



ProStart I & II

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About the Foods Classes

- FAHS offers 4 levels of Foods Classes
- Intro Foods-average 150 students
- World Kitchens-averages 80-100 students
- Prostart Program-maximum 16 students
- Due to program development and advancement, only individuals truly passionate about the culinary world stick with it

More about ProStart

- Fort Atkinson High School offers two levels of the ProStart Program
 - ProStart 1 & 2
- This curriculum has been developed by the National Restaurant Association Educational Foundation
- Offers ServSafe certification
- Is a great asset to aspiring culinarians
- Available in every state

Cuisine Creations in the Class

Stir-Fry

Funnel
Cake

Zucchini &
Cheese
Fritters

Spiced
Pumpkin
Bread

Juicy
Lucy
Burgers

Jalapeno
Popper
Dip

Homemade
Marshmallows

Creme Brulee

Cinnamon Ice
Cream w/
Caramel Sauce

Gingerbread
Houses

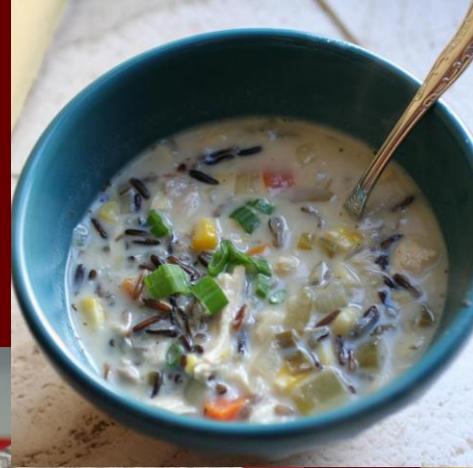
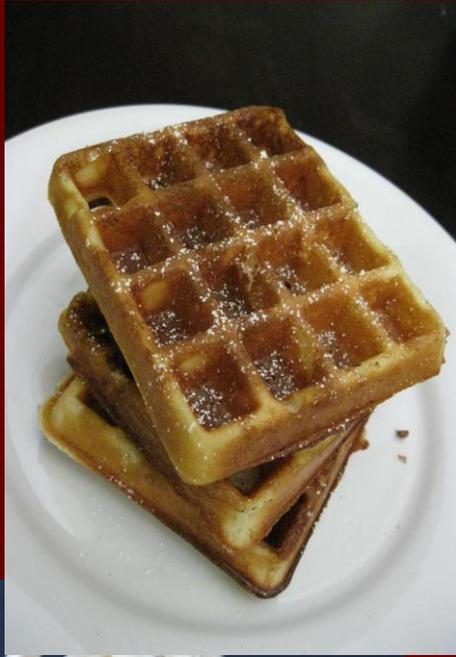
Chef's Salad

Buttermilk
Waffles

Cheesecake

Oven Roasted
Potatoes and
Chicken

Chicken and
Wild Rice Soup



Our 2014-15 ProStart Class...



Catering

- ProStart is requested to do several catering jobs each year
- So far this year, one of our larger jobs was catering a sports tailgate
- We also catered to the FAHS Fall Sports Banquet by providing assorted baked cookies
- We have also done a pumpkin bread sale, taken field trips and participated in a chili contest
- In the past, ProStart has catered breakfast to the annual Senior breakfast in May and the Rotary Banquet

Culinary School Tour

- This year Prostart students had the opportunity to tour the culinary school at Madison College
- We enjoyed great food and got a full view of what culinary labs, atmosphere, and instruction looks like



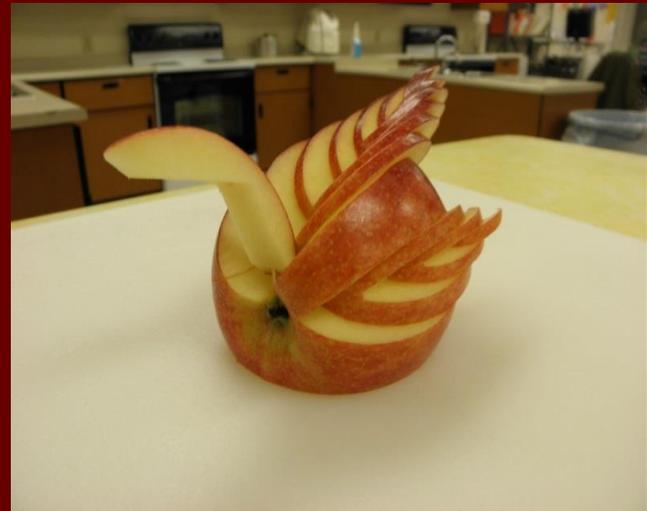
College Credit

- ProStart offers college credit through the Waukesha Community Technical College
- Combined value of the course and certifications covered in ProStart 1&2 is 6-7 full college credits



ServSafe

- ServSafe is a certification that restaurant managers are required to have
- During every shift, at least one person on the floor must have this certification, making it a huge bonus in job interviews
- Individuals are able to receive this certification through the ProStart class simply by passing an exam



YAP (Youth Apprenticeship)

- ProStart offers students the opportunity to participate in a YAP with a local restaurant
- Students can leave school early, earn high school credit, and get paid both in cash and experience



Capn's Roadhouse

- ProStart students are to be given a unique final exam; serving breakfast at Capn's Roadhouse
- Students will receive a taste of what its like to work as a real kitchen team, as well as hosting in the front of the house

Capn's Roadhouse



*Pictures of last years students during their final exam at Capn's Roadhouse

Capn's Roadhouse



*Pictures of last years students during their final exam at Capn's Roadhouse

Questions???

