



Bridges Career Academy

Culinary

Staples-Motley High School

Acquire basic food preparation skills and understand the culinary industry. Experience preparation and presentation of a variety of foods and gain an understanding of nutritional as well as health and legal issues related to the culinary industry. Gain entry-level employment or continue education.



Academic Courses

- ProStart A
- ProStart B
- Introduction to Business

Career Experiences

- Tour a different types of kitchens
- Attend the Bridges Career Exploration Day or other regional career fairs
- Learn “ServSafe” principles

Completion Standards

COMPLETE

All courses

GRADES **B** ↑

Earn a **certificate** and **green cord** at graduation



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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
- Attention to details
- Teamwork
- Reliability
- Problem solving
- Oral and written communications skills



Culinary Career Academy

Staples-Motley High School

The Culinary Academy allows students to acquire basic food preparation skills and understand the culinary industry, using national industry curriculum, ProStart. Students will experience preparation and presentation of a variety of foods and gain an understanding of nutritional as well as health and legal issues related to the culinary industry. Students will be prepared to go directly to employment or further their education.

ACADEMY COURSES

ProStart A — .5 High School Credit

This course introduces the Food Service Industry, culinary terms and history, and use of weights and measures. Food sanitation, tools and equipment along with basic cooking principles will be covered. Students will prepare products from scratch focusing on the following ingredients: eggs, dairy, sauces, vegetables, fruits, salads, grains, and pasta.

ProStart B — .5 High School Credit

The course teaches practical skills in regards to baking. Students will learn basic food safety and sanitation skills. Baking from starch is emphasized. Students will learn baking terminology, the function of ingredients and how to bake quality products such as quick breads, yeast breads, pies, cakes, cookies and other baked products.

Introduction to Business — 1 High School Credit and/or 3 College Credits

This course is a survey of the forces that shape business in America and an overview of how American business responds. Topics include business ethics, business economics, and forms of business organization, management functions, marketing procedures, business finance and more.

COMPLETION STANDARD

Students wishing to receive a certification for this academy must complete all courses and earn 80% in each of the courses. The “ServSafe” certification is encouraged but not required.

CAREER EXPERIENCES

Students will attend the Bridges Career Exploration Day event and other regional career fairs, and learn “ServSafe” principles for the industry. Students will tour an industrial kitchen, Staples Motley High School kitchen, and experience an ethnic kitchen.

JOB SKILLS

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

- Active listening and speaking skills
- Attention to details
- Team work
- Reliability
- Problem solving
- Oral and written communications skills
- Ability to work with customers

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