

# CULINARY ARTS & RESTAURANT MANAGEMENT

Students are introduced to careers in the Hospitality Industry by utilizing the ProStart Program developed by the National Restaurant Association Foundation. This pioneering School-to-Career program provides instruction in 25 areas.



## Program Skills & Certifications:

- Basic food production
- Baking and pastry
- Basic knife skills
- Use of industry-standard equipment
- Dining room management
- Accounting and cost control
- Sanitation and workplace safety
- Students will also have the opportunity to work during school functions and community events to attain the required 150 work hours toward ProStart certification
- Students who meet the high standards of this program are awarded industry-related certification and scholarship opportunities



## Internships:

Students need an additional 250 internship hours to be able to complete the ProStart program. These internships are coordinated with the Maryland Hospitality Education Foundation, coupled with local chapter of the American Culinary Federation and the Restaurant Association of Maryland.

## Articulation with CCBC:

Western has an articulation agreement with CCBC that grants students 17 college credits upon completion of the ProStart program and recommendation from the instructor.

## Information about the Program:

Western also has articulation agreements with HCAT at Anne Arundel Community College for up to 13 credits and various colleges nationwide. Students also have the opportunity to participate in dual enrollment in their senior year to accumulate more college credits by taking college courses during the school day.

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Content Area	9 <sup>th</sup> Grade	10 <sup>th</sup> Grade	11 <sup>th</sup> Grade	12 <sup>th</sup> Grade
English	English 9	English 10	English 11	English 12
Math	Algebra I	Algebra II	Geometry	College Readiness Math or Trig with Algebra
	Honors Algebra II	Honors Geometry	Pre Calculus or Trig/Analyt	AP Calculus I/II or College Algebra
	Honors Algebra II and Honors Geometry or G & T Geometry	Precalculus or Trig/Analyt	AP Calculus I/II or College Algebra	AP Calculus II or AP Statistics
Science	Biology	Chemistry	Physics or Earth Science	Science Elective
Social Studies	American Government	World History	US History	EPI (.5 cr)
Graduation Requirements	Introduction to Engineering & Technology Concepts (IETC) (1 cr)	Fine Arts	Health (.5 cr)	Culinary Arts I Business Mgmt. (.5)
Completer Classes	Introduction to Culinary Arts (1 cr)	Culinary Arts 1 (1 cr) Culinary Arts 2 (1 cr)	Culinary Arts 3 (1 cr) Culinary Arts 4 (1 cr)	<b>Senior Options</b> Capstone Work Experience Culinary Arts (1.5 cr)  Culinary Arts CWE (3 cr)
Requirements/ Electives	Physical Education	Technical Writing	Foreign Lang. or Elective	

See page 30 for admission criteria!