



Youthentity Career Academy – Hospitality I or II
2012-2021 Academic Year

Grade level: 11-12, sophomores by exception

Lead Instructors: Chef Matt Maier, Kirsten Petre McDaniel, Chef Joe Daboul
Location: 572 Highway 133, Carbondale, CO 81623
Course Duration: 1 year
Prerequisites: 9th-grade reading level in English
Credits: 25
College Credit: Yes
Hours of Instruction: 378 +
Time: 1:00 pm – 3:30 pm Mondays & Tuesdays, Thursdays & Fridays
Time: 1:00 pm – 2:00 pm Wednesdays
Start Date: 8/24/2020
End Date: 5/27/2021
Schedule: This program follows the RFSD academic calendar.

Phone: (970) 963-4055
Email: Kirsten McDaniel: Kirsten@Youthentity.org
Email: Matt Maier: aspenprivatechef@gmail.com
Email: Joe Daboul: dabouljo@gmail.com

Textbooks: *Foundations of Restaurant Management and Culinary Arts Levels 1 & 2, Baking with Altitude*
Computers: Students must supply their own computer to access Youthentity University through the internet. You may use your school email address to access Youthentity University.

Supply fees: \$200 supply fee each year (this includes your chef jacket, apron, and hat); \$75 book deposit for a physical book (will be refunded after turning in your book to Youthentity after the final exam in good condition). This year we will also provide e-books with no deposit fee. If you need financial assistance with the tuition, please reach out to Youthentity directly at 970.963.4055

*Students are required to provide their own transportation to and from class. Youthentity will provide bus passes to students who need them.

This syllabus contains the policies and expectations established for the Youthentity Hospitality Career Academy. Students and parents should read the syllabus carefully and understand that they will be expected to abide by these policies and expectations thoroughly.

Youthentity Hospitality Career Academy Description:

The Youthentity Hospitality Career Academy will provide students with an introduction to a variety of careers in the industry, including culinary arts, restaurant management, baking and pastry arts and hotels/lodging. The academy will help you decide if a career in this industry is something you'd like to pursue. Much of the content of this career academy would change every other year, so a student may spend two years in this program if they chose to complete the entire experience.

The five elements of the Youthentity Hospitality Career Academy are as follows:

1. ProStart. As part of the academy, students will participate in the ProStart program, sponsored by the Colorado Restaurant Foundation. ProStart stands for “Professional Start” and is a two-year foodservice hospitality management curriculum offered to junior and senior students and sophomores by exception. This nationally certified program is a competency-based study of food preparation, lodging, customer service, and business management, coupled with the opportunity to earn scholarship opportunities through competitions in both culinary arts and restaurant management. Over several years, Youthentity’s students have been awarded over \$920,000 in scholarship opportunities through competitions at the state level. Participating in and practicing for a competition will be above and beyond the requirements of the Youthentity Career Academy.

The ProStart program at Youthentity is also:

- A concurrent enrollment program with Metropolitan State University in Denver. Students have the option to enroll at MSU while they are taking ProStart, earning college credits for successful completion of the program. The college tuition and an optional field trip to the university are paid for by Youthentity and grant monies from the Colorado Restaurant Association. Another requirement is that each student takes and passes the ServSafe Food Handler exam. Youthentity will provide the course instruction and pay the exam fee (for only one attempt. The ServSafe Food Handler certificate is something that stays with you as a job credential and is valid for three years.
- A Top 50 Hospitality program in the nation for high school students according to Sullivan University. We have received this honor for four consecutive years.

ProStart Level 1 or ProStart Level 2 is offered every year. Students may enter the program as a junior by starting either in ProStart Level 1 or ProStart Level 2. ProStart Level 1 is not necessarily a prerequisite for ProStart Level 2. One level of ProStart will be covered as part of the Youthentity Hospitality Career Academy each year.

Topics covered in ProStart Level 1 include: Professional Expectations & Communication Skills, Food Safety & Sanitation, Workplace Safety, Knives, Equipment & Smallwares, Culinary Math, Salads, Dressings, Sandwiches, Pizza, Stocks, Soups & Sauces, Cooking Methods, Service, and Management

Topics covered in ProStart Level 2 include: Marketing, Menu Management, Breakfast Cookery, Fruits & Vegetables, Potatoes, Grains & Pasta, Food & Labor Costing, Sustainably, Nutrition, Meat, Poultry & Seafood, Baking & Desserts

2. Baking & Pastry Arts. Students will complete additional baking & pastry arts training to give students experience in this area from muffins and bread to multi-layer cakes, and puff pastry. This instruction goes well beyond the baking and desserts curriculum that is part of the ProStart program.
3. Youthentity University. General employability skills are critical to being successful in your career. Students will complete online coursework during class time blended with group discussions and industry speakers. Students will earn course completion certificates to help build their resume.
4. Training & Education Planning. We’ll help you develop a plan for the careers you are interested in including determining what type of training or education you need to achieve your goals, their costs, what you can expect in terms of future earnings while balancing this with the lifestyle you’d like to achieve. Regardless of the path you choose, it’s essential to “know before you go” so that you don’t take on unreasonable debt.



Optional but strongly encouraged are:

Competition Teams:

Students will be allowed to join the Youthentity ProStart competition team. Two teams will be selected: restaurant design & management and culinary arts. We try to accommodate each student's first choice, but the instructors determine team placement. There are limitations to the number of students allowed on each team. Teams will meet after school to practice. In general, the restaurant team will meet around 10 hours per week and the culinary team 10-30 hours per week to be prepared for the competition. All costs to compete on a ProStart at Youthentity team is paid for by YE. Some weekend day and overnight travel are involved for the regional, state, and national competitions. Over the past six years, our students have amassed over \$900,000 in scholarships for post-secondary education and training from competitions.

ProStart National Certification:

Students earning the ProStart National Certification may be eligible to earn college credits and a minimum of \$2,000 in scholarships. This depends on the articulation agreements between ProStart and each university (check ProStart Passport). ServSafe credit may also be awarded if you take and pass the management level ServSafe Exam (call the university you are interested in attending first). To earn the ProStart National Certificate, students must:

- Complete both ProStart Level 1 and ProStart Level 2 courses with a minimum grade of a 70%
- Pass both ProStart Year Level 1 and ProStart Year Level 2 national tests with a minimum grade of a 70% (proctored by the instructor as final)
- Be employed at an approved food service/hospitality/lodging internship site.
 - 400 hours verified with pay stubs by August of the student's freshman year of college (see instructor)
 - Have 50 of the 72 student competency checklist items checked off by employer/instructor

Program Expectations & Requirements:

ATTEND ALL CLASSES- Students are required to attend all classes with two exceptions:

1. If you are traveling for sports or other extra-curricular activities, you should expect to make-up any *labs* missed through volunteer service as labs cannot be repeated.
2. Illness provided you bring a doctor's note to your next class.

If you have excessive absences, determined by the sole discretion of the instructor, you may be withdrawn from the program early and issued an "F" grade.

Whether your absence is excused or unexcused, students must call, text or email their instructor to let them know they will not be in class. 4-hour notice is expected so we do not purchase unneeded food and supplies.

BE PUNCTUAL- Early is on time. On-time is late. Late is unacceptable. Be ready to go at your table for lectures and labs before class officially begins.

BE PREPARED- It is an expectation for you to come to class with the proper materials (classwork, paper, pencil, your computer, etc.). This also includes homework assignments, which are due at the beginning of class and will be submitted through Youthentity University. In addition, your cell phone should always be put away. On lab days, you must be in full uniform (chef coat, sturdy pants, closed-toe shoes, chef hat).



As part of a real-world learning experience, Youthentity expects students to have the maturity to keep up on their work and to attend all program classes. Reminders will not be made to parents.

PARTICIPATE- Participate in all your labs, lectures, and discussions fully. Do not rely on others to do all the work. This includes cleanup of the kitchen and learning space. For lectures, you should be able to ask at least one question of the instructor or guest speaker.

BE A GOOD EMPLOYEE AND TEAM PLAYER – This program is more than cooking and business. It’s about learning how to work with others, assume leadership roles, being reliable and accountable to your teammates and coaches, volunteering to further the organization and developing basic employability skills such as timeliness, dependability, thinking critically, teamwork, written and oral communication.

Grading:

The student will receive a letter grade for first and second semesters. Grades are based on the following:

Participation* – 60% (includes attendance, participation, lab grades)

Homework** – 20%

Academic Exam – 10%

Skills Exam – 10%

90 – 100% = A

80 – 89% = B

70 – 79% = C

0 – 69% = F

*The student’s grade is based on attendance, participation in lectures and discussions and the quality of the work they do as a contribution to the goal of the entire team. The teamwork, lab and participation grade is determined at the sole discretion of the instructor.

**Homework – All homework will be completed on Youthentity University and will not be accepted after the module closes.

Extra Credit – students will be provided with volunteer opportunities to help raise money for and increase the visibility of our program. For every 10 hours of volunteer service, the student will earn an additional 1% on their grade. Volunteer service opportunities vary from year-to-year and are not given at the end of the semester to make up for uncompleted work. Extra credit will not be given for service hours intended to make-up for labs missed.