSTART®

Our foundation is committed to supporting education, training, and advancement for the foodservice and hospitality industry. ProStart, one of the nation's largest industry-supported career technical education (CTE) programs, teaches students lifetime skills such as communication, teamwork, time management, and professionalism while also imparting culinary skills that can help them achieve long term, successful careers in the foodservice and hospitality sector.

Thank you to the ORLA Education Foundation Board of Trustees for their leadership and support of ProStart activities.

- Eric Aebi • Marin Arreola III • Jason Brandt • Katy Boyd Dutt • Gene Fritz • Ralph Matt • Steve Moore • Paul Paz
- Mark Swenson • Alex Thompson

Thank you to ORLA's staff for their enthusiasm and support.

- Greg Astley • Richard Bauder • Jessica Benfield • Jason Brandt • John Hamilton • Glenda Hamstreet • Amiee Harr
- Heidi Janke • Lori Little • Marla McColly • Wendy Popkin • Steve Scardina • Sue Smith • Jennifer Starr

OregonRLA.org

SOCIAL MEDIA: #ORProStart #NPSI2019



Title Sponsor:



WELCOME

March 18, 2019 | Salem Convention Center

OregonRLA.org

AN OREGON RESTAURANT & LODGING ASSOCIATION EDUCATION FOUNDATION EVENT

AWARDS CEREMONY

WELCOME:

Wendy Popkin, Executive Director,
Oregon Restaurant & Lodging Association Education Foundation

ORLAEF PROSTART INVITATIONAL AWARDS:

Presented with: **Mark Swenson**, Chair, ORLAEF Board of Trustees,

- Student of the Year
- Teacher of the Year
- Mentor of the Year

MANAGEMENT CATEGORY AWARDS:

Presented by **Michael Chamberlain-Torres**, Management Lead Judge

- Concept
- Professional Presentation

CULINARY CATEGORY AWARDS:

Presented by **Chef Glenn Dettwiler**, Culinary Lead Judge

- Teamwork
- Sanitation

MANAGEMENT COMPETITION AWARDS:

Presented by Title Sponsor **Bobbie McDonald**,
Vice President of Merchandising & Marketing, Sysco Portland

- 3rd Place Team
- 2nd Place Team
- 1st Place Team

CULINARY COMPETITION AWARDS:

Presented by Title Sponsor **Bobbie McDonald**,
Vice President of Merchandising & Marketing, Sysco Portland

- 5th Place Team
- 4th Place Team
- 3rd Place Team
- 2nd Place Team
- 1st Place Team

Congratulations!

Our 2019 ORLAEF ProStart Invitational champions will be representing our state at the 18th Annual National ProStart Invitational in Washington D.C., May 8-10, 2019.

Please remember to pick up binders, frames, and management posters before you leave as they will be discarded after this evening's event.



EVENT SCHEDULE

7:00-9:30	Breakfast <i>Ticketed participants only</i>	Willamette Ballroom
7:30-10:10	Team Check-in / Tours	Willamette Foyer
9:00-1:10	Culinary Competition	Willamette Ballroom
1:30-2:00	Management Orientation	Croisan B & C
2:00 - 3:02	Management Competition	Croisan B & C
10:55-6:00	Culinary Work Display	Willamette Ballroom
3:05-6:00	Management Work Display	Willamette Ballroom
11:45-2:15	Lunch <i>Ticketed participants only</i>	Willamette Ballroom
3:15-5:00	Judges' Feedback <i>Team members, teachers and mentors only</i>	Croisan B & C
4:45-6:00	Dinner <i>Ticketed participants only</i>	Willamette Ballroom
5:15	Awards Program <i>All are invited to view and cheer!</i>	Willamette Ballroom

SOCIAL MEDIA

#ORProStart

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VIEW OFFICIAL PHOTOS:



ORLAEF's Flickr page:
bit.ly/EFpics

COMPETING TEAMS

Century High School, Hillsboro

Teacher: Kristi Moe

Mentor: Keith Folkestad,
Old Spaghetti Factory

Culinary Team: Lauryn Richardson,
Markus Cadiz, Maliya Saepanh,
Marvin Madarang, Bethany Gold

Management Team: Marc Velicaria,
Damon Latimer-Marquez,
Anthonette Molo

Crook County High School, Prineville

Teacher: Macy Hagensee

Mentor: Doug McFarland, Brasada Ranch

Culinary Team: Tabitha Post,
Mackenzie Sutherlin, Hayden Benson,
Kylar Michael

McMinnville High School, McMinnville

Teacher: Krista Carpino

Culinary Team: Bryan Lara-Barragan,
Harper Eacret, Finigan Reuter, Melea Wilder,
Ryan Bebout

Management Team: McKenna Carlson,
Ricardo Morales, Ailie Johnson

McNary High School, Keizer

Teacher: Wendy Bennett

Mentors: Irina Bakun, former ProStart student
and Austin Stinson, Sybaris

Culinary Team: Madelyn Hurst, Rebecca Hall,
Isaac Mallery, Dakota Smith

Newberg High School, Newberg

Teacher: Jane Eilert

Mentor: Val Daniel, Newberg School District
Nutritional Services

Culinary Team: Rohan Hansen,
Aiden Hansen, Sean Vriese, Jadon Lutz,
Calista Mault

Management Team: Payton Madarieta,
Donovan Lewis

North Salem High School, Salem

Teacher: Maryann Davis

Mentor: Alejandro Hernandez

Culinary Team: Ester Angulo, Melissa Salgado,
Ashley Smith, Carmen Guerra, Josh Black

Seaside High School, Seaside

Teacher: Chelsea Archibald

Mentor: John Newman, Newmans 988 and
Geoff Gunn, Pacific Way Café

Culinary Team: Gavin Meyer,
Mason Shamion, Cyrus Knox, Luis Moreno,
Shelby Rhodes

South Salem High School, Salem

Teacher: Laura Hofer

Culinary Team: Kristen Derting, Helen Taylor,
Max Rock, Anthony Salisbury

Management Team: Samantha Martin,
Connor Richman, Malachai Carter

Willamette High School, Eugene

Teacher: Martha Humphreys

Mentor: Cole Barnhardt, former ProStart
student

Culinary Team: Shane Wilder, Logan Weller,
Samantha Thompson, Makayla Schweitzer

Management Team: Jessica Barnhardt,
Miriam Gutierrez, Taylor Woolett,
Makenzie Crawford, Kacie Padilla

JUDGES

- Hans Afshar, CEC, Bentley's Grill
- Chris Allen, CEC, Food Services of America
- Matthew Anderson, Ecolab
- Matt Bennett, Sybaris Bistro
- Ryan Bleibtrey, Sysco Portland
- Barry Bowers, Pro Chefs Oregon
- Kara Campuzano, Salem Convention Center
- Michael Chamberlain-Torres, Hospitality by Torres, LLC
- Soraida Cross, Bentley's Grill
- Glenn Dettwiler, CEC, Le Mieux Foods
- Andrew Farr, University Club of Portland
- James Nowlan Fowler, Devil's Food Catering
- Natalie Frajola, Pro Chefs Oregon
- Treva Gambs, Gamberetti's Italian Restaurant
- Seth Gruschow, Together Restaurant Consulting
- Sergio Gutierrez, Ecolab
- Ken Henson, Pelican Brewing Co./Meridian Restaurant + Bar/Stimulus Bakery

- Erik Jarvey, Ecolab
- David Jenks, Sysco Portland
- Kevin Jordan, Restaurant Professional
- Josh Kolb, Ecolab
- Sam La Duca, CHE, COCC - Cascade Culinary Institute
- Douglas Lang, Oregon Health and Sciences University
- Karen Malody, Culinary Options Consultancy
- Tim McDonald, Food Services of America
- Steve Moore, Philadelphia's Steaks & Hoagies
- Ken Narcavage, Oregon Culinary Institute
- Dennis Prime, Sysco Portland
- Rex Robertson, Little Lois Cafe
- Janel Rupp, CFSP, Performance Reps NW
- Cory Schreiber, CEC, Sysco Portland
- Thomas Semke, Newport Meat Pacific NW

- Jay Skowron, Hospitality Defender, LLC
- Samuel T. Spencer, CEC, American Culinary Federation
- Mark Swenson, Shepherd's Grain
- Jordan Snyder, Gecko Hospitality
- David Trask, COCC- Cascade Culinary Institute
- Randy Torres, CEC, Oregon Coast Culinary Institute
- Brian von Eggers, CEC, American Culinary Federation
- Chad Warneke, Sysco Portland
- Laura Williams, CEC, Oregon Coast Culinary Institute
- Justin Wilson, Newport Meat Pacific NW
- Eric Wynkoop, Rouxbe
- Anjali Wynkoop, Oregon Culinary Institute