



# 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>	9th	<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>Career Learning Experiences:</b> Apprenticeship Career Preparation (Paid/Unpaid) Internship Job Shadowing	<b>Extracurricular Experiences:</b> Language Immersion Programs 4-H Youth Development Speech & Debate Team  <b>Service Learning Experiences:</b> Campus Service Organizations Community Service Volunteer Peer Mentoring / Peer Tutoring Student Body	
		<b>Career-Related Electives:</b>	Personal and Family Development or Entrepreneurship				
	10th	<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				
	11th	<b>Core Courses:</b>	English III Mathematical Models with Applications Physics	United States History Communication Applications PE or Equivalent			
<b>Career-Related Electives:</b>		Food Production, Management, and Services I* or Culinary Arts I*					
12th	<b>Core Courses:</b>	English IV Algebra II Environmental Systems	Government/Economics Fine Arts				
	<b>Career-Related Electives:</b>	Food Production, Management, and Services II* or Culinary Arts II* or Family and Career Management or Independent Study					
<b>Postsecondary</b>	On-the-Job Training	Cook Trainee	Kitchen Helper	Short-Order Cook	<b>Career Options:</b> Chef/Cook Assistant      Pastry Cook Fast Food Cook          Prep Cook Food Preparation Worker      Short-Order Cook	<b>Professional Associations:</b> American Culinary Federation Society for Foodservice Management Texas Chefs Association Texas Restaurant Association The Retail Bakers Association	
	Certificates	Certified Culinary Specialist Certified Food Manager Certified Journey Baker	OSHA CareerSafe ProStart® Certification	Secondary Culinary Graduate ServSafe® Certification			
	NOTE: These experiences may be started and/or completed as part of the high school experience.						
<b>Postsecondary</b>	Associate's Degrees	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> Garde Manager (CHEF 1X10)      American Regional Cuisine (CHEF 1X41)      International Cuisine (CHEF 1X45) Saucier (CHEF 1X11)      Nutrition for the Food Service Professional (IFWA 1X18) Principles of Food Cost and Beverage (RSTO 2X01)      Fundamentals of Baking (PSTR 1X01) Practicum (CHEF 2X65)			<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 (Educational Institute)- Managing Hospitality Human Resources Certification	
		Bachelor's Degrees	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management		<b>Career Options:</b> Caterer Culinary Arts Instructor Executive Chef
	Graduate Degrees	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

\* May substitute for the required credit for Physical Education  
 \*\* Satisfies the required credit for Technology Applications  
 \*\*\* May substitute for the required credit for Health Education

Students should take Advanced Placement (AP), International Baccalaureate (IB), dual credit, Advanced Technical Credit (ATC), or locally articulated courses, if possible.

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.