



# Restaurants and Food/Beverage Services

**Career Goal (O\*NET Code):** Chef and Head Cook (35-1011), Cook, Restaurant (35-2014), Baker, Bread and Pastry (51-3011).

**Cluster Overview:** Hospitality & Tourism encompasses the management, marketing and operations of restaurants and other foodservices, lodging, attractions, recreation events, and travel related services.

## SUGGESTED COURSEWORK

## EXTENDED LEARNING EXPERIENCES

<b>High School</b>	<b>9th</b>	<b>Core Courses:</b>	English I Algebra I Biology	World Geography Languages other than English I Health/PE or Equivalent	<b>Curricular Experiences:</b> DECA Family, Career and Community Leaders of America SkillsUSA	<b>Extracurricular Experiences:</b> Language Immersion Programs 4-H Youth Development Speech & Debate Team	
		<b>Career-Related Electives:</b>	Personal and Family Development or Entrepreneurship				
		<b>Core Courses:</b>	English II Geometry Chemistry	World History Languages other than English II Technology Applications			
		<b>Career-Related Electives:</b>	Nutrition and Food Science or Food Science and Technology or Introduction to Culinary Arts or Management				
<b>10th</b>	<b>Core Courses:</b>	English III Mathematical Models with Applications Physics	United States History Communication Applications PE or Equivalent	<b>Career Learning Experiences:</b> Apprenticeship Career Preparation (Paid/Unpaid) Internship Job Shadowing	<b>Service Learning Experiences:</b> Campus Service Organizations Community Service Volunteer Peer Mentoring / Peer Tutoring Student Body		
	<b>Career-Related Electives:</b>	Food Production, Management, and Services I* or Culinary Arts I*					
<b>11th</b>	<b>Core Courses:</b>	English IV Algebra II Environmental Systems	Government/Economics Fine Arts	<b>Career Learning Experiences:</b> Apprenticeship Career Preparation (Paid/Unpaid) Internship Job Shadowing	<b>Service Learning Experiences:</b> Campus Service Organizations Community Service Volunteer Peer Mentoring / Peer Tutoring Student Body		
	<b>Career-Related Electives:</b>	Food Production, Management, and Services II* or Culinary Arts II* or Family and Career Management or Independent Study					
<b>12th</b>	<b>Core Courses:</b>	English I Algebra I Biology	World Geography Languages other than English I Health/PE or Equivalent	<b>Career Learning Experiences:</b> Apprenticeship Career Preparation (Paid/Unpaid) Internship Job Shadowing	<b>Service Learning Experiences:</b> Campus Service Organizations Community Service Volunteer Peer Mentoring / Peer Tutoring Student Body		
	<b>Career-Related Electives:</b>	Food Production, Management, and Services I* or Culinary Arts I*					
<b>On-the-Job Training</b>		Cook Trainee	Kitchen Helper	Short-Order Cook	<b>Professional Associations:</b> American Culinary Federation Society for Foodservice Management Texas Chefs Association Texas Restaurant Association The Retail Bakers Association		
		NOTE: These experiences may be started and/or completed as part of the high school experience.					
<b>Certificates</b>		Certified Culinary Specialist Certified Food Manager Certified Journey Baker	OSHA CareerSafe ProStart® Certification	Secondary Culinary Graduate ServSafe® Certification	<b>Career Options:</b> Chef/Cook Assistant Fast Food Cook Food Preparation Worker Pastry Cook Prep Cook Short-Order Cook		
		NOTE: Students may earn all or part of these certificates as part of the high school experience.					
<b>Postsecondary</b>	<b>Associate's Degrees</b>	15 Hours Core Curriculum <b>Cluster Foundation</b> Sanitation and Safety (CHEF 1X05) Hospitality Human Resources (HAMG 1X24) <b>OR</b> Hospitality Supervision (RSTO 1X13) Intro to Hospitality Industry (HAMG 1X21)      Customer Sales and Service (TRVM 1X01) Basic Food Preparation (CHEF 1X01)      Cooperative Education (CHEF 1X80 OR RSTO 2X80) Advanced Food Preparation (CHEF 2X31) <b>POS Specific Courses</b> Fundamentals of Baking (PSTR 1X01)      Breads and Rolls (PSTR 1X05) Advanced Pastry (PSTR 2X31)      Bakery Operations and Management (PSTR 1X45) Pies, Tarts, Teacakes (PSTR 1X10)      Advanced Pastry Competition (PSTR 2X30) Quantity Bake Shop Production (PSTR 1X42)      Cake Decorating (PSTR 1X06) Laminated Dough, Pate a Choux, Donuts (PSTR 1X12)      Cake Decorating II (PSTR 1X07) Practicum I (PSTR 1X64)      Practicum II (PSTR 2X64)			<b>Career Options:</b> Sous Chef Specialty Cook		<b>Licenses, Credentials &amp; Certifications:</b> ACF Accredited Program Nutrition (ACF) Food Managers Production (NRA) American Hotel and Lodging Association through EI
		<b>Bachelor's Degrees</b>	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management	<b>Career Options:</b> Caterer Culinary Arts Instructor Executive Chef Food & Beverage Manager Independent Chef/Owner	
	<b>Graduate Degrees</b>	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management	<b>Career Options:</b> Catering/Banquet Manager Corporate Executive Chef Food and Beverage Controller Food and Beverage Director		
	<p>* May substitute for the required credit for Physical Education      Students should take Advanced Placement (AP), International Baccalaureate (IB), dual credit, Advanced Technical Credit (ATC), or locally articulated courses, if possible.</p> <p>** Satisfies the required credit for Technology Applications</p> <p>*** May substitute for the required credit for Health Education</p>						

This plan of study serves as a guide, along with other career planning materials, for pursuing a career path and is based on the most recent information as of 2007. All plans should meet High School graduation requirements as well as college entrance requirements. Students may select other elective courses for personal enrichment purposes.