

ProStart I –Culinary Arts Year I

This course is for the student who has a career interest in the restaurant and foodservice segment of the hospitality industry. The course includes examining the history of foodservice, segments in foodservice, professionalism in the hospitality workplace, providing exemplary customer service, practicing food safety and sanitation, and mastering basic culinary techniques and skills. Students will attain proficiency in culinary preparation areas such as knife skills, plate presentation, cooking methods, stocks, soups, sauces, fruits, vegetables, potatoes, legumes, and grains. The curriculum follows the National Restaurant Association (NRA) ProStart Program. Students are eligible to receive an industry recognized ProStart Year 1 course certificate upon completion of the course and a passing score on the national exam. **Course Fee \$25.00.**

Optional Embroidered Chef Coat. \$20.00 (White) or \$25.00 (Black)

Prerequisite: Introduction to Hospitality or Nutrition/Food Science.

Course ID# = PROSTR1-GN-Y

(This course meets the required Career Cluster, Workplace Readiness, or Language other than English Graduation Credit Requirement)