

Culinary and Baking/Pastry Arts Program:

Our program is based on the National Restaurant Association's "ProStart" program which is a school-to-work curriculum that prepares students for college and careers in the hospitality industry.

- ▶ **13 week rotations in:** Culinary, Hospitality, Bakeshop
- ▶ **Live Work Experience:** Educated Palate--student run live restaurant lab serving the public
- ▶ **Job Readiness Skills:** Literacy, Math, Safety, Employability
- ▶ **Sanitation:** Students are being taught using the ServeSafe Food Handler training



What we would like:

- ▶ **Community partners who would like to share their expertise with our students and participate in the training of a future employee**
- ▶ **How can you help? Perhaps you could provide our students with:**
 - **Job shadowing experiences**
 - **Unpaid/paid internships**
 - **Jobs**
 - **Mock job interviews**

Any questions, please contact:

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