RICE CONSOLIDATED
HIGH SCHOOL

CULINARY ARTS

TEXAS PROSTART

Rice Culinary is a Texas ProStart Program:

WHAT WE DO:

Managerial Certification

As part of their Junior and Senior years students will be expected to pass a managers restaurant certification test. This test is required to work in and manage any restaurant in the state of Texas.

Caterings

Students in the 3rd and 4th year prepare unique menus to be served to teachers and other groups from our community and schools.

ProStart

ProStart is a national program run by the National and Texas Restaurant Association. Each year they hold an intense culinary competition with the best high school culinary teams from around the state. These student-led teams compete against each other in an hour-long competition in which they create a 5-star, 3-course meal for two. Please check out the website below for more information.

FRESHMAN

In your first year you will study the history and business that is Culinary Arts.
Then we will cover in detail safety and sanitation in and around the kitchen.
Students will then enjoy making cookies, cupcakes, and ending their year making breakfast.

SOPHMORES

After reviewing safety and sanitation, the students in the second year study each food group:. fruits, vegetables, grains, beans, beef, poultry, fish, and much more.
This year students will also have an opportunity to try out to be part of the ProStart Individual Competition team.

JUNIORS

Third year students will be enrolled in a 2-period block course in which they will learn about service, planning, and preparing for large numbers of guests during monthly caterings for their teachers and other school and community groups.
Students will also have an opportunity to try out for the main ProStart culinary team.

SENIORS

Senior culinary students will be enrolled in a 2-period block course in which they will work as Sous Chefs in the kitchen.
They will create unique dishes, menus, and caterings to serve in our school Bistro.
Seniors also can compete in both ProStart and other competitions throughout the year.

Here are things to consider

WHEN CHOOSING CULINARY ARTS

Culinary is an intense set of 4 year long courses in which you will be expected to prepare food, keep a clean and sanitary kitchen, and complete written and oral assignments both in and out of the kitchen.
Eating the food is a reward for those who work hard inside and outside the kitchen as part of a team of 3-4 students.
Cooking is a privilege. Students who don't follow instructions, have discipline issues in and around the school, or do not complete assignments can lose this privilege.
Students in more than 2 programs (for example band, athletics, plus a CTE program) will need to plan their courses very carefully all 4 years to be able to continue in their choosen CTE program courses each year.

https://www.txrestaurant.org/txps/Texas-ProStart-Home-Page.aspx

@RiceCulinary