

#WeekendSpotlight

Culinary Skills and Hospitality Management

Culinary Skills and Hospitality Management is a two-year program offered at all 13 AACPS high schools that prepares students with the skills and knowledge needed to be successful in the food service/hospitality industry. Students learn about sanitation, workplace safety, foundational

food preparation, and much more. On-the-job training and classroom instruction enables students to experience all aspects of operating and managing a food service establishment. Students also have the opportunity to earn a nationally recognized ProStart certification if they successfully complete the academic and work experience components and pass the final exam.

At the 2023 Maryland ProStart Student Invitational, Northeast High School took home first place in the Culinary portion of the competition. This competition calls on students to showcase their skills against other programs across the state. The NHS team planned, cooked, and presented a winning three-course meal to a panel of judges.



NHS students Luke Peebles, Elyce Bonanno, Jamira Green, and their instructor, Star Bey, will represent AACPS and Maryland at the National ProStart Invitational in Washington, D.C., this May.

Learn more at <https://www.aacps.org/page/6989>