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Culinary Arts 1 Course Overview. In this class, students have the opportunity to explore the exciting and developing professions in the culinary industry using the National Restaurant Association's ProStart curriculum. ProStart students have opportunities to work with mentoring chefs from the local area and currently, we have been fortunate to work with the chefs at Lambeau Field (Delaware North Sportservice) in Green Bay, WI in preparation for ProStart competitions.

Culinary Arts 1- ProStart - Mrs. Moehr's FACS Website

Step #1: Talk with your teacher or counselor. about taking the ProStart® classes. These classes will teach you how to prepare and serve all different types of food as well as nutrition, marketing, and restaurant management. You will also learn about other exciting areas of the industry such as lodging, tourism, and retail.

ProStart Students | GoProStart

Chapter 8 Study Guide Activities/Assessments Ch 8 Safe Flow of Food Study Guide/Notes Coronavirus and the Flow of Food Labs Plan a lab containing a TCS food, completing both recipe and flow of food templates Chapter 9: Risk Management Presentations/Resources Risk Management Part 1 (Hazards/Safety)

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Risk Management Part 2 (Positive Work Environment)

Culinary Arts 1: Resources & Materials - Mrs. Moehr's FACS ...

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Final Exam Study Guide - Culinary 1

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