# Bridges Career Academy

# Hospitality

*Brainerd High School*

Learn about the variety of careers in the hospitality field. Develop culinary skills using ProStart, an industry-developed curriculum, and enhance skills while working with a chef from the Brainerd Lakes Area. Learn business operations, oral and written communications, financial planning, customer relations, and business operations. Gain entry-level employment or continue education.

MINNESOTA ProStart
National Restaurant Association Educational Foundation

## Academic Courses

- Culinary Arts I, II
- Creative Foods
- Accounting I
- Intro to Business

## Career Experiences

- Learn from industry speakers
- Work with a local professional chef
- Tour local businesses/resorts
- Attend the Bridges Career Exploration Day or other regional career fairs

## Completion Standards

COMPLETE

☑ **Culinary Arts I OR II AND Creative Foods**

☑ **Accounting I OR Intro to Business**

GRADES **B↑**

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## Job Skills

In addition to having technical skills, employers expect workers in this industry to have these skills:

- Active listening and speaking skills
- Ability to work as a member of a team
- Oral and written communications skills
- Ability to work with customers

Bridges Career Academies & Workplace Connection

*Supported in part by Sourcewell (formerly NJPA)*
6/2018

**www.BridgesConnection.org/Brainerd**

# Hospitality Academy

Brainerd High School

The Hospitality Academy is a gateway to a wide variety of careers in the hospitality field. Students develop culinary skills using ProStart, an industry-developed curriculum, and have an opportunity to enhance skills while working with a chef from the Brainerd Lakes Area. The business courses help students develop an understanding of business operations, oral and written communications, financial planning, customer relations, and business operations. Students completing this academy will have the skills necessary to gain entry-level employment and basic knowledge to continue to higher education in the hospitality field.

## ACADEMY COURSES

**Culinary Arts I** — 1 High School Credit
This introductory course focuses on kitchen safety, meal planning and food preservation. Topics include kitchen safety, food sanitation, and nutrition, using local foods and selection and use of equipment. Food preparation experiences will include fruits, vegetables, meats and poultry. Consumer awareness of factors affecting cost and nutrition with cooking will be stressed.

**Culinary Arts II** — 1 High School Credit
This course uses the Prostart Curriculum, designed by the National Restaurant Association, to prepare students for careers in the restaurant and hospitality fields. Students will learn basic restaurant management skills, safe food handling procedures, and knife skills. Students will also learn culinary skills such as eggs and dairy, breakfast cookery, potatoes and grains, cooking methods for meats and poultry, advanced baking including artisan breads, cakes, specialty desserts and more. Students will work closely with a mentor chef from a local food service establishment throughout the course.

**Creative Foods** — 1 High School Credit
In this course students will study creative food preparation. Restaurant style presentation and techniques will be the focus of each unit. Students will learn about food safety and sanitation; measuring techniques; tools and terms of recipes; and creative food preparation techniques. They must pass a kitchen and food safety test before they can participate in lab. Units of study will include safety and sanitation, kitchen basics, chocolate, cake decorating, appetizers, pastry, herbs and spices, coffee and teas, and ethnic cuisine. Students will plan and prepare a variety of foods with a focus on appearance and presentation.

**Accounting I** — 1 High School Credit and/or 3 College Credits
Accounting is the language of business and a systematic record of business transactions. It is also used every day in our personal lives to pay bills, balance checkbooks, pay taxes, and so on. Students can use these courses in the following ways: Vocational education (keeping records for someone), self-employment (keeping your own records for business), personal use and ground work for college study. In this course students use a bookkeeping system with journals and ledgers, prepare worksheets, and record transactions.

**Introduction to Business** — 1 High School Credit I and/or 3 College Credits
This course gives students an understanding of what is necessary to manage a successful business and the importance of business in our global economy. Students will explore how managing a business differs in various cultures around the world. Students will develop a plan to start a new business.

## COMPLETION STANDARD

Students wishing to receive a certification for this academy must complete Culinary Arts I or Culinary Arts II AND Creative Foods as well as ONE of the two of the following business courses: Accounting I OR Introduction to Business. Students must pass all courses with 80% or better.

## CAREER EXPERIENCES

Students will be working with a local chef, listen to guest speakers, tour local resorts and businesses, attend Bridges Career Exploration Day, and other career fairs, and listen to a variety of business related videos.

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**JOB SKILLS**

In addition to having technical skills, employers expect their workers to have other skills such as:

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- Oral and written communications skills
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**CAREER OPTIONS:** www.careerwise.minnstate.edu/careers
**JOB OUTLOOK:** www.careerwise.minnstate.edu/jobs
**POSTSECONDARY PROGRAMS:** www.careerwise.minnstate.edu/education

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