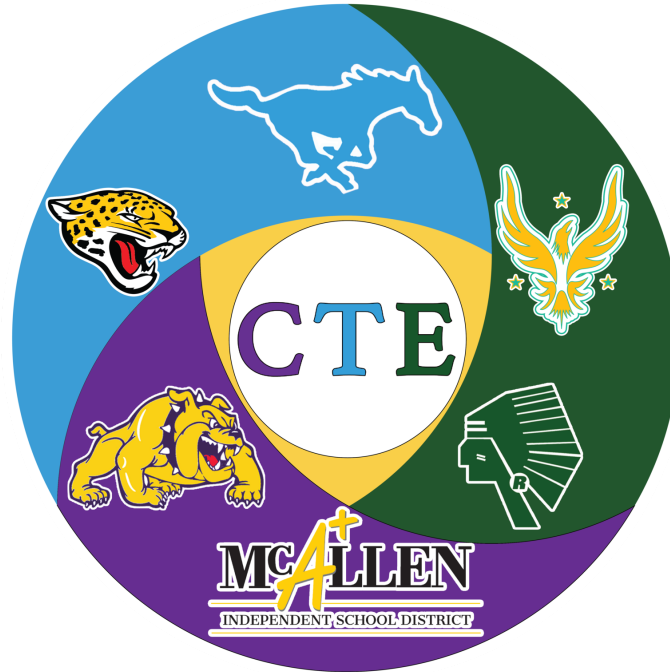


Culinary Arts Program Playbook for Students



Hospitality and Tourism Pathway District-Wide Courses

**Maggie A. Treu and Kenia Cipriano
Instructors**

MCALLEN INDEPENDENT SCHOOL DISTRICT

CAREER AND TECHNICAL EDUCATION (CTE) DEPARTMENT

McAllen Independent School District is an equal opportunity employer. The Board of Trustees and its agents, officers and staff members shall not discriminate on the basis of gender, race, disabling condition, age, color, religion, national origin, military status, or any other legally protected status in making decisions regarding staff members or students.

To the student:

Welcome to the Hospitality and Tourism Pathway. Congratulations on taking the first step in building a career in the Hospitality and Tourism industry! The United States Culinary Arts industry currently employs about 1.8 million people, while the American food service industry has about 13 million people working in restaurants. These two segments of the Hospitality and Tourism industry alone account for over 9% of the U.S. workforce. When you consider how vast the industry is, the potential career choices are huge.

The Culinary Arts Program has been designed to help you, the student, develop and practice the knowledge, skills and tasks required for success as an employee in the restaurant industry. All you need to do is be willing to learn and put in the effort to achieve success. If you are ambitious and want to have a future in this exciting, dynamic industry, you have made the right choice to seek career possibilities available to you in Culinary Arts by enrolling in this exciting career development course of study. This playbook has been developed for you. You have indicated that you are interested in pursuing a career in the restaurant industry. Information has been collected about careers in the industry and certification study resources to help you successfully pass the certification exams from the National Restaurant Association. In addition, this playbook will provide you with necessary information for success in the course; as well as; pertinent information regarding your internship at an industry partner training site. You will have an opportunity to learn academic skills necessary for the restaurant industry, develop verbal/non-verbal communications skills, learn self responsibility, self management, time/energy management, understand the decision-making process, explore career goals, participate in leadership, citizenship and teamwork through Family Career and Community Leaders of America and ProStart.

What is Culinary Arts?

Simply put, culinary arts refers to the art of preparing, cooking, presenting and serving food. Culinary is defined as “related to cooking” and Arts refers to any broad area of interest. Culinary Arts includes all professions that are involved in preparing, cooking and presenting food such as in a restaurant.

Program Overview

The Career and Technical Education Hospitality and Tourism Pathway consists of the following courses that students are required to complete:

1. Complete the program of study, which includes three courses, Principles of Hospitality and Tourism, Introduction to Culinary Arts, Culinary Arts and Practicum of Culinary Arts.
2. Complete a work-based internship experience guided by the American Hotel and Lodging Association competency checklist
3. Complete 40 hours of work-based learning (internship) at an approved training site during class time.

4. Pass the ServSafe Food Handler's Exam, iCEV American Meat Science Association Culinary Meat Selection and Cookery Certification, ServSafe Food Protection Manager's Certification

Students completing the Hospitality & Tourism program of study will learn and be able to:

- Understand the interrelated components that comprise the Hospitality & Tourism industry; as well as, the restaurant industry
- Demonstrate 21st century skills applicable to the Hospitality and Tourism industry
- Know the operational areas of the industry and understand how they work
- Explain how sales and marketing are used to increase revenue
- Understand the importance of safety and security as it relates to the overall environment of the establishment and the customers
- Demonstrate leadership skills in the Hospitality and Tourism industry
- Understand management principles in a variety of Hospitality and Tourism settings
- Demonstrate an introductory knowledge of basic business principles
- Discuss the importance of retail foodservice to the economy.
- Demonstrate proficiency in standard business and food production mathematics.
- Demonstrate a working knowledge of a professional foodservice kitchen.
- Describe and meet the demands of working in a commercial kitchen environment.
- Describe and follow prescribed food safety, sanitation and emergency procedures.
- Communicate clearly and respectfully with peers, instructors, and customers.
- Correctly identify and describe the use of food service terms and ingredients.
- Correctly set up and break down a workstation.
- Demonstrate correct handling of foods. Such as correctly cutting, portioning foods, preparing, serving, cooling, and storing foods.
- Demonstrate correct procedures for product specifications, ordering and receiving.
- Demonstrate a working knowledge of effective menu planning, writing and execution.
- Demonstrate the ability to effectively write, convert and execute standardized recipes.
- To successfully demonstrate the ability to pass the ServSafe Food Handler's Exam, iCEV American Meat Science Association Culinary Meat Selection and Cookery Certification, and ServSafe Food Protection Manager Certification.

Course Descriptions:

Principles of Hospitality and Tourism: (Year One- 1st Semester)

The Hospitality and Tourism industry encompasses lodging, travel and tourism, recreations, amusement parks, attractions, resorts, sporting venues, restaurants and food and beverage service. The hospitality and tourism industry maintains the largest national employment sector in the private sector. Students gain exposure to various positions and careers within the industry.

Introduction to Culinary Arts: (Year One - 2nd Semester)

Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a ServSafe Food Handler certification and the Culinary Meat Selection & Cookery Certification. This course is offered as a laboratory-based course.

Culinary Arts (Year Two)

This course is a comprehensive introduction to the commercial culinary environment. It uses a commercially equipped kitchen as a learning laboratory while coordinating complementary educational opportunities with the foodservice community. It gives students the tools to successfully continue their foodservice education and/or position themselves for success in a competitive food service environment. Students can pursue a ServSafe Food Protection Manager Certification.

Practicum of Culinary Arts (Year Three)

Extended Practicum in Culinary Arts is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Extended Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing workplace.

Student Expectations

1. Be in attendance on a regular basis.

Attendance is very important, not only for class but also in the workplace. It is impossible to learn or perform when you are not present. Your absence causes undue hardship to your fellow trainees and co-workers. Because the instructor has limited time and resources to make up course material, excessive absences may necessitate removal from the course. Absences and poor communication indicate a disinterest and lack of commitment to your training and job placement. Excessive absences may impact the program's ability to place you into internships.

2. Follow all time schedules promptly and consistently.

This training program is designed to cover a large amount of material; therefore, it is necessary to manage time well. When you are late, it disrupts and delays the instruction for the other trainees and the instructor. School tardy policies will be in effect and will be enforced. Lateness and poor communication indicate your disinterest and lack of commitment toward training and may result in removal from the program.

3. Dress according to professional standards.

Because safe and professional attire is required for the workplace, it will be required for the training program as well. Our uniform is worn by professionals in the foodservice industry, and is designed for some protection while working in the kitchen. As in the workplace, if you are not dressed appropriately, you may not be allowed to participate in the day's activities. Proper hygiene is a requirement in the workplace, so it will be required during training.

4. Participate willingly and fully throughout the training program.

The activities are designed to teach new skills. If you do not participate you will not learn these new skills. Even if you already know some of these skills, it is wise to participate and improve your knowledge. Written tests and practical examinations will be given; those scores will be used to evaluate your skills and level of participation.

5. Behave in a manner conducive to learning and working in a professional environment.

A professional setting is the best way to teach new training skills. In this professional setting, as in the workplace, certain behaviors create a dangerous or unpleasant working environment for everyone. The following behaviors cannot be tolerated; the consequences may be immediate dismissal and/or termination from the program:

- a. Verbal abuse including the following: shouting, screaming, confrontational and/or abusive language, obscenities, threats, unwelcome solicitation and refusal to comply with instructor's directions.
- b. Physical abuse, including any inappropriate, unwelcome or confrontational physical contact of any nature.
- c. Possession of drug, alcohol and/or tobacco products, or appearing under the influence of drugs and alcohol.
- d. Possession of weapons, contraband or any unauthorized material that may be deemed destructive, dangerous or inappropriate by the instructor.
- e. Theft of any kind.

6. Use equipment and supplies as directed by the instructor.

Kitchen equipment will be used under the supervision and permission of the instructor. Students may remove textbooks from campus only with the permission of the instructor.

Visitors/non-participants will not be allowed in the kitchens and classroom without the school's and instructor's consent.

7. Abide by all the rules and policies.

The rules and policies are designed to protect all of us and to provide a safe and comfortable learning atmosphere.

Important Information:

Each school year, the internship educational experience will last approximately 12 weeks at the training site. During your sophomore year you will be enrolled in Principles of Hospitality and Tourism during the first semester and Introduction to Culinary Arts during the second semester. Second year students will be enrolled in Culinary Arts and third students will be enrolled in Practicum of Culinary Arts. This commitment also requires you to attend school everyday, be on time, and prepared to work.

Students traveling to Memorial High School/Achieve Early College High School from other campuses will travel by school bus. Students from other campuses will not be allowed to travel to Memorial High School/Achieve Early College High School in their personal vehicles. All students will travel together on a school bus to the internship site on regular school days during the class block periods as determined by the instructor and the training site partner.

Requirements

All Hospitality and Tourism students are required to:

- Return a copy of the Student/Parent Agreement that has been signed by both student and parent.
- Return a copy of the unpaid Training Plan that has been signed by both student and parent.
- Dress professionally in an official uniform (polo top, black slacks and appropriate footwear) while participating in an internship at the training sites.
- Maintain proper grooming and personal hygiene. Girls should wear their hair restrained. Males may not wear facial hair.
- Turn in all required documentation relating to internship learning experience for a grade in the grade book
- Keep up with all course work and due dates during the duration of the course/internship
- **Students receiving disciplinary actions resulting in placement in ISS/AEP/ING will be removed from the course.**

Attendance Guidelines

Students are required to call or e-mail their instructor-coordinator or message via Band App if they are ill and will not be able to attend class. Failure to notify the teacher may result in disciplinary action. In addition, failure to comply may jeopardize your

internship experiences. Email Maggie Treu at maggie.treu@mcallenisd.net or Kenia Cipriano at kenia.cipriano@mcallenisd.net. All students will be required to join the Band App <https://band.us/en>.

Transportation Guidelines

Students are required to travel to and/or from their internship site via MISD Bus Transportation and are expected to adhere to all MISD Bus Transportation Policies. Students **may not** drive their personal vehicles.

Benefits

Students: benefit from learning in a high-skill environment. Students have a unique opportunity to observe all aspects of the training site's operations and discover how the knowledge they gain in high school is applied in the workplace.

Teachers: benefit from a better understanding of what business and industry expect of their employees. By observing student interns, teachers may adjust curricula and instruction to the needs of the work site. Educators and employers work together in preparing students for success in the workplace.

High schools: benefit because they can assure students and parents that upon graduation students will be better prepared for post-secondary education and promising careers opportunities. Close ties with the local employers enable schools to connect youths with career opportunities within numerous fields within the Hospitality and Tourism and Culinary Arts industries.

Business Partners: benefit from the strong, long-term relationships with local schools, which will produce, following post-secondary education, qualified job candidates for their hotels, restaurants and other areas of the hospitality industry.



INTERNSHIP OVERVIEW (Principles of Hospitality and Tourism)

What is an Internship

This internship is a well-defined learning experience designed to prepare the student to excel in their chosen career within the Hospitality and Tourism industry. Students will be applying curriculum skills, which are learned in class and complete the competency checklist.

The type of internship assigned to each student will be determined by availability, student meeting appropriate requirements, and Hospitality and Tourism instructor-coordinator approval. There is one type of internship at McAllen ISD for students enrolled in the Principles of Hospitality and Tourism course.

Business Partner/Work-Based Training Station Internship (DoubleTree Hotel)– knowledge and skills obtained through CTE coursework is applied at the DoubleTree Hotel also known as the training site. Internship grades will be based in part on evaluations provided by the assigned department head or designated hotel employee; as well as; meeting the additional requirements outlined below. The average of these grades will count as 50% of the overall hospitality grade for the progress report and report card during the six-week grading period in which the internship is completed.

Additional Grading Requirements

- **Daily Journal & Time Sheet**– form is due to Internship instructor-coordinator (Ms. Treu) with the mid and final student internship evaluation.
- **Internship Completion**- Students are required to attend as scheduled, call the Internship Coordinator, Ms. Treu by 8:30 a.m. if they are ill and will not be able to attend their internship on an assigned day to 956-632-5235.
- **Points**- Deduction of points may be made for students who do not demonstrate good attendance or dependability.
- **Uniform** – Students will be required to wear a complete uniform while at the training site. This includes an official Hospitality shirt, pants/slacks (no yoga

pants, jeans or leggings will be allowed) and appropriate shoes. Students will be required to purchase the official uniform shirt or shirts.. There are no partial grades for uniforms, either you are in uniform or you are not. Students not in a complete uniform will be left behind in ISS and will earn a 0 for that day's internship grade.

While at the Training Site:

Show your industry partner you are an excellent student by:

- Being on time to school each day
- Coming prepared to school each day
- Using your time efficiently while at the training site
- Follow instructions and adhere to company policies while at the training site
- Limit socializing with other co-workers
- No gossiping at the training site
- No eating at the training site
- Dress Professionally- always wear neat, clean, and pressed uniforms
- Learn as much as you can while participating in your internship experience
- Ask questions if you are unsure of how to do something or what the expectation is
- Immediately alert your teacher, Ms. Treu, of any problems you are experiencing
- Display energy, enthusiasm, a willingness to be helpful
- Smile and show a willingness as well as eagerness to learn each day

Show enthusiasm, the most successful interns are those that display an upbeat, helpful attitude and a genuine interest in performing their assigned tasks well.

What To Expect...

1. Real world experience

Entry-level internships will include some amount of clerical assignments, but you will find these to be a valuable learning experience.

2. Your mentor/department head will give directions and instructions

Your mentor/department head will discuss expectations in the beginning of the internship experience in order to avoid miscommunication or misunderstandings that could lead to problems.

3. Expect feedback

Your mentor/department head will help you by communicating directly with you and in some cases directly with the instructor

4. What if I don't understand the task assigned to me?

Your mentor/department head will explain procedures to you. Don't be afraid to ask questions.

5. Who will assist me?

Your mentor/department head will assign a staff member to mentor and guide you as you learn the skills necessary in the department.

6. Will I get paid?

No. This internship is designed to assist you in experiencing your future career in the Hospitality and Tourism industry by giving you a "real world" experience.

7. Will I get a grade on my report card based on the internship?

Yes, grading policies for the specific type of internship to which you have been assigned are outlined in this handbook.

8. Will I be evaluated?

Yes, refer to the evaluation forms in this handbook. Your mentor/department head will complete your evaluation and give it to your teacher. Remember, this is a MAJOR part of your 6-weeks grade.

Beginning the Internship

- Attend first day of internship orientation at the training site
- Ask mentor/department head to complete and return the Business Partner Internship Agreement/Training Plan
- Record daily internship hours worked & learning experiences on your timesheet or journal
- Ask the mentor/department head to complete an evaluation twice during every six-week grading period.

At the end of the Internship Experience

- Ask the mentor/department head to complete the business/community partner program evaluation form and return it to the Internship Instructor-Coordinator -Ms. Treu
- Complete the Intern Program Evaluation form and return it to the Internship Instructor-Coordinator
- Write a thank you note or letter to your mentor/department head at the end of your rotation.

- If you need a letter of reference you may request a letter of reference from your mentor/department head.

CONGRATULATIONS! You have been enrolled into the Principles of Hospitality and Tourism, Introduction to Culinary Arts, Culinary Arts or Practicum of Culinary Arts course of study. You have met the requirements to be enrolled into the program. Now, you have an opportunity to learn valuable skill sets necessary for future success in the hospitality and tourism industry. Furthermore, you will have an opportunity to learn and be exposed to real world hands-on training. During your three-year course work you will learn what the expectations are in the hospitality and tourism industry, learn on-the-job training skills and a professional certification. Remember to be enthusiastic, willing to learn new skills, and make the most of this exciting opportunity.

INDUSTRY PARTNER PROGRAM EVALUATION

1. How do you consider this hospitality and tourism intern experience a success for the student?
2. In what ways did the Hospitality and Tourism intern experience benefit your organization?
3. What challenges did your organization experience during the internship?
4. Did you receive sufficient information regarding the Internship Program?
5. Were you able to communicate concerns and successes with the teacher as needed?
6. What recommendations do you have to improve this program?

NAME _____ DATE _____
NAME OF ORGANIZATION _____
SIGNATURE _____
STUDENT INTERN _____

Please email this form to Maggie Treu Hospitality & Tourism Program
instructor-coordinator.

Email address: maggie.treu@mcallenisd.net

INTERN PROGRAM EVALUATION (TO BE COMPLETED BY THE STUDENT INTERN)

NAME OF INDUSTRY PARTNER _____

1. Do you consider this internship experience a success for you? Why? Can you share a memorable experience?
2. Do you consider this internship experience a success for the business partner? Why?
3. What were some of your responsibilities?
4. How has this internship experience prepared you for the workforce?
5. Have you been able to apply the knowledge gained in your CTE Hospitality & Tourism class to your internship experience?
6. Were you able to communicate concerns and successes with your mentor/department head as needed?
7. Have your experiences given you a foundation for completing your goals?
8. What recommendations do you have to improve this program?
9. Do we have your permission to quote your comments from this evaluation and publish them in our marketing materials including social media?

Name _____

ID # _____

Signature _____

Date _____

Return this form to Hospitality and Tourism Internship Coordinator – Maggie Treu

Student Intern Evaluation

To be completed by Business Partner

Student _____ Date _____

Supervisor Signature: _____ Title _____

Organization Name: _____

Please provide your candid evaluation of the intern student. Students receive a maximum of 50 points based on your evaluation of their performance. These points are reflected in the major grades that they earn at the midpoint and end of their internship assignment.

On a scale of 1 to 5, with 1 being Unacceptable and 5 being Exceptional, please evaluate the intern on the following characteristics: (please circle one)

Dependability -	1	2	3	4	5
Attendance -	1	2	3	4	5
Completes assigned projects -	1	2	3	4	5
Quality of work -	1	2	3	4	5
Communication Skills -	1	2	3	4	5
Teamwork -	1	2	3	4	5
Problem solving skills -	1	2	3	4	5
Use of good judgment –	1	2	3	4	5
Proper Uniform -	1	2	3	4	5
Takes initiative -	1	2	3	4	5
Demonstrates leadership skills -	1	2	3	4	5

What do you perceive to be this student’s greatest strengths?

In which areas does this student need to improve?

**Return this form to Internship Instructor- Coordinator – Maggie Treu
email: maggie.treu@mcallenisd.net**

TRAINING PLAN AGREEMENT Unpaid Work-Based Instruction

Time of day related CTE (Hospitality & Tourism) class meets _____

STUDENT _____ ID # _____

Grade _____ Age _____

Sex: M ___ F ___

- SCHOOL DISTRICT: McAllen Independent School District
- CAMPUS NAME: McAllen Memorial High School
- TRAINING OBJECTIVE: Hospitality & Tourism

COMPANY NAME _____

_____ Career Cluster Focus CTE course title PEIMS Code

The student agrees to diligently perform the work-based training experiences and conscientiously pursue the coordinated classroom course of study as outlined in the attached training plan. Work-based training experiences will be assigned by the training sponsor and performed according to the same company policies and regulations applicable to regular employees. The student agrees to take advantage of every opportunity to improve his or her efficiency, knowledge, and personal traits in order to pursue further education and enter the chosen occupation as a desirable employee.

The company and school are responsible for providing students with opportunities for training in the basic skills of an occupation and knowledge of related technical information. In order to provide a systematic plan for well-rounded training, a schedule of work-based training experiences and a parallel classroom course of study have been coordinated and agreed upon by the training sponsor and teacher-coordinator.

It is understood that the work-based training experiences will be unpaid. In order to qualify for an exemption from wage requirements, all six of the following criteria must be met: 1) training, even though it includes actual operation of the facilities of the employer, is similar to that which would be given in a career-technology program; 2) training is for the benefit of the students; 3) the students do not displace regular employees, but work under their close observation; 4) the employer that provides the training derives no immediate advantages from the activities of the students, and on occasion operations may actually be impeded; 5) the students are not necessarily entitled to a job at the conclusion of the training period; and 6) the employer and the students understand that the students are not entitled to wages for the time spent in training.

The training period begins the _____ day of _____, 20____, and extends through _____, _____.

There will be a probationary period of _____ days during which the interested parties may determine if the student has made a wise choice of an occupational training area, and if the training should be continued.

This plan may be terminated for just cause by either party without recourse.

Is the training objective listed considered to be a hazardous occupation by the U. S. Department of Labor, Employment Standards Administration and the Wage and Hour Division: YES ___ NO ___

If Yes, any exemption(s) for student-learners or apprentices will apply as described in the *Youth Employment Provisions for Nonagricultural Occupations Under the Fair Labor Standards Act - Child Labor Bulletin 101* or *Child Labor Requirements in Agricultural Occupations - Child Labor Bulletin 102*. Current information for exemptions is available from the U. S. Department of Labor in the Wage and Hour Division or the website at www.dol.gov/esa/whd listed in the Guides.

It is the policy of McAllen Independent School District not to discriminate on the basis of race, color, national origin, sex or handicap in its Career-Technology programs, services or activities as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; and Section 504 of the Rehabilitation Act of 1973, as amended.

Es norma de Distrito Escolar no discriminar por motivos de raza, color, origen nacional, sexo o impedimento, en sus programas, servicios o actividades vocacionales, tal como lo requieren el Título VI de la Ley de Derechos Civiles de 1964, según enmienda; el Título IX de las Emmiendas en la Educación, de 1972, y la Sección 504 de la Ley de Rehabilitación de 1973, según enmienda.

SIGNATURE APPROVALS

Student _____ Date _____

Parent or Guardian _____ Date _____

Hospitality & Tourism
Teacher _____ Date _____

Industry Partner _____ Date _____

(Note: Each party to this agreement should receive a signed copy. Keep the original or a copy with the student's permanent record, and for students with disabilities, the Individual Transition Plan.)

Statement of Agreement for Student Interns

Name _____ ID _____

Address _____ City _____ Zip _____

Cell Phone Number _____ Date of Birth _____

E-mail address _____

Parent phone number _____ Parent phone number _____

Emergency Contact Name and Phone _____

As a member of the McAllen ISD Hospitality & Tourism student internship program, I understand that:

1. I am making a commitment to complete the courses outlined in the curriculum pathway sequence and I am committed to complete my entire internship assignment.
2. In order to participate in Field Experience Internship, I must meet the eligibility requirements outlined in this handbook.
3. Any history or current drug use or criminal conviction will jeopardize my placement in the internship.
4. By signing this agreement, my legal guardian gives me permission to travel with my class on a school bus, report for job interviews and travel unaccompanied to work at my internship if necessary.
5. I understand that I may be required to provide my own transportation to and from the internship if participating on my own time outside of the class time as well as wear the designated complete uniform.
6. Once placed in my internship, I am responsible for all tasks I am assigned by my department head/mentor and will complete these tasks to the best of my ability.
7. If I have a question about the appropriateness of a particular assignment, I will contact my Internship Coordinator-Instructor Ms. Treu.
8. This internship is a result of the partnership between McAllen ISD and the business partner entity (DoubleTree Hotel); therefore, I agree to follow all McAllen ISD rules and all policies outlined by the industry partner including those policies relating to confidentiality. I understand that failure to follow any rules or policies will result in termination from the internship (at partner's discretion), dismissal from the program (at instructor's discretion) and disciplinary action listed in the McAllen ISD Student Handbook. I understand termination will also impact my academic grade in the Hospitality and Tourism district-wide CTE course.
9. I understand that completion of 100 hours of an internship experience is a requirement to sit for the certification exam.
10. I understand that during my internship, I will still be responsible for completing coursework as assigned.

Career and Technical Education Student Organization

***Family, Career and Community Leaders of
America (FCCLA)***



What is FCCLA?

FCCLA: The Ultimate Leadership Experience is unique among youth organizations because its programs are planned and run by members.

FCCLA is the only career and technical in-school student lead organization with family as the central focus. Participation in regional, state and national programs and local chapter activities help members become strong leaders in family, careers and communities. Active student representation in Texas is from the five regions across Texas. Memorial's Treu Blue FCCLA is in the largest region, Region V.

Who Can Join?

FCCLA is a nonprofit national Career and Technical Student Organization for young men and women who are currently enrolled or have previously been enrolled in a Family and Consumer Sciences course. Annual dues are \$25.00 for this school year. Dues are sent to the national and state FCCLA organizations. If you are interested in competing, you are required to pay your dues by the deadline. Students who do not pay their dues may not compete.

What Can FCCLA do for you?

Through FCCLA, youth learn how to make a difference in their families, communities and future careers. Members learn important life skills such as leadership, planning, goal setting, problem solving, decision-making, and interpersonal communication!

Treu Blue FCCLA

Treu Blue FCCLA is the name of the Memorial High School FCCLA chapter. Members who pay their FCCLA annual dues are considered affiliated members of the national and state organization and are eligible for competition. All students enrolled in a Family and Consumer Sciences course may join Treu Blue FCCLA. See Ms. Treu, chapter adviser, for information about joining FCCLA. Throughout the school year, members participate in leadership activities, community service projects, service learning projects, competitions, fundraising activities and more!

FCCLA Mission Statement

To promote personal growth and leadership development through Family and Consumer Sciences education. Focusing on the multiple roles of family member, wage earner and community leader, members develop skills for life through: character development, creative and critical thinking, interpersonal communication, practical knowledge, and career preparation.

Purposes of FCCLA

1. To provide opportunities for personal development and preparation for adult life.
2. To strengthen the function of the family as the basic unit of society.
3. To encourage democracy through cooperative action in the home and family.
4. To encourage individual and group involvement in helping achieve global cooperation and harmony.
5. To promote greater understanding between youth and adults.
6. To provide opportunities for making decisions and for assuming responsibilities.
7. To prepare for the multiple roles of men and women in today's society.
8. To promote family and consumer sciences education and related occupations.



Career and Technical Education Student Organization

Prostart Invitational

Purpose

Students participating at the ProStart Invitational will demonstrate their knowledge of, passion for, and creativity in the restaurant industry through the Culinary and Management competitions. Participation reinforces the skills and knowledge learned from the ProStart program and the “Foundations of Restaurant Management and Culinary Arts” curriculum.



Who Can Join?

All high school students, currently enrolled in a confirmed ProStart program recognized by the National and Texas Restaurant Association Educational Foundation, who have been certified to represent their state, or territory at the national competition by the recognized ProStart Coordinator for that state, territory or region are eligible to compete.

Eligibility

1. Students may participate at ProStart Invitational as a competitor for only two years, which may be nonconsecutive. For the purposes of the ProStart Invitational, competitors are defined as active team members (i.e., cooking or presenting) and/or team managers.
2. Students may compete in one or both the Culinary and Management teams in any year. Competing on two teams at any one ProStart Invitational counts as one year of competition.
3. Should state eligibility requirements differ from national eligibility requirements, states MUST ensure their competing teams meet national eligibility requirements prior to the start of ProStart Invitational. States/teams that fail to certify they meet the national.