

## E101@Your High School

### How can I start an E-101 Program in my school district?



#### Program Implementation

Assessing schools as you would a business

Different school districts will have different needs to the type of program that will succeed in within their demographics, budget, current facilities, size and willingness of their school board. It is important to analyze each school district with an understanding of what will succeed. The following criteria are things to take into consideration when figuring out what program to advocate for:

**1. Demographics:** Demographics will determine the type of program that will be most accepted in the district. In assessing the demographics it is important to know the expectations of the parents.

**2. Size:** Size has a lot to do with the type of program that can be implemented and supported by school districts. Generally, 4-5A schools, which have populations of 1000 students or more at the high school level, can support more career and technology programs like E-101. Smaller schools (3-1A that have a population of 1000 or less students) will look to programs that have a smaller cost involved in providing the education. Cost effective programs are ones that can be implemented within the schools four walls and provided the most bang for the buck. For certification programs that do not necessitate a laboratory, the FS Prep Curriculum will most likely be a better fit. Implementing an FS Prep curriculum, which includes ServSafe certification, in these high schools would be the best start.

**3. Current Facilities:** Another factor in the acceptance of a program is the current facilities of the high school campuses. Several schools are going through a transformation in the laboratory spaces that feed into the E-101 Program. For years a traditional home kitchen was a staple of any high school to teach home economics. While in the past these labs may have been useful in teaching basic cooking skills they had little use in preparing students for the real environment within a professional laboratory.

**4. Budgets:** Career and technology budgets are based on the number of programs and the number of students enrolled in those programs. The funding for these programs have additional funding from the federal government to support the more costly needs to educate in labs that provide industry specific standards.

The Entrepreneur 101 Program is customizable to meet the needs of individual school districts. The program can be implemented utilizing the following options:

#### **Stand alone restaurant laboratory branded by the high school**

The high school or school district can choose to brand the business laboratory with its own brand name. In doing so, the schools eliminate specific partnerships with local or franchising restaurants. Instead, schools have the opportunity to build relationships with a pool of local restaurants through the local restaurant association. Local restaurant associations provide avenues for mentoring through various industry professionals.

#### **Branded Entrepreneur 101 Laboratory**

State restaurant associations will assist in branding the Entrepreneur 101 laboratory and building relationships with a locally or nationally recognized restaurant name. The TRA Education Foundation will act as the liaison between the schools participating in the program, the state restaurant association (if implemented outside of Texas), and key industry partners. The Foundation will encourage industry partners, such as student employers, restaurateurs, and foodservice and equipment suppliers, to visit the schools for ongoing interaction between the students' employers, sponsors, and educators. The Foundation will facilitate efforts to upgrade the curriculum to meet the needs of the school.

Is your high school a good candidate for the E-101 Program?

Schools may be in different development phases when choosing to enter the E-101 Program. To determine how to approach the implementation process, it is important to assess the needs of the individual high school. Choose all that apply from the following options to determine if your high school is an ideal candidate for the E-101 Program.

**Which of the following criteria does your high school meet?**

**Strong Candidate:**

- A restaurant laboratory built within the four walls of the high school (not including the cafeteria)
- School district is in the planning or building phases of a high school
- A school that is currently remodeling its career and technology center to accommodate C&T programs
- A school that is currently modifying, remodeling or converting its existing cafeteria

**Moderate Candidate:**

- An existing culinary arts program in place
- A classroom and demonstration kitchen in place
- A demonstration kitchen containing industrial equipment
- Dependent on the size of the demonstration kitchen, construction may need to be done to incorporate a restaurant.

**Less Ideal Candidate:** (see FS Prep or ProStart programs)

- A home economics program only
- Schools interested in beginning a culinary arts program



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