

## PATHWAY COURSES



### Culinary Arts 1

THE EMERGING LEADER

### Culinary Arts 2

THE DEVELOPING LEADER

### Advanced Studies

THE SUPERVISING LEADER

*Culinary Arts is a  
2-year industry-driven  
Career and Technical  
Education program.*

## RESOURCES

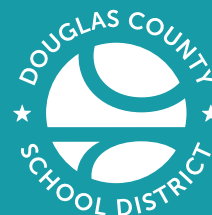


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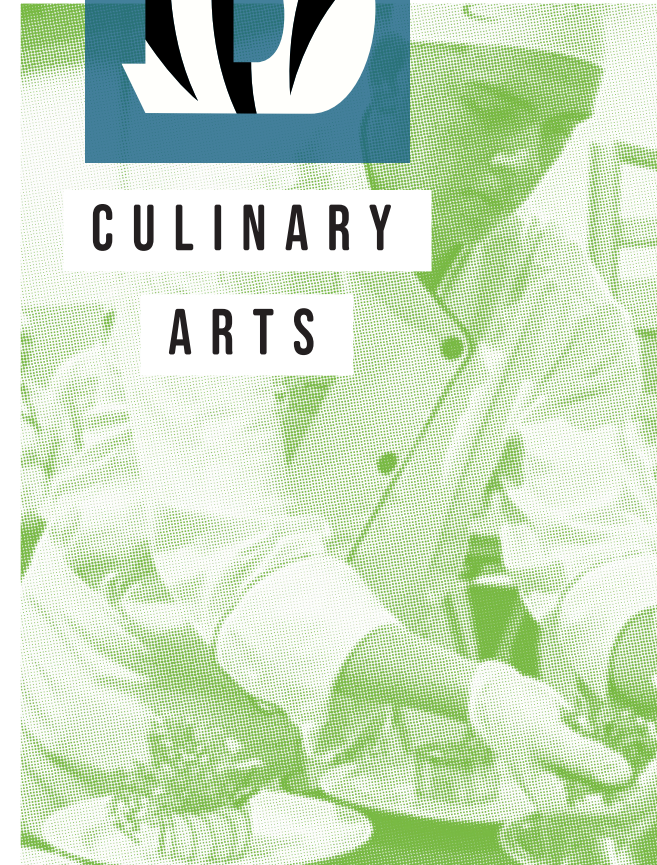
**Program Website**  
[dhs.dcsd.net/culinary](http://dhs.dcsd.net/culinary)

**NDE - CTE**  
[doe.nv.gov/cte/programs/  
hospitality-and-tourism/](http://doe.nv.gov/cte/programs/hospitality-and-tourism/)



## CULINARY

## ARTS



**Culinary Arts is a career pathway that will expose students to the vast options in the hospitality industry. It is taught in a hands-on environment with production as well as theory behind each unit. Students gain real life experience in a professional kitchen with industry mentors guiding them through the course. The foundational skills students learn in this pathway will last a lifetime!**

**DOUGLAS HIGH SCHOOL**  
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# PROSTART CURRICULUM

The ProStart curriculum was developed by the National Restaurant Association - it's an industry driven program to develop industry leaders.

There are over 150,000 ProStart students nationwide!

Through ProStart, students have the opportunity to receive scholarships, honors cords, and certificates, plus the opportunity to participate in competitions, catering events, and earn college credit



## CULINARY ARTS 1

Food safety, career opportunities, professionalism, career development, intro to baking, soups, stocks and sauces, knives, kitchen basics, salads, sandwiches and pizza, cooking methods, service, front of house.

## CULINARY ARTS 2

Marketing, management, eggs and dairy, breakfast, fruits, vegetables, potatoes, grains, pasta, costing, sustainability, nutrition, healthful menus, meat, poultry, seafood, yeast breads, cakes and pies, desserts.

## ADVANCED STUDIES

Advanced techniques and skills, portfolio building, advanced certifications.

## AVAILABLE CERTIFICATIONS

- ServSafe Food Handler
- ServSafe Manager
- ProStart National Certificate of Achievement
- ProStart Workforce Ready
- American Culinary Federation
- OSHA Safety & Health Fundamentals

### Available Opportunities

- Catering events
- Run a mock restaurant
- Develop business plans
- Mentorships
- Competitions
- SkillsUSA
- College Credit with WNC and TMCC



SkillsUSA®