

	<b>Pathway: Restaurants &amp; Food/Beverage Services</b>
	<b>Plan of Study: Chef-Head Cook</b>

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

Suggested High School Courses				
<b>High School</b> <small>* Default includes CDHE Higher Education Admission Requirements</small>	<b>9<sup>th</sup></b>	<b>Core Academic Courses*:</b>	English 9, World Civilizations, Intro to Geography, Algebra I, Introduction to Physical Science, Integrated Science(Honors classes also available)	<b>Suggested Electives:</b> Arapahoe Douglas Career and Technical School. www.actinfo.org
		<b>Career Path Courses:</b>	Culinary Essentials 1/11; Nutrition and Wellness and/or Teen Choices, Business Principles;	
	<b>10<sup>th</sup></b>	<b>Core Academic Courses*:</b>	English 10, US History (Electives: Anthropology, World Geography), Geometry or Algebra 11 Biology, Astronomy (Elective) Foreign Language (Honors classes also available)	<b>Suggested Electives:</b> Relationships Independent Living Adult Issues Child Development Teen Choices
		<b>Career Path Courses:</b>	Culinary Essentials 1/11; Business Principles, Accounting or Marketing, Professional Employment Training	
	<b>11<sup>th</sup></b>	<b>Core Academic Courses*:</b>	English Elective (American Literature, Journalism, Creative Writing, Drama/Debate, etc.), Western Civilization or AP European History (Electives: AP Human Geography, Anthropology, Colorado History, World Religions, Film History, Intro to Law, Russian History, Sociology, World Geography, or Psychology), Algebra II, Probability and Statistics or Pre-Calculus, Chemistry, (Electives: Astronomy, Zoology, Plant Science, Genetics or Meterology)	<b>Suggested Electives:</b> Culinary Arts - ACTS Interior Design Fashion Design Community Employment Experience
		<b>Career Path Courses:</b>	Culinary Essentials 1/11; Advanced Marketing; Entrepreneurship, Accounting 2, Personal Finance, Business Communications	
	<b>12<sup>th</sup></b>	<b>Core Academic Courses*:</b>	English Literature, World Literature, Government, Economics/Civics (Electives: AP Human Geography, Anthropology, Colorado History, World Religions, Film History, Intro. to Law, Russian History, Sociology, World Geography or Psychology), Trigonometry, Pre-Calculus, Probability and Statistics, Calculus or AP Statistics Physics, (Electives: Astronomy, Zoology, Plant Science, Genetics or Meterology)	<b>Suggested Electives:</b> Business Technology 1 Advanced Business Tech 2 Integrated Business Tech 3 Tech Studies Design Projects
		<b>Career Path Courses:</b>	All of the above and electives, Sports and Entertainment Marketing, Culinary Essentials 1/11 Culinary Arts – ACTS	

**Secondary to Postsecondary Linkages & Certifications**

<b>Recognition for Advanced Learning</b>	<b>Postsecondary Credit Options:</b> The Culinary Arts programs at the Community Colleges will articulate up to 12 credits (CUA 101, CUA 121, 122, 123, 124, 141, 142, 143, 144 and CUA 175 Special Topics). Dual credit or PSEO may be available for credit at four-year institutions and community colleges for academic courses.
	<b>Industry Recognized Certificate(s) or License(s):</b> ServSafe Certificate ProStart National Certification County Food Handlers Card

		Postsecondary Programs Available in Colorado	Colorado Institutions	Entrance Exams/ Requirements
<b>Postsecondary Education Opportunities</b>	Certificate	Food Service Management, Culinary Arts Baking and Pastry	Pikes Peak Community College, Pueblo Community College, Red Rocks Community College, Western Colorado Community College, Mesa State College, Colorado Mountain College	High School diploma/GED
	Associate Degree	Culinary Arts	Colorado Mountain College, Pueblo Community College, Pikes Peak Community College, Red Rocks Community College, Western Colorado Community College, Mesa State College	High School diploma/GED

Bachelor Degree	Restaurant & Resort Management	Colorado State University, Metro State College More Options: <a href="http://www.collegeincolorado.org">http://www.collegeincolorado.org</a>	See each school's Admissions website.
Graduate Degree	Masters in Business Administration	More Options: <a href="http://www.collegeincolorado.org">http://www.collegeincolorado.org</a>	See each school's Admissions website.

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**Cluster Overview:** The **Hospitality and Tourism Career Cluster** prepares students for careers that encompass the management, marketing and operations of restaurants and other foodservices, lodging, attractions, recreation events and travel related services.

#### Extended Learning Experiences

<b>Curricular Experiences:</b>  FCCLA (Family, Career and Community Leaders of America) DECA FBLA (Future Business Leaders of America)	<b>Extracurricular Experiences:</b>  FCCLA Student Leadership Conference/Competition Career Fairs Speech and Debate Team
<b>Work-Based Learning Experiences:</b>  Career Preparation – Paid and Unpaid, Job Shadowing, Internships, Community Employment Experience, Informational Interviews and Academic Internship (available through Advisory Committee and other business partners)	<b>Program Accreditation and/or Professional Association(s):</b>  Examples: American Culinary Federation Society for Foodservice Management The Retail Bakers Association National Restaurant Association
<b>Service Learning Experiences:</b>  Campus Service Organizations, Community Service Volunteer, Peer Tutoring/Peer Mentoring	

#### Career Options:

#### Salary Range:

Certificate	<b>Chef/Cook Assistant</b> <b>Fast Food Cook, Food Preparation Worker, Pastry Cook, Prep Cook, Short-Order Cook</b>	\$ - \$\$
Associate Degree	<b>Cook, Restaurant Baker/Pastry Chef, Food Service Specialist, Sous Chef, Specialty Cook, Food &amp; Beverage Manager, Independent Chef/Owner</b>	\$\$

<b>Bachelor Degree</b>	<b>Caterer or Culinary Arts Instructor Executive Chef Head Cook</b>	<b>\$\$ - \$\$\$\$</b>
<b>Graduate Degree</b>	<b>Catering/Banquet Manager Corporate Executive Chef Food and Beverage Controller Food and Beverage Director</b>	<b>\$\$\$ - \$\$\$\$</b>

\* \$ = \$15-25,000; \$\$ = \$25-55,000; \$\$\$ = \$55-90,000; \$\$\$\$ = Above \$90,000