



HOSPITALITY & TOURISM

A GUIDE TO PURSUING YOUR CAREER PATH

CULINARY ARTS >>>

A career in culinary arts involves more than simply cooking. Many job opportunities exist in this field, from executive chefs to part-time food service workers.

Chefs, cooks, and food preparation workers prepare, season and cook a wide range of foods in a variety of restaurants and other food service establishments. Food service managers are responsible for the daily operations of restaurants and other establishments that prepare and serve meals and beverages to customers.

Important characteristics for those interested in culinary arts include working well as part of a team, working efficiently, personal cleanliness, self-discipline and initiative.

HIGH SCHOOL PATHWAY CLASSES >>>

INTRODUCTION TO CULINARY ARTS introduces fundamental food preparation terms, concepts, and methods where laboratory practice parallel class work. Fundamental techniques, skills, and terminology are covered with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and operation procedures. Course also provides an overview of the professionalism in the industry and career opportunities leading to a career pathway in Culinary Arts.



CULINARY ARTS I builds from techniques and skills learned in Introduction to Culinary Arts. This fundamentals course begins to involve in-depth knowledge and hands on skill master of Culinary Arts.

CULINARY ARTS II builds on techniques and skills learned in Culinary Arts I with strong importance given to refining hands on production of the classic fundamentals in the commercial kitchen.

Students will earn one unit of credit in Food Science with successful completion of all three courses in the Culinary Arts Pathway. All three courses must be completed while enrolled in the HCSD. A grade of "P" (Pass) will be awarded.

CAPSTONE: WBL INTERNSHIP >>>

WBL (WORK-BASED LEARNING) connects skilled, knowledgeable and driven students to local businesses every year. Students who participate in the Hospitality & Tourism program and have been selected to participate in WBL will leave school early to work with our fantastic business partners. Benefits to students include a chance to put skills learned in the classroom to use in an authentic setting, getting a competitive advantage on their career and networking with industry leading professionals all while still in high school. www.hallcowbl.org



CAREER TECH STUDENT ORGANIZATIONS >>>

FCCLA: Family, Career and Community Leaders of America (FCCLA) is a national Career and Technical Student Organization (CTSO) for young men and women in Family and Consumer Sciences (FCS) education in public and private school through grade 12.

FCCLA offers intra-curricular resources and opportunities for students to pursue careers that support families. Since 1945, FCCLA members have been making a difference in their families, careers, and communities by addressing important personal, work, and societal issues through Family and Consumer Sciences education.



POTENTIAL CAREERS >>>

- Bakers
- Baristas
- Chefs
- Cooks
- Food Service Managers
- Meeting, Convention & Event Planners
- Waiters & Waitresses
- Lodging Managers
- Food Prep Workers
- First-Line Supervisors of Food Prep & Serving Workers
- Personal Chef

CULINARY ARTS

CAREER PATHWAY - PLAN OF STUDY

GRADUATION REQUIREMENTS

ENGLISH/LANGUAGE ARTS

4 Units *Must Include:*

9th Grade Literature & American Literature

SOCIAL STUDIES

3 Units *Must Include:*

World History, US History, Government & Economics

MATHEMATICS

4 Units *Must Include:*

GSE Algebra I, GSE Geometry & GSE Algebra II

+

one additional GSE/AP/IB/DE Math course

OR

GSE Accelerated Algebra I/Analytic Geometry A,

GSE Accelerated Geometry B/Algebra II, GSE Precalculus

+

one additional GSE/AP/IB/DE Math course

SCIENCE

4 Units *Must Include:*

Physical Science or Physics; Biology;

Chemistry, Earth Systems, Environmental Science or AP/IB course

+

one additional Science course

HEALTH & PERSONAL FITNESS

1 Unit *Must Include:*

1/2 unit of each

CAREER, TECHNICAL & AGRICULTURE EDUCATION (CTAE)

3 Units *Must include:*

Introduction to Culinary Arts, Culinary Arts I, Culinary Arts II

ELECTIVES

4 Units

*Students planning to attend most post-secondary institutions must take 2 units of the same modern language.

TOTAL UNITS REQUIRED

23 Units

PERSONAL APTITUDES

ACTIVITIES THAT DESCRIBE WHAT I LIKE TO DO:

- Investigate new places & activities.
- Work with all ages & types of people.
- Organize activities that other people enjoy.
- Have a flexible schedule.
- Communicate easily, tactfully & courteously.



PERSONAL QUALITIES THAT DESCRIBE ME:

- Tactful
- Self-motivated
- Works well with others
- Outgoing
- Slow to anger

WANT MORE INFORMATION ON YOU?

YouScience is the science of YOU – how your mind is wired, what makes you tick, the skills and knowledge that set you apart. You have talent and there's a path that's right for you – we can help you find it.



Login to Infinite Campus and locate the SLDS Portal link on the left. Once logged in, click on "My Career Plan" then choose "Go to YouScience".

WHAT YOU LEARN IN SCHOOL MATTERS

You're learning skills and knowledge that can make you a qualified candidate for in-demand careers. Industry-recognized certifications, available to all pathway students, are great signals to employers that you have the skills they're looking for. Certifications help validate what you know, so other people know, that you know it.

QUESTIONS?

Contact your CTAE teacher, WBL Coordinator or School Counselor

PATHWAY TO FUTURE CAREER OPTIONS

HIGH SCHOOL

Pathway Courses

Introduction to Culinary Arts
Culinary Arts I
Culinary Arts II

Capstone

WBL Internship
Dual Enrollment

POST-SECONDARY

Technical College

Certificate
Diploma Program
Degree Program

4 Year College/University

Bachelor Degree
Masters Degree
Graduate Studies