



Becoming a Food Service Professional Pathway



The ProStart program introduces students to a variety of careers within the restaurant, foodservice, and hospitality industry. Students will study and practice professional food preparation, preparation of international cuisines, food safety and sanitation, customer service relations, accounting, cost control, marketing, and an introduction to aspects of lodging management.

Food Service Professional I Prerequisite: None

This course introduces the food service and hospitality industry. Students develop and demonstrate skills in safe and sanitary food handling and preparation techniques. Students learn to prepare a variety of foods. They develop a broad understanding of the variety of career options available in the food service and hospitality industry. Students can begin to accrue hours to meet the 400-hour work-based learning experience requirement. All students enrolled in this course must take the National Restaurant Association Educational Foundation end-of course exam.

Food Service Professional II Prerequisite: Successful completion of Food Service Professional I

Students enrolled in this course will continue to prepare a variety of foods. They will create menus and demonstrate various types of restaurant service. They will apply purchasing techniques and demonstrate an understanding of inventory monitoring and control. Students will have the opportunity for an authentic, mentored work-based learning experience. Students can continue to accrue hours to meet the 400-hour work-based learning experience requirement. All students enrolled in this course must take the National Restaurant Association Educational Foundation end-of course exam.

Practical Experience as a Food Service Professional Prerequisite: Successful completion of Food Service Professional I and II

This course provides students the opportunity to further refine and apply skills that support all aspects of the hospitality industry. It will assist in preparing students for employment and advancement in the field of hospitality and food and beverage management. Students will complete an industry-mentored work-based learning experience.

Contact Mrs. Scala at hscala@bcps.org for further information.

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