

ProStart II—Culinary Arts Year II

This course is a continuation of ProStart I – Culinary Arts Year I. Students build on industry standards by learning about the managerial, catering, accounting, and purchasing aspects of the foodservice segment of hospitality. Students further their preparation mastery in the areas of breakfast foods, sandwiches, appetizers, hors d'oeuvres, garnishes, dips, dressings, salads, breads, desserts, meats, poultry, and seafood. Students also learn about global food production and trends. The curriculum follows the National Restaurant Association (NRA) ProStart Program. Students are eligible to receive an industry recognized ProStart Year 2 course certificate upon completion of the course and a passing score on the national exam. **Course Fee \$30.00.**

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

Prerequisites: ProStart I – Culinary Arts Year I

Course ID# = PROSTR2-GN-Y

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