

Curriculum



A Menu of Exciting Offers

Is cooking your passion? Do you want to open your own restaurant someday? Think you have what it takes to be the next restaurant superstar? Then ProStart is the program for you!

About ProStart

Across the country, 90,000 passionate students like you are diving into the ProStart program. For 15 years, ProStart has been providing high school students with the training they need to be successful.



The NRAEF's National ProStart Certificate of Achievement

Successfully completing the ProStart program earns you this certificate, and puts you on the road to management in one of America's largest industries. Many university hospitality programs accept ProStart courses for college credit, knowing that graduates of the ProStart program have completed an approved curriculum and meet high standards of excellence.

To Earn the ProStart National COA, a student must pass the National Restaurant Association's Year 1 & 2 exams, and complete a paid 400 hour mentored work experience outside of the classroom.

The Certificate of Achievement is an option for enrolled students, not a requirement.

Course Study Includes

- ⇒ Preparing students for managerial, production, and service skills used in food establishments.
- ⇒ Planning, selecting, storing, purchasing, preparing, and serving food and food products.
- ⇒ Basic nutrition, sanitation, and food safety.
- ⇒ Use and care of commercial equipment.
- ⇒ Serving techniques.
- ⇒ Critical thinking and problem solving implemented.



Dual Enrollment Opportunity

Culinary Arts is offered as dual enrollment for those students who are interested. After successful completion of the two year program students who sign up for dual enrollment may receive 12 college credit hours.

Year 1

HRI 158 Sanitation & Safety

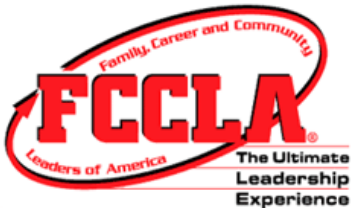
HRI 106 Principles of Culinary Arts

Year 2

HRI 107 Principles of Culinary Arts II

HRI 128 Principles of Baking





Culinary Arts students have the opportunity to participate as Occupational Family & Consumer Sciences members of Family, Career, and Community Leaders of America.

Club Activities Include:

- Community Service Projects.
- School field trips to area restaurants.
- Trips to FCCLA State Leadership Conference and Competition.

Wythe County Public Schools does not discriminate on the basis of race, color, national origin, sex, disability, or age in its programs and activities and provides equal access to the Boy Scouts and other designated youth groups. The following person has been designated to handle inquiries regarding the non-discrimination policies:
Director of Human Resources

1570 West Reservoir Street
Wytheville, VA 24382
(276) 228-5411

School Social Worker
1570 West Reservoir Street
Wytheville, VA 24382
(276) 228-5411

Executive Director of Educational Services
1570 West Reservoir Street
Wytheville, VA 24382
(276) 228-5411

For further information on notice of non-discrimination, visit <http://wdcrobcop01.ed.gov/CFAPPS/OCR/contactus.cfm> for the address and phone number of the office that serves your area, or call 1-800-421-3481.

Careers in Culinary Arts &

Hospitality Industry

- Restaurant Management
- Executive Chef
- Food Stylists
- Foodservice Marketers
- Research and Development
- Food Science
- Dietitians
- Entrepreneurs
- Pastry Chef
- Travel Agent
- Hotel/Motel Management
- Tour Guides
- Work on Cruise Ships
- Amusement Parks

** The jobs are endless in the hospitality and tourism field. Anything that you pay for to enjoy.. such as vacations, concerts, professional sports games, amusement parks, etc. you have supported the hospitality and tourism industry!

For more information please contact:

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Fax: 276-228-8254

1505 West Spiller Street
Wytheville, Virginia 24382

Culinary Arts I & II

Wythe County
Technology
Center



Family
&
Consumer
Sciences

National
Restaurant
Association
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