

Student Organization

Food Production, Management & Services and Culinary Arts programs are required to have an affiliated FCCLA (*Family, Career & Community Leaders of America*) chapter as an integral part of the instructional program.



FCCLA is unique among youth organizations because its programs are planned and run by members. It is the only Career and Technical Student Organization with the family as its central focus. Participation in national programs and chapter activities helps members become strong leaders in their families, careers, and communities.

Involvement in FCCLA offers members the opportunity to expand their leadership potential and develop skills for life planning, goal setting, problem solving, decision making, and interpersonal communication necessary in the home and workplace.

STATE OF ARKANSAS



Asa Hutchinson
Governor

Charisse Childers, Ph.D.
Director

Department of Career Education



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ProStart

*Developing
Knowledge, Skills,
Attitudes & Behavior*

Office of Family and Consumer Sciences
Starlinda R. Sanders, Program Manager

ProStart

ProStart is the career-building program for high school students who are interested in culinary arts and restaurant and foodservice management. Throughout an exciting two-year period, they study in the classroom, participate in mentored work experiences, and test their skills in local and national competitions. Most importantly, ProStart students grow into the leaders our industry needs.



From 2008 to 2018, the number of jobs in the restaurant and foodservice industry is projected to increase by 2 million. That includes approximately 47,000 management positions. But ProStart is answering the challenge. It's already working for approximately 60,000 student participants in more than 1,600 schools, across 47 states, territories and districts.

School districts desiring to add ProStart to an existing or new program of study in Culinary Arts or Food Production, Management and Services will need to provide training, curriculum, and equipment necessary for instruction. The course must be taught for five consecutive years after the initial implementation.

Course Outline

Year 1

Preparing for a Successful Career
Successful Customer Relations
Preparing and Serving Safe Food
Preventing Accidents and Injuries

Kitchen Basics
Foodservice Equipment
Nutrition

Breakfast Food and Sandwiches
Working with People
Salads and Garnishes

Business Math
Fruits and Vegetables
Controlling Foodservice Costs

Year 2

Preparing for a Successful Career
The History of Foodservice
Potatoes and Grains
The Lodging Industry

The Art of Service
Desserts and Baked Goods
Marketing and the Menu

Purchasing and Inventory Control
Meat, Poultry, and Seafood
Standard Accounting Practices

Stocks, Soups, and Sauces
Tourism and the Retail Industry
Communicating with Customers

Electives

In order to complete a program of study, a student must complete three units in a defined sequence of courses. ProStart serves as an elective option in the following programs of study:

- Culinary Arts
- Food Production, Management & Services



Programs of Study

Other programs of study which are approved by the Office of Family and Consumer Sciences are:

- Family and Consumer Sciences
- Child Care Guidance, Management & Services
- Education & Training
- Lodging Management,
- Cosmetology

For information about implementing any of these programs, please contact the Office of Family and Consumer Sciences at:

501-682-1115