

High School to College and Career Pathway: Secondary

Area of Study: Family & Consumer Sciences Education



Pathway: Food Services & Culinary Arts

Middle School		State Requirements			High School Suggested Education Plan				College & Careers																																												
7 th Grade	8 th Grade	Middle School	High School	9 th Grade Suggested	10 th Grade Suggested	11 th Grade Suggested	12 th Grade Suggested	Beyond High School																																													
Language Arts 7 1.00	Language Arts 8 1.00	2.00	4.00	Language Arts 9 1.00	Language Arts 10 1.00	Language Arts 11 1.00	Language Arts 12 1.00	<p>There are a number of options for education and training beyond high school, depending on your career goals.</p> <ul style="list-style-type: none"> > Certificate > Associate degree > Bachelor's degree > Professional degree > On-the-job training > Apprenticeship > Military training <p>Food Services & Culinary Arts is:</p> <ul style="list-style-type: none"> > High skill > High wage > High demand <p>Sample Occupations</p> <ul style="list-style-type: none"> > Baker > Butcher/Meat Cutter > Caterer > Chef/Head Cook > Chocolatier > Family and Consumer Sciences Education Teacher > Food Service Director > Food Service Manager > Food Stylist > Pastry Chef <p>For more information on salary projections, labor market demand, and training options, visit www.utahfutures.org.</p>																																													
Pre-Algebra 1.00	Elem. Algebra or Applied Math 1.00	2.00	3.00	Geometry or Applied Math II 1.00	Intermediate Algebra 1.00	Additional credit 1.00																																															
Science .50	Science 1.00	1.50	3.00	Earth Systems 1.00	Biological Science 1.00	Additional credit 1.00																																															
Utah Studies .50	U.S. History I 1.00	1.50	2.50	Geography for Life .50	World Civilizations .50	U.S. History II 1.00	U.S. Government and Citizenship .50																																														
P.E. 1.00	Health .50	1.50	2.00	Participation Skills and Techniques .50	Fitness for Life .50 / Health Education .50 Lifetime Activities or Sport .50																																																
The Arts .50	The Arts .50	1.00	1.50	Fine Arts Courses 1.50																																																	
			.50			Financial Literacy .50																																															
Keyboarding .50			.50	Computer Technology .50																																																	
CTE Intro 1.00		1.00	1.00	<p>Career and Technical Education Recommended Pathway Courses</p> <p>(Students may select individual courses for exploration, or a complete Pathway for an in-depth focus.)</p> <p>CLASS AVAILABILITY MAY VARY AT YOUR HIGH SCHOOL</p> <table border="1"> <thead> <tr> <th>Course #</th> <th>Foundation Courses: (required)</th> <th>Credit</th> </tr> </thead> <tbody> <tr> <td>20.0108</td> <td>Food & Nutrition I</td> <td>.50</td> </tr> <tr> <td>20.0118</td> <td>Food & Nutrition II</td> <td>.50</td> </tr> <tr> <td colspan="3"><i>Choose one of the following:</i></td> </tr> <tr> <td>20.0401</td> <td>Food Service/Culinary Arts</td> <td>1.00</td> </tr> <tr> <td>20.0411</td> <td>Pro Start I</td> <td>1.00</td> </tr> <tr> <td colspan="3">Elective Courses:</td> </tr> <tr> <td>20.0601</td> <td>Hospitality Services</td> <td>.50</td> </tr> <tr> <td>20.0511</td> <td>Pro Start II</td> <td>1.00</td> </tr> <tr> <td>08.0901</td> <td>Travel & Tourism</td> <td>.50</td> </tr> <tr> <td colspan="3"><i>One Ent. course may count as elective credit.</i></td> </tr> <tr> <td>52.0621</td> <td>Entrepreneurship for Business</td> <td>.50</td> </tr> <tr> <td>20.0701</td> <td>Entrepreneurship in FACS</td> <td>.50</td> </tr> <tr> <td>08.0301</td> <td>Entrepreneurship for Marketing</td> <td>.50</td> </tr> <tr> <td>32.0199</td> <td>Student Internship (Critical Workplace Skills)</td> <td>.50</td> </tr> </tbody> </table> <p>Many Utah post-secondary programs accept high school courses toward a two- or four-year degree through concurrent enrollment. Check regional post-secondary Pathways for details.</p>					Course #	Foundation Courses: (required)	Credit	20.0108	Food & Nutrition I	.50	20.0118	Food & Nutrition II	.50	<i>Choose one of the following:</i>			20.0401	Food Service/Culinary Arts	1.00	20.0411	Pro Start I	1.00	Elective Courses:			20.0601	Hospitality Services	.50	20.0511	Pro Start II	1.00	08.0901	Travel & Tourism	.50	<i>One Ent. course may count as elective credit.</i>			52.0621	Entrepreneurship for Business	.50	20.0701	Entrepreneurship in FACS	.50	08.0301	Entrepreneurship for Marketing	.50	32.0199	Student Internship (Critical Workplace Skills)	.50
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<p>Workforce Trends</p> <p>The restaurant industry employs 13.1 million people—nine percent of all working Americans. Job openings for chefs, cooks, and food preparation workers are expected to be plentiful through the year 2014; however, competition should be fierce for jobs in the top kitchens of higher-end restaurants.</p> <p>Get the Facts</p> <p>Only 20.6% of people employed as chefs and head cooks are women.</p>		<p>Core Curriculum and elective requirements may vary district to district. Check with your school counselor.</p> <p>Concurrent enrollment course offerings vary by school and district.</p> <p>Foundation courses taken beyond the required credits can be used as elective credit.</p>		<p>2.00 credits</p> <p>1.00 credit</p> <p>3.00 credits for completion</p>																																																	

Note: For more information, talk to your school counselor.