



Name of School: Davenport Central High School

Name of Course: ProStart On-the-Job

Mrs. Akers
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Course Description

This course is for students to have actual work experience in the food service industry or a related field. They must work a minimum of 400 hours, with 250 hours being paid employment. The other 150 can be volunteer or unpaid. Students will be assisted in finding a job. They must be enrolled in the Culinary/Hospitality ProStart class. It is open to juniors or seniors.

District Standards and Power Benchmarks

1. Exhibits job getting and job keeping skills.
2. Demonstrates a positive work attitude.
3. Exhibits cooperative behavior with fellow workers.
4. Demonstrates dependability and initiative.
5. Practice appropriate personal appearance.
6. Demonstrates self-control.
7. Demonstrates good customer service skills.
8. Interpret and follow directions and constructive criticism from employer.
9. Produce quality work.
10. Practices workplace sanitation and safety skills

Course Information

The student needs to complete the 4 terms of class, pass the two national exams, complete the work hours, and meet the performance standards. Students will receive a national certifications that will quality them for articulation at community college culinary programs and other well known culinary schools.

Course Outline

The student, parent and employer will need to sign an agreement about the employment. Student's responsibility is to maintain acceptable attendance and satisfy required performance standards. Parents need to assist the students to be on time and ready to work and communicate problem related to the ProStart student's work to the coordinator. The employer will mentor the student, follow safety procedures, help the student complete performance standards, communicate with the coordinator and return mid-term and final evaluations. The coordinator will communicate with employer and student, and maintain records of work experience. Evaluation areas for the employer to evaluate are: attitude, dependable, cooperative, initiative, quality of work, courteous, appearance, self-control, communication skills, and food service skills.

Assessment Plan

The employer will receive an evaluation sheet at mid-term and at the end of the term to fill out and return to the coordinator. A sample is attached. The school coordinator communicates with the employer about the student's progress through the term.

Grading System

100 %– 90 %	A
89% – 80 %	B
79 % – 70 %	C
69 % – 60 %	D
59% – 50 %	F