



## Press Release

For Immediate Release  
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### **NISD Academy of Culinary Arts and Hospitality Students Are National Champions**

“Son of a Biscuit!” - It’s the casual dining restaurant concept featuring breakfast foods that has the restaurant nation talking.

Teams from 47 states and territories participated in the National ProStart Invitational Culinary Arts and Restaurant Management competition April 27-29 in Maryland, and the Byron Nelson High School restaurant management team was named National Champions at an awards banquet with nearly 900 people in attendance including leaders from many top companies and educational institutes across America.

“I am so proud of the amazing success we just experienced,” says Byron Nelson High School Culinary Arts and Hospitality Academy Facilitator Steve DeShazo.

Byron Nelson High School Academy of Culinary Arts and Hospitality students Nathan Hall, Agron Mena and Trenton Shank designed a hypothetical restaurant, “Son of a Biscuit,” which serves only breakfast and lunch. This unique menu with fair prices would feature items like southern eggs benedict, fit as a fiddle omelets and cinnamon son of a biscuit. The team developed a written proposal, visual display and a verbal presentation to a panel of judges. The judges tested their operational skills in a critical thinking challenge related to their concept such as menu development, customer relations, food safety and sanitation, human resources and staffing.

“When the winners were announced and we were called to the stage, it was an incredible and emotional experience,” DeShazo says. “The energy in the room was indescribable.”

Hall, Mena and Shank have already received numerous scholarship offerings ranging from a few thousand dollars to \$45,000 from New England Culinary Institute and a full scholarship at any Le Cordon Bleu in North America. The team will be recognized at next week’s City of Roanoke’s City Council meeting and on May 24 at the NISD Board of Trustee awards. The young restaurateurs will appear in Austin to be recognized by the Texas Restaurant Association Board of Directors on June 7 and will travel to Washington, D.C. June 24-26 to meet elected officials and tour the nation’s capital.

“This is a great opportunity,” says team member Agron Mena. “I now have a path to follow in my life and a clear direction of what I want to do.”

ProStart is a program of the National Restaurant Association Education Foundation and is supported by the Texas Restaurant Association Education Foundation and the Greater Dallas Restaurant Association. To view footage from the 2012 National ProStart Invitational, click [here](#). (This video was provided and created by ProStart.)

The Academy of Culinary Arts and Hospitality is one of four career academies offered in Northwest ISD. The Academy of Culinary Arts and Hospitality and Academy of Medical Professions are offered at Byron Nelson

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High School, while the Academy of Science, Technology, Engineering, Mathematics and Academy of Media Arts and Technology are housed at Northwest High School. A fifth academy focusing on cosmetology will open at NISD's James M. Steele Accelerated High School in August.

Northwest ISD is the second fastest growing school district in the state. At 234 square miles, the district spans three counties (Denton, Tarrant and Wise) and 14 municipalities.

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