



DAVIS SCHOOL DISTRICT

www.davis.k12.ut.us

CAREER AND TECHNICAL EDUCATION

STRANDS

Desserts & Baked Goods

Workplace Safety

Standardized Recipes

Management Essentials

Nutrition

Controlling Foodservice Costs

Purchasing and Inventory

Meat, Poultry, & Seafood Prep

Menu Concepts

Proper Sanitation Techniques



Learning that works
for Utah

PROSTART 1 & 2

ABOUT

The ProStart program is associated with the National Restaurant Association Educational Foundation that introduces students to career opportunities in the restaurant and foodservice industry and provides them with foundational skills in culinary arts and restaurant management. In ProStart 2 teachers will review safety, sanitation and kitchen essentials with their students.



CAREER PATHWAYS

Baker / Pastry Chef
Executive Chef
Restaurant Owner / Manager



REQUIREMENTS

Year-long courses for
Juniors and Seniors.



LOCATIONS

All high schools have
access to take
ProStart 1 & 2



Talk to your high school
CTE Coordinator



CTE Family & Consumer Sciences Specialist
Stacy Johnson- stajohnson@dsdmail.net