



Restaurants and Food/Beverage Services

Cluster Overview: Encompasses the management, marketing and operations of restaurants and other foodservices, lodging, attractions, recreation events, and travel related services.

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

Student Name: _____
Grade: _____
School: _____

SUGGESTED COURSEWORK

EXTENDED LEARNING EXPERIENCES

Middle School	8th	HS Courses:	Touch Systems Data Entry		Curricular Experiences: DECA Family, Career and Community Leaders of America SkillsUSA	Extracurricular Experiences: Language Immersion Programs 4-H Youth Development School Newspaper Student Government UIL Academic Competitions Yearbook
	High School	9th	Core Courses:	English I Algebra I or Geometry Biology		
Career-Related Electives:			Food Science			
10th		Core Courses:	English II Geometry or Alg II Chemistry	World History Languages other than English II		
		Career-Related Electives:	Business Information Management I or Entrepreneurship			
11th		Core Courses:	English III Algebra II, Pre-Cal, or Math Models Physics or Princ of Technology	United States History Professional Communications		
		Career-Related Electives:	Entrepreneurship or Marketing or Accounting I			
12th	Core Courses:	English IV Alg III, Pre-Calculus, or AP Calculus Science Elective	Government/Economics Fine Arts			
	Career-Related Electives:	Entrepreneurship or Marketing or Accounting II				
Postsecondary	On-the-Job Training	Cook Trainee Kitchen Helper Short-Order Cook	NOTE: These experiences may be started and/or completed as part of the high school experience.		Professional Associations: American Culinary Federation National Restaurant Association Society for Foodservice Management Texas Chefs Association Texas Restaurant Association The Retail Bakers Association	
	Certificates	Culinarian Culinary Specialist Food Manager	Journey Baker Pastry Culinarian OSHA CareerSafe	ProStart© Secondary Culinary Graduate ServSafe©		Career Options: Chef/Cook Assistant Food Preparation Worker Pastry Cook Prep Cook Short-Order Cook
	Associate Degrees	Baking/Pastry Culinary Arts	Food & Hospitality Services	Hotel/Restaurant Management: Culinary Arts Specialization		Career Options: Baker/Pastry Chef Food Service Specialist Sous Chef Specialty Cook
Graduate Degrees	Bachelor Degrees	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management	Career Options: Caterer Culinary Arts Instructor Executive Chef Food & Beverage Manager Independent Chef/Owner	
	Graduate Degrees	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management	Career Options: Catering/Banquet Manager Corporate Executive Chef Food and Beverage Controller Food and Beverage Director	

COLLEGE CREDIT OPPORTUNITIES -- High School
 Students should take Advanced Placement (AP), International Baccalaureate (IB), dual credit, Advanced Technical Credit (ATC), or locally articulated courses (Tech Prep), if possible. List those courses that count for college credit on your campus.

Students may select other elective courses for personal enrichment purposes.

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 2009. All plans meet high school graduation requirements as well as college entrance requirements.