



Name of School: Davenport Central High School

Name of Course: Culinary/Hospitality ProStart Year 2

### Instructor Information

Mrs. Akers  
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### Course Description

This course is designed to help the student develop skills related to the food (culinary) industry and other service management occupations. Skills from knife cutting techniques to preparing and placing a meal to organizing and running a school-setting restaurant are explored.

### District Standards and Power Benchmarks

Year 2:

1. Describe the history of the food service industry.
2. Recognize the role of potatoes and grains in the food service industry.
3. Describe the lodging/travel industry history and its role in the hospitality industry.
4. Describe various types of meal service.
5. Discuss and prepare desserts and baked goods.
6. Analyze a menu in the food service operation
7. Identify the use and care of meat, poultry, and seafood.
8. Explain the basics of accounting in purchasing and inventory.
9. Prepare stocks, soups, and sauces.
10. Discuss the importance of human relations and communication in an employment

### Course Outline

The ProStart curriculum is developed by the National Restaurant Association. This is a 4-term class open to juniors and seniors. An additional component of this class is employment in the food service or related industry. A National Certification is received when the student completes the following: completing 4-terms of class work, passing Year 1 and Year 2 national assessments, working 400 hours, and meeting the national competencies.

### Course Outline

#### Units Covered: Year 2

History of Food Service

Potatoes and Grains

The Lodging Industry

The Art of Service

Desserts and Baked Goods

Tourism and the Retail Industry

Marketing and the Menu

Purchasing and Inventory Control

Meat, Poultry, and Seafood

Standard Accounting Practices

Stocks, Soups and Sauces

Communicating with Customers

### **Text/Other Required Materials/Resources**

Text: *Becoming a Foodservice Professional Year 21*, National Restaurant Association Educational Foundation, 1998  
ProStart Activity Books

### **Instructional Procedures**

The class consist of discussion, worksheets, cooperative activities, quizzes, hands on activities, videos, projects, and food lab assignments and preparation.  
Students that need additional support can make special arrangements with the instructor.

### **Classroom Management Procedures**

Be prepared for class. Having textbook, paper and pen/pencil in class.  
Follow the procedures and rules in the student planner.  
Bring student planner to class daily. This is used as a pass out of the classroom and recording assignments.  
Daily attendance and participation are essential for class success.  
Students are responsible for their make-up work (2 days for everyday gone). The student needs an admit from the attendance office when absent.

### **Assessment Plan**

Multiple measures of assessment: Daily participation, written assessment, projects, notes, quizzes, food lab assignments, and tests.  
Grade reports provided about every two weeks throughout the course.

### **Grading System**

92 %– 100 %	A
83 % – 91 %	B
68 % – 82 %	C
60 % – 67 %	D
0% – 59 %	F