

CTE ProStart 2

1st Semester

- PS 1 Demonstrate the lodging and travel industry history and its role in the hospitality industry.
- PS 2 Demonstrate cooking techniques in order to prepare potatoes, pasta, and grains.
- PS 3 Identify and describe different types of grains, pasta, potatoes, and legumes.
- PS 4 Analyze lodging and the hospitality industry.
- PS 5 Demonstrate service styles and techniques.
- PS 6 Identify dining utensils and various server tools.
- PS 7 Identify and use common ingredients in baking.
- PS 8 Prepare a variety of doughs, quick breads, and batters.
- PS 9 Demonstrate ability to prepare pastries and work on chocolate.
- PS 10 Demonstrate food safety and sanitation procedures.
- PS 11 Practice good and personal hygiene/health procedures.
- PS 12 Demonstrate safe food storage, handling, and preparation techniques that prevent cross-contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.
- PS 13 Demonstrate teamwork skills, such as positive communication, self initiative time management, and task sharing in work based settings.
- PS 14 Demonstrate leadership skills such as ethical decision making, self initiative, and punctual/ready-to-work behavior in work based settings.
- PS 15 9-10.RST.4 Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to grades 9–10 texts and topics.
- PS 16 9-10.RST.7 Translate quantitative or technical information expressed in words in a text into visual form (e.g., a table or chart) and translate information expressed visually or mathematically (e.g., in an equation) into words.
- PS 17 9-10.WHST.6 Use technology, including the Internet, to produce, publish, and update individual or shared writing products, taking advantage of technology's capacity to link to other information and to display information flexibly and dynamically.
- PS 18 9-10.WHST.8 Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation

2nd Semester

- PS 1 Demonstrate how to properly prepare a restaurant menu and marketing.
- PS 2 Demonstrate the ability to prepare meat, poultry, and seafood.
- PS 3 Demonstrate the ability to prepare stocks, soups, and sauces.
- PS 4 Demonstrate the role of tourism in the hospitality and in the food-service industry.
- PS 5 Describe different careers in the food-service industry.
- PS 6 Demonstrate food safety and sanitation procedures.
- PS 7 Practice good personal hygiene/health procedures.
- PS 8 Demonstrate safe food storage, handling, and preparation techniques that prevent cross-contamination from

potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.

- PS 9 Demonstrate teamwork skills, such as positive communication, self initiative, time management, and task sharing in work-based settings.
- PS 10 Demonstrate teamwork skills, such as ethical decision making, self initiative, and punctual/ready-to-work behavior in work-based settings.
- PS 11 9-10.RST.4 Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to grades 9–10 texts and topics.
- PS 12 9-10.RST.7 Translate quantitative or technical information expressed in words in a text into visual form (e.g., a table or chart) and translate information expressed visually or mathematically (e.g., in an equation) into words.
- PS 13 9-10.WHST.6 Use technology, including the Internet, to produce, publish, and update individual or shared writing products, taking advantage of technology’s capacity to link to other information and to display information flexibly and dynamically.
- PS 14 9-10.WHST.8 Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation