

Dixie High School

FACS Department

Mrs. Natalie Johnson

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Room 113

Pro Start 1 Class Disclosure

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| **COURSE DESCRIPTION**  **This course is designed to train students for career opportunities in the food service/culinary arts industry. Students will learn to use and maintain commercial food service equipment, perform quantity food preparation, and establish their own food service business.** |
| **COURSE PREREQUISITES & CO REQUISITES**  **No prerequisites for this class, but you must be a junior or senior to take this class.** |
| **COURSE OBJECTIVES & LEARNING OUTCOMES**  **1. Students will explore the history and careers of the food service, tourism and lodging industries.**  **2. Students will keep food safe through the use of proper sanitation techniques.**  **3. Students will consistently implement workplace safety.**  **4. Students will identify professional kitchen essentials and understand standardized recipes.**  **5. Students will identify professional kitchen equipment and techniques.**  **6. Students will discuss, prepare and present a quality stock, sauce and soup.**  **7. Students will describe and identify various effective communication processes.**  **8. Students will identify the essentials of effective management in the work place.**  **9. Students will explore and utilize fruits and vegetables.**  **10. Students will discuss the importance of serving your guests.**  **11. Students will properly identify the selection, storage and use of potatoes and grains.**  **12. Students will explore building a successful career in the hospitality industry.** |
| **TEXTBOOKS AND INSTRUCTIONAL MATERIALS**  National Restaurant Association Educational Foundation, 2011, Foundations of Restaurant Management and Culinary Arts Level 1, provided in class.  A book # will be assigned to each student. If the book is lost, the student will be charged $60.00 for the lost book. The books will never leave the classroom, so there will hopefully not be a problem with lost books!  There is also a $40.00 lab fee for this class. |

Servsafe Exam

Students will have the opportunity to take the ServSafe Exam. The ServSafe® Manager Online Course is accepted as an approved training method in all states. By choosing to take the exam and passing the exam your student has great opportunity to work in restaurants and food establishments. I will be the proctor of the exam and can review the student’s scores on the spot! The ServSafe Association will then send the student a certificate of passing the exam. Your student can then take this certificate to any food establishment upon interviewing for a job and are much more likely to get a job offer!

The exam will cost $36.00 per student and will be given sometime in December. Study material is provided in class and your student can also check out a ServSafe manual to study from.

Chef Coats

One of the “Fun” advantages of taking Pro Start is the student will have the opportunity to purchase their own chef coat. The coat is a trademark from NewChef! The coat will have the students name embroidered on it along with the official Pro Start logo! The students can choose between a black or white coat. The coats will cost $25.00 a piece and can be paid at the Finance Office.

If your student chooses not to purchase a coat, I have a classroom set that can be used as well! Students will be required to wear their coats on lab days!

Training for Students by Professional Chefs

One of the first events of the year in Pro Start is an all day Chef Training! Chefs from all over Utah come to Southern Utah and teach classes to our students. The students will miss a full day of school for the training. Students will be activity excused for the event. The training is a lot of fun and the students get to do some on hands learning that they would not normally get to do on a high school level. The Restaurant Association of Utah provides this opportunity to the students at no cost. They even provide the students with breakfast, lunch, and a goody bag promoting Pro Start! The students are not required to attend, however; if they choose not to attend they will have to make the points up. The chefs usually teach 5 classes throughout the day. The student will be required to write a 1 page, typed, double space paper on each of the classes that were taught that day. Totaling 5 pages. I will be sending a note home closer to this event requiring a signature that your student can attend.

Pro Start Competition

Students will have the opportunity to compete with the other high schools in the area. The purpose of competition is to teach the students about the culinary industry. Its about learning, experience, and fun! The students are not required to compete, but it is a great learning experience for all! The students will learn more about competition as the school year proceeds. The high schools in region 5 will compete and 2 schools will be chosen to move onto state. State is held at the capitol building in Salt Lake City. State Competition will have a fee. I am unable to announce that right now until I know more info.

Technology in the Classroom

My class website that the students will visit often is:

mrsnjohnson.weebly.com

The students and parents can follow the FACS department on instagram!

@dixiesduo

The purpose of the instagram page is for students to stay current with Pro Start and any other FACS classes offered at Dixie High School! Anoucements, Class schedule changes, anything new, photo ops and FCCLA happenings will be shared on the instagram page. Students are not required to follow the page, it’s sole purpose is making the classroom more fun in learning! None of the students will be followed back on the instagram page, it’s for classroom purposes only!!!

 Remind 101

A new app that I am excited to use this school year is Remind 101. I learned all about it at my summer conference. The students will be given a phone number from me that I receive from the app. They will then text a code provided by me to the number. The text will than be received from the app Remind 101, I will then be able to text/email the students of any reminders for class! The app is completely safe and none of the students phone numbers are revealed in the process. I will only be able to see a number count of home many students signed up to receive the reminders. I would love for any parents who would like to receive the class reminders to sign up as well! Once I have the code available, I will email it out to the parents.

Grading

-Labs: 20 pts – to make a lab up students will need to come and prepare the lab during lunch within 2 class periods of the date they missed, if the student missed because of an activity excused, the student can make the lab up at home and bring a note in from mom/dad/guardian

-Chapter Study Guides: 50 pts

-Tests: Usually worth 2 points a question

* Projects: 75 pts
* Catering Days: 50 pts

By signing this class disclosure for Pro Start 2 you agree to the terms above.

Student Printed Name

Student Signature

Parent/Guardian Printed Name

Parent/Guardian Signature