

**Available at comprehensive high schools**

# Food Service & Hospitality Management



The Food Service and Hospitality Management curriculum is delivered through a sequence of four classes: Business Principles and Practices, Food Service Professional, Food Service Professional II, and Work Based Learning (WBL) Experience. These courses are designed to provide students with the knowledge and understanding of the food service and hospitality industry. One credit of an Work Based Learning Experience helps students accrue hours to meet a 400 hour requirement through ProStart.

## Major Units of Study

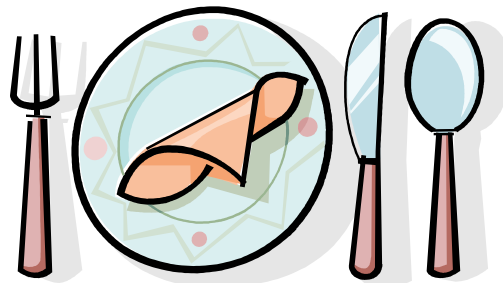
- Skills in safe and sanitary food handling
- Food preparation techniques
- Creating menus
- Restaurant service
- Inventory monitoring and control
- Purchasing techniques
- Work based learning experience

## Related Careers

- Hostess
- Waitress
- Dishwasher
- Sous chef
- Restaurant manager
- Nutritionist
- Dietician

## Post-Secondary

- Qualified students can earn college credits through articulations with Pro-Start affiliated schools
- College
- Technical Schools/Technical Certification



**COMPLETER: *Food Service & Hospitality Management (ProStart)***

**CREDITS: 4**

- Guideline for Course Selections
- Refer to Graduation Requirements in the Program of Studies for specific course requirements in each content area

Grade à	9	10	11	12
Exact scheduling depends on student’s plan and school’s master schedule.	English 9 (1)	English 10 (1)	English 11 (1)	English 12 (1)
	US Government (1)	US History (1)	World History (1)	
	Conceptual Physics (1)	Chemistry (1)	Biology (1)	
	Algebra I / Data Analysis (1)	Intermediate Algebra / Data Analysis (1)	Geometry (1)	Algebra II / Data Analysis (1)
	PE (.5) / Health (.5)		PE (.5) / Financial Literacy (.5)	
	Fine Arts (1)	Foundations of Technology (1)		
	World Language (1)	World Language (1)		
<b>Completer Program Requirements</b>		Prerequisite: Introduction to Foods (1)	Business Principles and Practices (1) Food Service Professional (1)	Food Service Professional II (1) Internship (1)
<b>Career Specific Electives</b> (may be taken any year offered after prerequisites have been satisfied)	French I (1), French II (1), Science Elective (.5-1), Accounting I, II (1 ea.), Business Law (1), Business Principles & Practices (1), Business Communications & Keyboarding (1), Economics (.5), Health II (.5), Human Anatomy & Physiology or Honors Human Anatomy & Physiology (1), Psychology I or Honors Psychology I (1), Sociology (.5),			
8 credits possible per year				
<b>Value Added: From: Program:</b>	ProStart Affiliated Colleges		6-7 articulated credits Paul Smith’s College Culinary Arts and Service Management	
<b>End of Program Test: Industry: Taken:</b>	ProStart and ServSafe Exams ProStart and ServSafe At the end of Food Service Professional I and II			

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