

Course Name: ProStart Culinary and Hospitality

Duration: 1 Semester Full Year

Grade Level: 9th 10th 11th 12th (check all that apply)

Are there any prerequisites for the course?

No

WHAT this course is about:

This course is about professional cooking and restaurant service.

WHY take this course:

Take this course if you want to learn how to cook or work in the hospitality industry.

WHAT you'll learn:

- You will learn several cooking techniques
- You will learn how to bake fresh bread
- You will learn about food safety and sanitation
- You will learn how to work in small groups
- You will learn about different styles of service
- You will learn about the different jobs and careers available in the hospitality industry

WHAT you'll do:

You will do small projects, read out of the textbook, and cook in our kitchen labs every week.

WHERE this could take you:

This class could be the jumping off point for a career in the hospitality industry. Right away, you will gain the skills needed for many entry-level jobs, but ultimately you could end up being a restaurant or hotel manager or an independent business owner.

OPTIONAL Course Outline (“scope and sequence”, sequence chart, etc.)

Click or tap here to enter text.