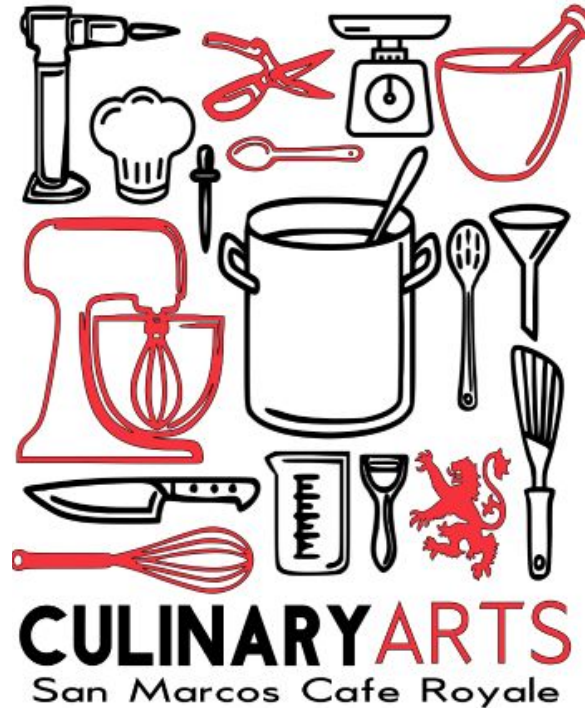




Who Are We?

Work-Based Learning!

Our Café Royale Culinary Arts Management Program teaches students the foundation skills needed for a career in the hospitality industry. Students will utilize the two year ProStart curriculum, supported by the National Restaurant Association. This program includes classroom study, culinary lab work, mentored work experiences, and hands-on work experience by operating our on-site café.



For more information
please contact Chef
Educator, Donna Barker
at:

805-967-4581 ext. 5649

dbarker@sbunified.org



**San Marcos
High School
Culinary Arts Pathway**



Cafe Royale



Opportunities:

- Catering
- Workshops with Culinary Professionals
- Competitions
- Field Trips ~ Cruise Ships, Disneyland, Farms



DUAL ENROLLMENT: 8 UNITS

CA113 Sanitation & Safety

CA116 Intro to Food Service

CA121 Pantry

CA124 Baking



Our students participate in the ProStart program, a nationwide, two-year program for high school students.

From culinary techniques to management skills, ProStart's industry-driven curriculum provides real-world educational opportunities and builds practical skills and a foundation that will last a lifetime.

By bringing industry and the classroom together, ProStart gives students a platform to discover new interests and talents and opens doors for fulfilling careers.



CERTIFICATIONS

- ServSafe Food Handlers Permit
- ServSafe Manager's Certification
- AHLEI Guest Services
- CPR



Feeding Dreams Building Futures



LEADERSHIP OPPORTUNITIES

Members develop skills for life through: character development, creative and critical thinking, interpersonal communication, practical knowledge, and career preparation.