

PROGRAM: ProStart/ Restaurant and Culinary Foundation Year 2

COURSE: 1019 Advanced Principles in Food Production, 1020 Restaurant Professional

ELECTIVES: 1017 Culinary Nutrition & Menu, 0520 Work Based Experience

CREDITS: Two Credits

PRE-REQUISITES: Completion and passing of 1013 and 1014

INSTRUCTOR: Ilyana A. Kano Owens
Address: Boone Career and Technical Center (BCTC)
3505 Daniel Boone Pkwy, Suite B, Foster, WV 25081
Phone: 304- 369-4585
E-mail: Ilyana.kano@k12.wv.us

MISSION STATEMENT:

The mission of the ProStart program is to give students the opportunity to develop fundamental culinary skills for future careers.

COURSE DESCRIPTION:

Students are introduced to management skills needed for a successful employment in the foodservice industry. ProStart is a foodservice industry-driven curriculum developed by the National Restaurant Association Education Foundation (NRAEF) with input from thousands of foodservice professionals. ProStart curriculum integrates performance-based learning with academics, entrepreneurship, and technology skills to prepare students for successful employment in the 21st Century workforce. This course focuses on the basics of career preparation for the foodservice industry, preparation and service of safe food, introduction to industry safety standards and foodservice equipment, kitchen vocabulary, and culinary math concepts. This course also focuses on cold food preparation, such as fruits, vegetables, and salads, food cost control, nutrition, meats, successful customer interaction and people skills.

TEXTS: Foundations of Restaurant Management & Culinary Arts Second Edition Level One

STUDENT LEARNING OBJECTIVES AND GOALS:

The goal of the Boone Career and Technical Center is for student's success and accomplishment of the course objectives. Upon completion of the course, the students will be able to:

- Demonstrate basic menu management and marketing skills
- Demonstrate and apply the ability to prepare eggs, dairy products, and breakfast food
- Demonstrate and apply the ability to prepare fruits, vegetables, potatoes, grains and pastas
- Demonstrate basic knowledge of cost control, food costing, and labor costing
- Demonstrate purchasing skills
- Demonstrate basic knowledge of building successful teams
- Demonstrate basic knowledge of sustainability
- Demonstrate and apply knowledge of basic nutrition and healthful menus
- Demonstrate and apply knowledge of meat, poultry, and seafood

- Apply basic knowledge of baking pastry, yeast breads, cakes, pies and desserts
- Apply basic knowledge of plating and garnish

BASIC COURSE REQUIREMENTS:

1. Pencil, Black or Blue Ink Pen, Highlighter, and Black Permanent Marker
2. Folder for paperwork and assignment
3. College Rule Notebook
4. Proper attire for lab work, addressed by the instructor
5. Proper technological devices used for education

***Participation points will be deducted for failure to bring required materials to class

CREDENTIALS and HONORS:

Certification of Achievement (COA): An award given to students who have completed and passed “The Foundation of Restaurant Management and Culinary Arts” Level 1 and 2 Exams, documented 400 hours of work and demonstrate proficiency on more than 50 workplace competencies. Students with the COA benefit by receiving scholarships, job opportunities, class credits and more.

National Technical Honor Society: Honor student achievement and leadership in career and technical education, promote educational excellence, award scholarships, and enhance career opportunities for the NTHS membership.

Food Handlers Card: Given to students who have successfully completed the Food Handlers Card training, presented by Boone County Department of Health. Renewal at 2 years.

ServSafe Managers Certification: Awarded to students who successfully complete and PASS the ServSafe national exam. Nationally recognized credential. Renewal at 5 years.

West Virginia Welcome: Awarded to students who successfully complete the West Virginia Welcome training and pass the final exam. State-recognized credential for hospitality training.

American Red Cross CPR and First Aid Certification: Awarded to students who successfully complete the CPR and First Aid training and pass the certification assessment. The training is presented by a certified instructor and is a nationally recognized credential. Renewal at 5 years.

GRADING AND EVALUATIONS:

1. Examinations, quizzes, and written assignments will be given a numerical grade. Assignments for the week are posted on the board and on Schoology and should be written in your planners.
2. Participation in skills labs is required, using correct uniform attire. Students must demonstrate competence in assigned skills and will receive a grade upon completion of each skill.
3. All work will be graded. Must be neat and legible, written in black or blue ink pen or pencil. Must include name, date, class, and Chapter title.
4. Incomplete work will not be accepted. Late work will be lowered by one (1) letter grade for each day that the assignment is late. Schoology may also determine a cut-off date for turning in work.
5. If your work does not meet the criteria above, it will be returned to you for correction. Your final score will be determined by the average of the grades you received for the assignment.
6. Daily attendance and participation in class activities are critical to your success in this course. Students will receive numerical grade for each day.

7. **FINAL EXAMINATION:** The End of the course exam will be given in May.
8. Tutoring can be available for students who need assistance. Students or parents must contact the instructor, whether email or verbally, in order to set-up a scheduled time.
9. Cheating shall include, but is not limited to:
 - a. Securing or giving assistance during examinations or on required work.
 - b. The improper use of books, notes, workbooks, or other sources of information
 - c. Submitting as one's own work that which is wholly or partially created by another
 - d. Securing all or part of an examination or assignment before it is submitted to the class as a whole or the altering or any grade or academic records
10. If instructor observes cheating on the part of the student, she has the authority to give the student the grade of "F" on the assignment involved in the cheating or a grade of "F" in the course.
11. The instructor has the authority to make beneficial changes in assignments and point values for assignments as situations throughout the course may change.

Grading Scale

A	90%-100%
B	80%-89%
C	70%-79%
D	60%-69%
F	0%-59%

SPECIAL NEEDS:

If you need accommodations because of a disability, if you have emergency medical information (allergies, medication, etc) or if you need special arrangements in case the building must be evacuated, please notify the instructor immediately

CLASSROOM PROTOCOL:

Instructor understand that the students represent a rich variety of backgrounds and perspectives. The atmosphere provided will be committed to a learning environment that respects diversity and builds on teamwork and community efforts.

TITLE IX ADA 504 NOTICE:

Boone Career & Technical Center (BCTC) does not discriminate on the basis of race, color, religion, national origin, gender, sexual orientation, disability, age, or marital status in any of its policies, procedures or practices as required by Title IX, Section 504, and ADA regulations. For inquiries concerning Title IX, please contact the BCS Safe Schools Director, Tony Tagliante at 304-369-8276. For inquiries concerning 504/ADA, please contact the Director of Exceptional Education, Mary Knapp, at 304-369-8245. Inquiries may also be submitted in writing to the following Director's at Boone County Schools 69 Avenue B Madison, WV 25130.