

Course Name: ProStart Culinary and Hospitality II

Duration: 1 Semester Full Year

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

Are there any prerequisites for the course?

ProStart Culinary and Hospitality I

WHAT this course is about:

This course is about professional cooking and restaurant service.

WHY take this course:

This course is for advanced culinary students who would like to continue developing professional culinary skills.

WHAT you'll learn:

- Advanced cooking techniques
- Menu costing and planning
- How to cook grains, vegetables, meats, and more
- Professional knife skills
- Meat fabrication

WHAT you'll do:

You will spend time doing research and work out of the textbook, but you will also spend time creating food in the kitchen labs.

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.