



2026 MONTANA

Culinary Camp



MONDAY, NOVEMBER 2, 2026



HOSTED AT SYSCO

1509 Monad Road • Billings, Montana



WHO SHOULD ATTEND?

STUDENTS

- ProStart students
- Culinary Arts students

Each school may register up to four student participants

EDUCATORS

- Confirmed ProStart educators
- Culinary Arts educators
- Family & Consumer Sciences educators
- Teachers interested in FCCLA or ProStart competitions
- Educators exploring ProStart implementation



REGISTRATION

EARLY REGISTRATION

\$30

PER ATTENDEE

OCTOBER 1-14

FINAL REGISTRATION

\$60

PER ATTENDEE

OCTOBER 15-21

REGISTRATION CLOSING OCTOBER 21

REGISTRATION INCLUDES:



Culinary Camp materials



Lunch



Exclusive Culinary Camp gift



LODGING

Best Western Plus ClockTower Inn

2511 1st Ave N | Billings, MT 59101

\$109 per room before taxes; breakfast included

Call 406-238-1793 to make your reservations by October 14 and mention "Montana Pro Start" or use [this link](#) to book

Trailhead Inn 5500 Midland Road
Billings, MT 59101

\$89 per room; breakfast included
Call 406-248-7701 to make your reservations by October 1 and mention "Montana Pro Start"

Avid Hotel Billings West

3350 Ember Lane

Billings, MT, 59102

\$109 per room; breakfast included
Call 406-506-0844 to make your reservations by October 3 and mention "Pro Start Meeting"



DRESS FOR SUCCESS

Chef attire is encouraged.

Alternative attire includes:

- School spirit wear
- Khaki or black pants
- Jeans without holes

Please bring an apron if possible.



REQUIRED:

Closed-toe, non-skid shoes



REQUIRED:

Hair secured during kitchen activities

OPTIONAL SUNDAY EXPERIENCES • NOVEMBER 1



SERVSAFE® FOOD HANDLER CERTIFICATION

Complete your certification with complimentary exam proctoring provided by Sysco

**Pre-registration and prior completion of online instruction are required.*



NORTHERN HOTEL TOUR

Take a behind-the-scenes tour of The Northern Hotel in Billings—an upscale boutique hotel in downtown Billings. Explore hospitality operations and learn what it takes to deliver exceptional guest experiences.



FINE DINING EXPERIENCE

Enjoy a four-course culinary experience hosted by Sysco while learning about menu design and guest experience

THANK YOU TO OUR GENEROUS SPONSORS!



SCAN TO REGISTER!



TENTATIVE SCHEDULE

Sunday, November 1

Sunday events are optional; pre-registration is required

1:30-2:30	ServSafe Food Handlers Exam Proctoring Open to students and educators *Pre-registration and pre-purchase of instructional materials and exam codes required
3:00-4:30	Experience a behind-the-scenes tour of the Northern Hotel, located at 19 North Broadway in Billings, as attendees learn about a variety of careers in the hospitality industry. Pre-registration is required; open to students and educators; educators are required to attend with their students; no fee.
5:30-8:30	Learn from the Sysco chefs as you enjoy a fine dining experience and a four-course meal! Pre-registration is required; open to students and educators; cost of \$15 per person

Monday, November 2

7:45-8:15 AM	Registration	
8:15-8:40	Welcome, Introductions, Icebreakers	
8:40-9:15	Students	Educators
	Careers in Hospitality OR Safety and Sanitation	ProStart and FCCLA Updates Tour the Zwilling Air Stream
9:20-9:55	Careers in Hospitality OR Safety and Sanitation	Self-select one topic: Building a Strong ProStart Program OR Learn More about ProStart Competitions
10:00-10:30 10:35-11:05 11:10-11:40	Students and educators rotate through each of these sessions together: • Warehouse Tours • Creating a Great Plate • Recipe Development and Tasting	
11:45-12:15	Lunch	
12:15-12:45	Chef Nick Steen	
12:45-2:00	Management Madness; Work with a team to strategize and solve management challenges as they come your way!	
2:00-2:45	Integrating Barbecue Into Your Program	
2:45-3:00	Wrap ups, surveys, prizes and goodbyes!	

THANK YOU TO OUR GENEROUS SPONSORS!

