

MONTANA PROSTART STAR PROGRAM AWARD APPLICATION

Recognition for ProStart programs that develop and implement high-quality culinary arts programs.

Programs offering high-quality culinary arts instruction excel in the following areas:

- Student Engagement
- Work-based learning
- Industry Partnerships
- Industry-recognized credentials
- State and National Activities
- Promotion/public relations
- Teacher Engagement

AWARD LEVELS:

Annually, programs may apply to be recognized at the gold, silver, and bronze levels. The level of recognition is determined by the number of activities and type of activities completed by the program.

- Gold Skillet Program– 40 or more points
- Silver Skillet Program– 30-39 points
- Bronze Skillet Program– 20-29 points

Not sure where to begin? Focus on the criteria with the **yellow highlights**. Successful completion of those highlighted items will align your accomplishments with the Bronze level!

For the purposes of this award, please include students currently enrolled in one of the two ProStart courses, as well as those students who have successfully completed their ProStart courses and continue to apply skills and knowledge gained through ProStart involvement in another FCS course.

AWARD:

Programs earning a gold, silver, or bronze level distinction will receive:

- Plaque to hang in your school
- Recognition at the Montana ProStart Recognition Session, held in conjunction with the Montana FCCLA State Leadership Conference
- Press release distributed to your local newspaper
- Letter sent to school administrator and school board members

APPLICATION PROCESS:

Instructors and student leaders should work together to complete each of the following:

- Complete and upload the Program Activities Form (below).
 - Place check marks for each activity your program completed (note that some categories are check all and other categories are select one if applicable).
 - Total your points at the end.
- Write a 150 word summary of your Year in Review (to be used in the recognition process)
- Write a one-two page “A Year in Review” report. The report should describe specific examples of how points were earned for each of the six categories.
- Submit three pictures of your students in action with brief descriptions (to be used as a component of the recognition process)

All materials must be submitted online by **February 15** the Montana ProStart website:

<https://mtfccla.org/montana-prostart/awards-recognition-opportunities/>

A confirmation email will be sent when the application is received.

QUESTIONS: Tracey Eatherton, State Director – director@mtfccla.org

Application due February 15

BRONZE, SILVER, AND GOLD STAR LEVEL ACTIVITIES FORM

Eligible activities occur between February 16, 2026 to February 15, 2027.

Student Engagement		Available Points	Points Earned
Focus: Actively recruit, retain and engage members through a confirmed ProStart program			
Activities (select all that apply):			
☐	School offers both ProStart level 1 and ProStart level 2	1	
☐	Culinary Arts program utilizes the ProStart curriculum	1	
☐	The Culinary Arts program has developed and conducted an annual recruitment program targeted at prospective students	1	
Enrollment Increase (select one, if applicable--note: count each student only one time, even if a student is enrolled in multiple different courses):			
☐	In 2026-27, program experienced an increase in enrolled students compared to the previous year OR maintained enrollment at 100% capacity, per school enrollment guidelines.	3	
Program Confirmation (select one, if applicable):			
☐	Officially confirmed with State ProStart Coordinator by October 1	3	
☐	Officially confirmed with State ProStart Coordinator by November 1	2	
		Total	

Work-Based Learning: Experiences, Outreach & Recognition		Available Points	Points Earned
Focus: Applying ProStart skills and knowledge in the workplace and volunteer situations and receiving recognition for those experiences			
Work Based Learning Log (select one, if applicable--note: count each student only one time, even if a student is enrolled in multiple different courses):			
☐	Completed and submitted for <u>the year on the website</u> by 76-100% enrolled students by February 15	10	
☐	Completed and submitted for <u>the year on the website</u> by 51-75% of enrolled students by February 15	8	
☐	Completed and submitted for <u>the year on the website</u> by 26-50% of enrolled students by February 15	5	
☐	Completed and submitted for <u>the year on the website</u> by 11-25% of enrolled students by February 15	2	
☐	Completed and submitted for <u>the year on the website</u> by 10% of enrolled students by February 15	1	
☐			
☐	The students/program participated in or coordinated <u>5 or more</u> culinary arts-based service efforts in the local community	5	
☐	The students/program participated in or coordinated <u>3-4</u> culinary arts-based service efforts in the local community	3	
☐	The students/program participated in or coordinated <u>1-2</u> culinary arts-based service efforts in the local community	1	
☐	10%+ of the students enrolled have earned the Certificate of Achievement from ProStart	10	
		Total	

Industry Partnerships		Available Points	Points Earned
Focus: Building relationships within the industry			
Industry Partnerships (select one, if applicable):			
☐	The program has secured a mentor who is an industry professional, and the professional has interacted with students a minimum of eight times throughout the year, whether in-person or virtually	8	
☐	The program has secured a mentor who is an industry professional, and the professional has interacted with students a minimum of six times throughout the year, whether in-person or virtually	6	
☐	The program has secured a mentor who is an industry professional, and the professional has interacted with students a minimum of four times throughout the year, whether in-person or virtually	4	
☐	The program has secured a mentor who is an industry professional, and the professional has interacted with students a minimum of two times throughout the year, whether in-person or virtually	2	
☐	The program has secured a mentor who is an industry professional	1	
		Total	

Industry Recognized Credentials		Available Points	Points Earned
Focus: Accomplishing industry-based recognition			
Industry Recognized Credentials and accomplishments (select one, if applicable):			
☐	76-100% of the students enrolled have earned an industry-recognized credential, such as ServSafe	10	
☐	51-75% of the students enrolled have earned an industry-recognized credential, such as ServSafe	8	
☐	26-50% of the students enrolled have earned an industry-recognized credential, such as ServSafe	5	
☐	11-25% of the students enrolled have earned an industry-recognized credential, such as ServSafe	3	
☐	10% of the students enrolled have earned an industry-recognized credential, such as ServSafe	1	
		Total	

State and National Activities		Available Points	Points Earned
Focus: Participation in state and national ProStart and FCCLA activities			
Activities (select all that apply):			
☐	One or more students attended the 2026 Montana ProStart Culinary Camp	(up to 2)	
☐	At least one member submitted a scholarship application to Montana ProStart in 2026	1	
☐	At least one student was nominated for the ProStart Ultimate Leader award in 2026	1	
☐	Program entered and participated the 2026 Montana ProStart Culinary Arts competition	10	
☐	Program entered and participated the 2026 Montana ProStart Management competition	10	
☐	ProStart-enrolled students participated in a culinary-related FCCLA STAR Event or Skill Demonstration Event at the 2026 State Leadership Conference (one point per student, maximum of 5 points)	(up to 5)	
☐	Program had members compete in a culinary arts-related STAR Event or Skill Demonstration Event at the 2026 National Leadership Conference (1 point per member; maximum of 5 points)	(up to 5)	
☐	Program had members place in the top ten in their culinary-related STAR Event or Skill Demonstration Event at the 2026 National Leadership Conference (3 points per member; maximum of 15 points)	(up to 15)	
☐	Program had members compete at the 2026 National ProStart Invitational (1 point per member; maximum of 5 points)		
☐	Program had members place in the top ten in their ProStart Event at the 2026 National ProStart Invitational (3 points per member; maximum of 15 points)	(up to 15)	
		Total	

Promotion & Public Relations		Available Points	Points Earned
Focus: Active promotion of FCCLA and FCS within the school and community			
Articles published/distributed in the community:			
☐	Articles regarding program activities and/or accomplishments were published/distributed through school newspaper, local newspaper, TV, etc. (1 point per article; up to 5 points)	(up to 5)	
Other activities (select all that apply):			
☐	Program has a website that is up-to-date	1	
☐	Program utilizes social media such as Facebook, Instagram, or Twitter	2	
☐	Enrolled students made a presentation to their local school board	2	
☐	Enrolled students made a presentation to their peers	2	
☐	Enrolled students wrote and submitted an article with a picture to the State Director that can be used on the website, newsletter, etc.	1	
		Total	

Teacher Engagement		Available Points	Points Earned
Focus: Strengthening the program through planned Professional Development			
Industry Recognized Credentials and accomplishments (select one, if applicable):			
☐	Teacher attended the 2026 Montana ProStart Culinary Camp	1	
☐	Teacher attended a national-level ProStart-sponsored training	1	
☐	Teacher applied for or was nominated for the Montana ProStart Educator of Excellence award	1	
		Total	

School Name	Individual Completing this Form	Date Completed	Total Points Earned

