



WELCOME TO CULINARY ARTS 1



Mrs. Moehr



- Bachelors of Science in Family and Consumer Education, University of Wisconsin- Stout
- Masters in Education with Emphasis in Technology, Nova Southeastern University
- Completed ProStart training at Le Cordon Bleu Culinary School, Minneapolis and Orlando locations
- Pulaski High School FACS program, 14 years
- Married for 12 years with 2 children:
 - Caleb, 9 and Elia, 7



TODAY'S MENU

Syllabus

Website

Student Info Form

ProStart

Questions?

Where can you find a career in culinary arts?

- *Executive Chef*
- *Sous Chef*
- *Line Cook*
- *Dietitian*
- *Culinary Artist/
Food Stylist*
- *Pastry Chef*
- *Food Scientist*
- *Restaurant & Hotel
Management*
- *Family & Consumer
Science Education*
- *Food Photography*
- *Marketing*
- *Accounting*
- *Food & Beverage Manager*
- *Caterer*
- *Private Chef*
- *Food Research &
Development*

Start here...

- Foods for Life 
- Baking and Pastry Arts
- Tastes of Culture
- Food Science
 - *Science Equivalency*
- Culinary Arts I and 2
 - National Restaurant Association's ProStart curriculum



Why ProStart?



Over the next decade, the industry is expected to create an additional **1.8 million jobs**, **47,000** of which will be management positions.

ProStart provides the foundation of skills necessary for careers in the food-service industry



ProStart COA Requirements

ProStart Certificate of Achievement

- Year 1 Exam
- Year 2 Exam
- 400 Hours Work Experience in Food-Service
- 52 of 70 Workplace Competencies Checklist

Credit at Colleges

Scholarship Opportunities



Core Applications

- ***English/Literacy***
 - Informational text, reading/writing standardized recipes, restaurant proposals, communication skills
- ***Mathematics***
 - Converting recipe yields/ingredients, menu price calculations
- ***Science***
 - Chemistry of food and nutrition
- ***Social Studies***
 - History of food-service, diversity in the workplace

Additional Scholarships:

Wisconsin & National ProStart Competition

- **2015: PHS ProStart Management Team- 2nd Place**
- **2014: Pulaski High School Management Team**
 - 1st place in Wisconsin; competed National Competition
- **2012: PHS ProStart Management Team- 3rd Place**
- **2011: PHS ProStart Management Team- 3rd Place**
- **2010: Pulaski High School ProStart Culinary Team 10th in the Nation (ranked in the top 40 out of over 2000 students who competed in ProStart)**

Who's Next to Lead This Industry?



It could be . . .

YOU

Let's Get Started
on Your
Future Culinary Careers