For Immediate Release:
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Greendale Culinary Team Wins ProStart® State Competition
Team to Represent Wisconsin at Nationals in May

GREENDALE, WI -- Four Greendale High School (GHS) juniors and their teacher are headed to Washington, D.C. this May to represent the State of Wisconsin at the ProStart® National Competition. GHS students Hala Elmughrabi, Dana Fronek, Taylor Javorek, and Hanna Romens comprise the school’s 2019 ProStart Culinary Team that competed and won the Wisconsin ProStart® Invitational on Tuesday, March 12. The team’s trip to ProStart® Nationals is sponsored by the Culver’s Foundation.

During the State event, students prepared a three-course meal in a one-hour timeframe and were judged by foodservice industry professionals and college educators on teamwork, cooking procedures, knife skills, food taste, food presentation, menu costing, and safety and sanitation. Greendale’s menu featured an appetizer of Walnut Falafel, entree course of Chicken Sausage and Rosemary Gnocchi, and dessert of Berries and Lace. The team’s dessert received the “Best Chocolate Dessert” award, sponsored by Cargill Cocoa and Chocolate.

“This team has incredible passion, a plethora of culinary knowledge, and a strong caliber that was showcased at our ProStart® Invitational. We look forward to supporting them on the road to Nationals to bring Wisconsin another National title.” - Alex Vernon, ProStart® Coordinator of the Wisconsin Restaurant Association Education Foundation.

The ProStart® Program was founded in 1997 and is administered by the National Restaurant Association Educational Foundation (NRAEF) and state restaurant associations. The Greendale High School program was launched in 2011 and is taught by Kayla Correll, 2016 ProStart® Teacher of the Year and co-author of the ProStart® Teacher's Handbook, an 88-page resource of Student Learning objectives, recipes, practice exams and in-depth information on running a successful ProStart® program. The curriculum is designed to teach high school students the skills needed for a career in the restaurant and foodservice industry.

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Several GHS ProStart® alumni are currently enrolled in two- and four-year college programs in food service, including MATC’s Baking & Pastry program, UW-Stout’s Hospitality Management program, and University of Minnesota’s Food Science program.

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Editor’s Note: The Greendale ProStart® team is photographed here with their teacher, mentors and dignitaries from the State competition. Photographed are (L-R) Russ Tronsen (Wisconsin Restaurant Association Education Foundation Chairman), Kurt Fogle (Greendale team mentor, Co-owner of Bass Bay Brewhouse, and Pastry Chef Instructor at Milwaukee Area Technical College), GHS students Hanna Romens, Hala Elmughrabi, Taylor Javorek, Dana Fronek, Kayla Correll (GHS Family & Consumer Education Teacher and ProStart® Instructor), Chef Daniel Granat (Greendale team mentor and Executive Sous Chef at the Hilton Hotel City Center), and Scott Schupbach (Director of Marketing for Gordon Food Service). Not pictured is Chef Travis Martinez (Greendale team mentor and Executive Pastry Chef at the Pfister Hotel).

The team will hold practices for the national competition in the afternoon on Thursday, April 4, Wednesday April 10 and 17, and Wednesday, May 1. Please contact Kitty Goyette at 414-416-6215 or kitty.goyette@greendale.k12.wi.us to set up an interview.

ABOUT GREENDALE SCHOOLS:
Established in 1938, Greendale Schools is home to more than 2,600 students. The District prides itself in providing an outstanding education for all students from Kindergarten through twelfth grade at Greendale High School, Greendale Middle School, and three elementary schools (Canterbury, College Park and Highland View). Greendale Schools, in partnership with students, families, and the community, is committed to developing leadership, creativity, and educational excellence. By creating multiple opportunities for learning, each student’s unique abilities are developed to achieve success and contribute positively to our global society.