



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 about business operations, oral and written communications, financial planning, customer relations, and business operations. Gain entry-level employment or continue education.



Academic Courses

Required:

- Culinary Arts I OR Culinary Arts II
- Creative Foods

Choose one:

- CIS Accounting I
- Intro to Business/Personal Finance

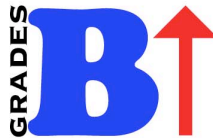
Career Experiences

- 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**
- CIS Accounting I OR Intro to Business**



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



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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 course uses the Prostart Curriculum, designed by the National Restaurant Association for students who are interested in going into the restaurant or hospitality fields. Students will learn the skills and knowledge they need for success in the foodservice industry, such as: food safety and sanitation, knife skills, and operating basic and specialized kitchen equipment. Units of study will be making meringues, making stocks, soups and sauces, methods of cooking, flavoring with herbs and spices, salads and sandwiches, artisan pizza, plating techniques and more. Students will also learn basic management skills throughout the course. Students will work closely with a mentor chef from a local food service establishment throughout the course.

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.

CIS 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 groundwork for college study. In this course students use a bookkeeping system with journals and ledgers, prepare worksheets, and record transactions.

Introduction to Business/ Personal Finance — 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: CIS Accounting I OR Introduction to Business/Finance. Students must pass all courses with 80% or better.

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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.

JOB SKILLS

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

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

CAREER OPTIONS: www.careerwise.minnstate.edu/careers

JOB OUTLOOK: www.careerwise.minnstate.edu/jobs

POSTSECONDARY PROGRAMS: www.careerwise.minnstate.edu/education