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East Lee County High School



# EAST LEE COUNTY CULINARY ARTS ACADEMY

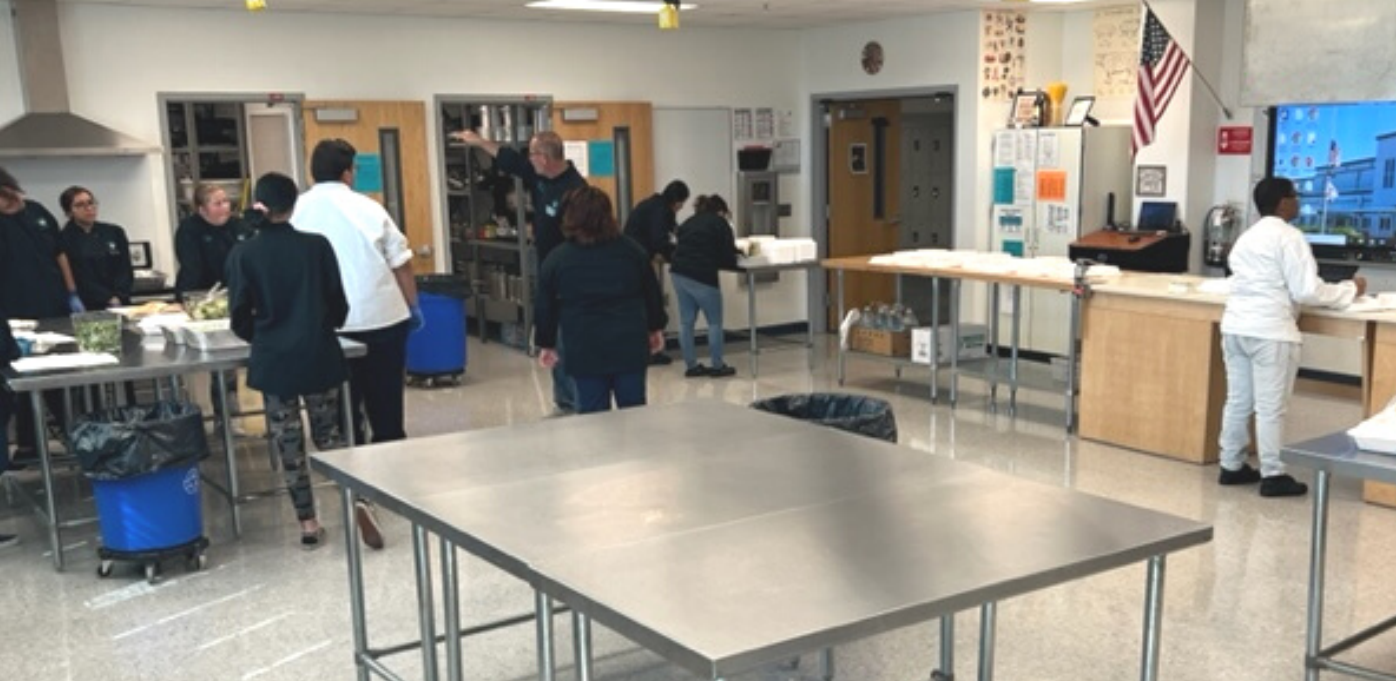
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## OUR PROGRAM

The Culinary Academy provides a great opportunity for students to prepare for careers in the Hospitality industry. Our program follows the ProStart curriculum, a comprehensive program that combines classroom instruction with hands-on experience. Not only do managers prefer to hire students from ProStart programs, but the ProStart certificate of achievement can also earn student's college credit. Skills developed in the Culinary program include safety & sanitation, food preparation, dining etiquette and a variety of management skills. In addition to classroom explorations, Culinary students have the opportunity to participate in culinary competitions and special events outside of school.

## PROGRESSION

### LEVEL 1 FOUNDATIONS OF RESTAURANT MANAGEMENT 1, LEVEL 1 PROSTART

- Overview of the restaurant and food service industry
- Safe operations
- Introduction to the kitchen
- Culinary exploration



### LEVEL 2 SERVSAFE CERTIFICATION - COURSE MANUAL 7TH EDITION

- Keeping food safe
- Understanding the microworld
- Contamination, food allergens and foodborne illness
- The safe food handler
- The flow of food
- Facilities and equipment
- Regulation and standards
- Pest management
- Service and management - Foundations 1 textbook, Unit 5

### LEVEL 3 / 4

These classes are scheduled together and spend a significant amount of class time managing Jag's Cafe and Special Event preparation. Foundations of Restaurant Management 2.

- Reaching your customers
- Culinary explorations
- Managing Costs
- Operational Concerns
- Meat, Poultry and Seafood
- Baking and Garnishing

