Available at comprehensive high schools

Food Service & Hospitality Management

Major Units of Study
- Skills in safe and sanitary food handling
- Food preparation techniques
- Creating menus
- Restaurant service
- Inventory monitoring and control
- Purchasing techniques
- Work based learning experience

Related Careers
- Hostess
- Waitress
- Dishwasher
- Sous chef
- Restaurant manager
- Nutritionist
- Dietician

Post-Secondary
- Qualified students can earn college credits through articulations with Pro-Start affiliated schools
- College
- Technical Schools/Technical Certification

The Food Service and Hospitality Management curriculum is delivered through a sequence of four classes: Business Principles and Practices, Food Service Professional, Food Service Professional II, and Work Based Learning (WBL) Experience. These courses are designed to provide students with the knowledge and understanding of the food service and hospitality industry. One credit of an Work Based Learning Experience helps students accrue hours to meet a 400 hour requirement through ProStart.
**COMPLETER: Food Service & Hospitality Management (ProStart)**

- **Guideline for Course Selections**
- **Refer to Graduation Requirements in the Program of Studies for specific course requirements in each content area**

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**Completer Program Requirements**

- **Prerequisite:** Introduction to Foods (1)
- **Complementary Courses:**
  - Business Principles and Practices (1)
  - Food Service Professional (1)
  - Internship (1)

**Career Specific Electives**

- French I (1), French II (1), Science Elective (.5-1), Accounting I, II (1 ea.), Business Law (1), Business Principles & Practices (1), Business Communications & Keyboarding (1), Economics (.5), Health I, II, Human Anatomy & Physiology or Honors Human Anatomy & Physiology (1), Psychology I or Honors Psychology I (1), Sociology (.5),

8 credits possible per year

**Value Added:**

- **From:**
  - ProStart Affiliated Colleges
  - 6-7 articulated credits
  - Paul Smith’s College
  - Culinary Arts and Service Management

**End of Program Test:**

- **Industry:** ProStart and ServSafe Exams
- **Taken:** At the end of Food Service Professional I and II