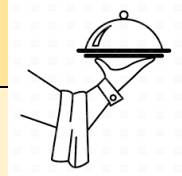


Career and Technical Education (CTE) Hospitality and Tourism Cluster



Career Possibilities	<p>Dietician Nutrition Counselor Caterer Food Service Manager</p> <p>Franchise Owner Entrepreneur Host/Hostess Personal Chef</p>
Year 1 Pathway Course	Complementary Pathway Courses * = course has a pre-requisite
<p>Introduction to Culinary Arts (28250)</p> <p>This course focuses on basic culinary skills, menu development, food service styles, and food safety and sanitation.</p>	<p>Culinary Arts & Sciences I; Culinary Arts & Sciences II*; Culinary Arts III: Baking & Pastries Specialization* & Culinary Arts III: Catering and Banquet Specialization* (concurrent enrollment in both Culinary Arts III courses is required) Nutrition & Wellness Individual Development</p>
<p>Culinary Arts & Sciences I (28522)</p> <p>This course uses a commercial kitchen where students learn the food services industry workflow and fundamental cooking techniques such as frying, sauteing, roasting meats, and preparing vegetables.</p>	<p>Culinary Arts & Sciences II* Culinary Arts III: Specialization* Nutrition & Wellness Introduction to Culinary Arts Individual Development</p>
Hospitality & Tourism	<p><i>This Career Cluster[®] is focused on management, marketing and operations of restaurants and other food services, lodging, attractions, recreation events and travel related services. (Advance CTE)</i></p>