**Guidelines for the Certified Secondary Foodservice Educator Certification**

**Released by Amy Saltzman, Director of ProStart Programs, National Restaurant Association Educational Foundation - April 10, 2019**

The ProStart and Summer Institutes teams have updated the Certified Secondary Foodservice Educator (CSFE) application. This update has made some changes around required work experience. We expanded the types of acceptable experience to ensure that educators have ample opportunity to find roles that work with their schedules. We have also provided an update on the timeframe of accepted work experience to ensure that the work educators participate in is relevant to today’s industry and current operations. Understanding that there are educators who have been working toward their CSFE for several years, we will be implementing the following transition plan:

* The 2019 CSFE application is live on our Summer Institutes webpage, the Coordinator’s Hub, and Educators Hub as of April 1, 2019.
* Educators who have already completed or will complete Summer Institutes Levels 1, 2, and 3 as of summer 2019 have until August 31, 2019 to submit their CSFE application under the prior requirements. After August 31, 2019, they will be subject to the 2019 CSFE application’s requirements regardless of Summer Institutes completion dates.
* Educators new to Summer Institutes, who enroll in Levels 1 or 2 in 2019 and beyond, will be subject to the 2019 CSFE application’s requirements.

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| **Summer Institutes Level taken in 2019** | **What application do I use?** |
| Level 1 | New CSFE application |
| Level 2 | New CSFE application |
| Level 3 | Before August 31, 2019: Old CSFE applicationAfter August 31, 2019: New CSFE Application |
| I’ve completed Levels 1, 2, and 3 already | Before August 31, 2019: Old CSFE applicationAfter August 31, 2019: New CSFE Application |

Please note that Spotlight Series courses are still available only to active-CSFE holders. CSFEs are valid for five (5) years from the date of approval, and are subject to continuing education hours for renewal. If you have questions about these changes, the transition plan, Summer Institutes, or CSFEs, please reach out to Morgan Golin at **mgolin@nraef.org**.

Why urge your educators to submit their CSFE applications before Summer Institutes 2019? The 2019 Spotlight Series courses, designed for active CSFE-holders only, are unique and special this year!

* + At the New England Culinary Institute (NECI), Chef Lyndon Virkler and staff will be hosting a session on Farm to Table Cooking. Educators will work with locally-sourced ingredients, learn new skills like wood-fired baking, and experience a variety of cheese, cider, and specialty foods crafted in Vermont.
	+ At Brightwater, Chef Phil Dreshfield and staff will be hosting the first-ever Meats, Proteins, and Charcuterie course! Utilizing Brightwater’s state-of-the-art Butchery and Culinary labs, participants will learn about meat fabrication as well as the preparation forcemeat for making sausages, pâtés, galantines and ballottines. Additional topics during the sessions will include food safety and sanitation, seafood and alternative proteins, smoking and curing methods, making jerky and the proper sourcing of affordable proteins.

We know how much time and effort goes into achieving the CSFE, and to recognize this work, our Spotlight Series courses highlight exceptional experiences, advanced skillsets, and immersive coursework to further your educators’ abilities as the expert culinary educators they are! Educators may register for Summer Institutes, including Spotlight Series courses, [**here**](https://chooserestaurants.org/Programs-and-Scholarships/Professional-Development/Summer-Institutes) through May 14th