



CULINARY SERVICES

The Hospitality and Tourism Career Cluster® focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success. Culinary Services Pathway: Employees working in culinary services, and the restaurant and food/beverage industries perform a variety of tasks to maintain operations and promote guest services in eating and drinking establishments.

HIGH SCHOOL COURSES OFFERED

EXPLORATORY

- Intro to Culinary Arts
- Culinary Services Cooperative Worksite Learning

PREPARATORY

- Baking/Pastry Arts
- Advanced Culinary
- CTA: Culinary, Baking & Pastry Arts

WORKBASE LEARNING

Work Experience Opportunities

CTE students in many cases can pursue what is called a "work-based learning" opportunity or an internship involving a job outside of school. "Work-based learning" experiences are always paid and earn high school credit. Internships are typically paid but do not earn academic credit. Individual schools and CTE teachers work with local employers to arrange these opportunities for their students, so your local CTE or career office is the best source of information for what your own school offers.

Student Leadership Organizations

SkillsUSA is a national organization for students exploring trade, industrial, technical health and service-related careers. Areas of competition include architectural drafting, construction, carpentry computer programming, web design and nurse assisting. This organization promotes superior work skills, life-long education, leadership, teamwork, citizenship and community service among its student members. It also strives to build and reinforce self-confidence, work ethic and communication skills. More information is contained on the [Student Leadership Organizations](#).



ALIGNED TO INDUSTRY

OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
Food Service Managers	\$74,690	4469	20.2%
Executive Chef, Executive Sous Chef	\$61,774	976	18.2%
Banquet Chef	\$55,530	370	25%
Restaurant Manager	\$39,750	3,950	19%
Food Production Supervisor	\$46,033	8,913	19.4%

POST SECONDARY OPTIONS

High school/Certificate	Cert/License	Associates Degree	Bachelor's Degree	Masters/Doctoral	Schools w/ programs
Hotel & Restaurant Management	Food Service Mngmt Professional	Restaurant, Culinary & Catering Management	Food Service Systems Admin/Management	Food Service Systems Admin/Management	NW Culinary Institute, Clark, UW, WSU, CWU, ECC, PCC, SCC
ServSafe	ServSafe manager	Hospitality Admin/Management, General	Hospitality Admin/Management, General	Hospitality Admin/Management, General	CPTC
ProStart	Certified Chef	Culinary Arts/Chef Training		Business Admin Management, General	NW Culinary Institute, BTC, CPTC, ECC, HCC, PCC, SCC, WCC, WSU, UW, EWU
Precision Exams-various (food & Culinary)	Certified Food & Beverage Executive	Restaurant, Culinary & Catering Management			AI of Seattle, Spokane, South Seattle, Highline, Peninsula

Additional industry-based certification information is available from the OSPI website.



EXAMPLE COURSE PLAN • 4 YEAR COLLEGE / UNIVERSITY

Subject/Credit	HS Credit earned in MS	9 th Grade	10 th Grade	11 th Grade	12 th Grade
English/4		Pre-AP Freshman English	Pre-AP Sophomore English	AP Language	AP Literature
Math/3	Algebra	Geometry	Algebra 2	Applied Math	
Social Studies/3			World History	US History	CWP Civics
Lab Science/3		AP Environmental Science	Biology	Chemistry	CTA: Culinary, Baking/Pastry-1 cr
CTE/1		Intro to Culinary Baking/Pastry			CTA: Culinary, Baking/Pastry-1 cr
PE & Health/2		Family Health Foundations of PE			Team Sports Weight Training
Art/1					CTA: Culinary, Baking/Pastry-1 cr
PPR or Electives/7		ASL 1	ASL 2 Adv. Culinary	ASL 3 WSL	



EXAMPLE COURSE PLAN • 2 YEAR COLLEGE / TECH

Subject/Credit	HS Credit earned in MS	9 th Grade	10 th Grade	11 th Grade	12 th Grade
English/4		Freshman English	Sophomore English	Junior English	Senior English
Math/3		Algebra	Geometry	Algebra 2	Applied Math
Social Studies/3			AP World History	AP US History	AP Government
Lab Science/3		Physics	Biology	Chemistry	CTA: Culinary, Baking/Pastry-1 cr
CTE/1		Intro to Culinary Arts			CTA: Culinary, Baking/Pastry-1.5 cr
PE & Health/2		Family Health Foundations of PE	Team Sports Weight Training		
Art/1		Baking & Pastry			CTA: Culinary, Baking/Pastry-.5 cr
PPR or Electives/7		Spanish 1	Spanish 2	Adv. Culinary WSL	

NOTE: These are just two of many options for course planning. Need help; see your counselor or career specialist today.