



Reavis High School
Curriculum Snapshot/Cover Page for Pro Start 2



Unit 1: Preparing for a Successful Career and Interviews

5 Days

Review the pathways in the foodservice and hospitality industry. Students will build on networking and work experience connections.



Unit 2: Customer Relations & Service

15 Days

Students will be able to identify and carryout various service styles and guiding guests through the menu. Students will demonstrate ways to handle customer complaints and carrying out effective and professional communication skills.



Unit 3: Marketing and the Menu

10 Days

Students will design and analyze a menu while incorporating marketing and identifying sales promotions and public relations.



Unit 4: Managerial Skills in the Restaurant Industry

15
Days

Students will identify and apply standard ordering procedures. Students will also need to identify the points of purchasing and inventory control in receiving, storing, and issuing. Students will apply accounting principles in the foodservice industry and complete both an income statement and balance sheet.



Unit 5: Executive Chef Project

15
Days

Students will use the managerial and culinary skills learned to create their own menu where they will get to act as the featured executive chef. Students will rewrite the recipes and identify the costs involved in their menu.



Unit 6: Stocks, Soups, & Sauces

15
Days

Students will identify, describe, and demonstrate the preparation of stocks, soups, and sauces. Students will identify how to properly pair these elements with the appropriate food items.



Unit 7: Potatoes & Grains

15
Days

Students will demonstrate how to select, store, and prepare potatoes, legumes, and grains.



Unit 8: Meat, Poultry, & Seafood

20
Days

Students will focus on purchasing, storing, and preparing meats, poultry, and seafood. Students will identify and demonstrate different types of charcuterie and its relation to the garde manger.



Unit 9: Dessert & Baked Goods

15
Days

Students will identify, describe, and create bakery products, yeast breads, quick breads, cakes, pastries, pies, cookies, chocolates, dessert sauces, creams, and tarts.



Unit 10: The History of Foodservice & Lodging

10
Days

Students will trace the history of the foodservice industry and explain its relation to world history. Students will also reflect on famous chefs from history and note their accomplishments and the influences on foodservice in the United States.

Intermittent Unit

contin
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Students will carryout luncheons throughout the school year which will help fine tune their skills. While there will be specific units that may focus on meats, breads, etc., students will still be learning to work with these items throughout the process. When we approach these units there will be a focus on a more challenging culinary alternative.