

FOR IMMEDIATE RELEASE
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Guy Fieri's Top of the Class, Featuring the National ProStart Invitational, to Air on Food Network

Half-hour Special to Air on December 5, 2009 at 7:30 pm ET/PT

(Chicago, Illinois) The National Restaurant Association's 2009 National ProStart Invitational culinary competition will be featured in Guy Fieri's Top of the Class, a half-hour special airing on Food Network. Hosted by Guy Fieri (Diners, Drive-Ins and Dives, Guy's Big Bite and Ultimate Recipe Showdown), the special premieres on Saturday, December 5, 2009 at 7:30 pm ET/PT and follows the culinary competition from Orientation to the crowning of the culinary champions at the Awards Dinner.

"These outstanding ProStart students are leading our industry into the future, and I can't wait to watch them showcase their talent and passion on national television in Guy Fieri's Top of the Class," said Dawn Sweeney, President and CEO, National Restaurant Association. "We are honored that Guy Fieri participated in the National ProStart Invitational competition and announced the winning teams. He injected his own brand of energy and enthusiasm into the event, which surely will shine through in the show."

From April 24-26, 2009, the country's top ProStart high school students gathered in San Diego, Calif. to compete in culinary and management events at the eighth annual National ProStart Invitational, hosted by the National Restaurant Association. At this fast-paced competition, teams of students representing 39 states, territories and districts competed for the national title, as well as \$1.1 million in scholarships to continue their education at colleges and universities across the country.

Throughout the three days of competition, Fieri and his film crew were on hand to interview students and catch the action as knives flashed, sauces bubbled and pressure mounted. A hotel ballroom was transformed into a culinary stadium as teams raced to beat the clock under the watchful eye of industry and academic judges. The teams in the culinary competition had only 60 minutes to prepare a three-course meal with two butane burners providing their only heat source.

"These kids were under some serious pressure with judges watching their every move and me asking questions as they cranked out amazing food," said Fieri. "They really rose to the challenge - tune in to check it out."

Fieri is no stranger to competing under the glare of television lights. Three years ago, Fieri competed and won the second season of The Next Food Network Star to launch his career with the Food Network. In October 2008, Guy released his first book based on his widely popular show, Diners, Drive-ins, and Dives: An All-American Road Trip...with Recipes! (William Morrow). In its first week, it landed on The New York Times Best Sellers List. A follow up book, More Diners, Drive-ins and Dives: Another Drop-Top Culinary Cruise Through America's Finest and Funkiest (William Morrow), is currently available in stores. This month, Guy is also taking American food culture to new heights by combining the worlds of food and rock n roll. "The Guy Fieri Roadshow," produced by his company, Knuckle Sandwich, will hit 21 cities in 30 days and play in venues that seat 2,000-5,000 fans.

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An ardent supporter of ProStart, Fieri has also been a three-term President of the Restaurant Association of the Redwood Empire and serves on the Board of Directors for the Educational Foundation of the California Restaurant Association. To find out more about Fieri and his shows, check out www.guyfieri.com.

Nationwide, 80,000 students in 47 states, territories and districts are served by ProStart, a two-year curriculum supported by the National Restaurant Association and state restaurant associations across the United States that blends classroom learning with mentored work experience to teach high school students the management and culinary skills needed for a career in the restaurant and foodservice industry. When students meet academic standards, complete a checklist of competencies, and work at least 400 hours in the industry, they are awarded the ProStart National Certificate of Achievement that signifies they are well qualified to enter the industry workforce. The career-building program is managed nationally by National Restaurant Association Solutions, a wholly owned subsidiary of the National Restaurant Association. For more information on the ProStart program and National ProStart Invitational, please visit www.prostart.restaurant.org.

To view the social media version of this release (including news highlights, quotes, downloadable photos, a video and more), visit www.restaurant.org/pressroom/social_media_guy_fieri_prostart.cfm.

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About the National Restaurant Association: Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which is comprised of 945,000 restaurant and foodservice outlets and a work force of 13 million employees. Together with the National Restaurant Association Educational Foundation, the Association works to lead America's restaurant industry into a new era of prosperity, prominence, and participation, enhancing the quality of life for all we serve. For more information, visit our Web site at www.restaurant.org.

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