

Benefits of ProStart

Student:

- Learn skills that pay the bills
- Connect with future employers
- Industry insight and experience
- Chance to compete in State and National Culinary Management competitions
- Scholarships
- College credit

Teacher:

- Keep in-tune with industry practices
- Networking opportunities
- Professional development

Industry:

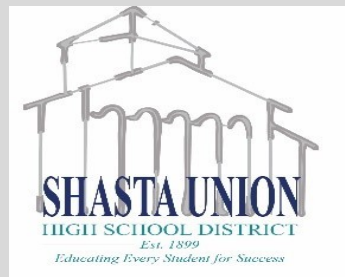
- Future workforce that is well prepared
- Community involvement
- Connection with future employees
- Brand loyalty

Chef Prep & Hospitality

Instructor:
James Leedy

Location:
Enterprise High School
Rooms 55-57

(530)222-6601 ext. 12055
jleedy@suhsd.net

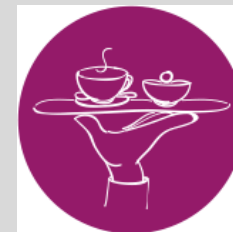


**Shasta Union High School District
Career Technical Education**

(530)241-3261
www.suhsd.net

CTE

Chef Prep & Hospitality



**Hospitality
&
Tourism**

The focus of our Chef Prep & Hospitality program is the National ProStart Program. ProStart is a one or two year high school Culinary Arts and Hospitality Management curriculum that covers 25 subject areas ranging from cooking methods to costing. The curriculum was developed by the National Restaurant Association Educational Foundation and based off of industry practices and needs.



ProStart is endorsed by restaurant industry professionals, the same people who hire students, giving them the opportunity for more than \$10,000 in scholarship money to those who complete the program and articulation agreements to 60 postsecondary institutions nationwide.



Career Technical Education

- Strengthens the relationship between the classroom experience and the 21st century skills needed for the workplace.
- Prepares students for post-high school technical training, college and career opportunities.

CULINARY ARTS Pathway classes:

I. Food and Nutrition
III. CTE ProStart Level 1

II. Culinary Arts
IV. CTE ProStart Level 2