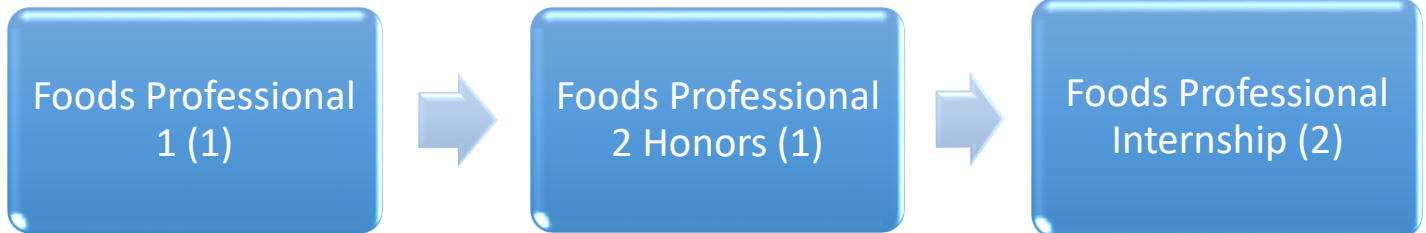
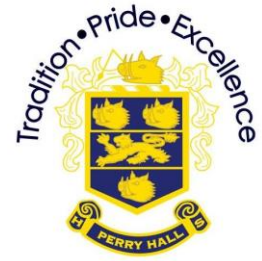




# Food & Beverage Management (ProStart)



The program provides students with a challenging and diverse curriculum in one of the world's fastest growing fields. Students explore job opportunities and career pathways included in the food service industry by utilizing the ProStart program developed by the National Restaurant Association Educational Foundation.

Instruction includes basic food and bakeshop production, nutrition, and management training. Service skills, human relations skills, and menu development are included in the restaurant management curriculum.

## **Foods 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 in this course must take the National Restaurant Association Educational Foundation end-of course exam.



## **Foods Professional II** Prerequisite: Successful completion of Foods 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 in this course must take the National Restaurant Association Educational Foundation end-of course exam.

## **Foods Professional Internship** Prerequisite: Successful completion of Foods 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 must complete a practical work experience in the industry to obtain ProStart certification.

\*Contact Ms. Hartman at [hhartman@bcps.org](mailto:hhartman@bcps.org) for further information.