

## FOOD SERVICES AND HOSPITALITY PATHWAY

### Program Description

Students trained in the Food Services and Hospitality Pathway will learn about industry awareness; food safety and sanitation; workforce and organizational management; food, fitness, and wellness; nutritional requirements and processes; food chemistry and technology; research, product development, and evaluation; and marketing and public relations. Our program incorporates numerous food lab experiences. Opportunities to gain experience in the food lab and develop the skills necessary to work in the food industry are an integral part of the program. Students successfully completing the program requirements will acquire an understanding of food production, processing, preparation, evaluation, proper storage, and use. Upon completion of the pathway requirements, students will have employable and marketable skills for entry-level positions in the food industry. Students have the opportunity to obtain a Safe Food Handler Card as part of the pathway. Further post-secondary education is highly recommended.

### Careers in this Pathway include:

- [www.onetonline.org](http://www.onetonline.org)
- [www.bls.gov/ooh/](http://www.bls.gov/ooh/)
- [www.careeronestop.org](http://www.careeronestop.org)
- [www.virtualjobshadow.com](http://www.virtualjobshadow.com)
- [www.collegegrad.com](http://www.collegegrad.com)
- [www.cacareerzone.org](http://www.cacareerzone.org)

### Interview Ready Portfolio

- Job Application
- Resume
- Cover Letter & Thank You Letter
- Letters of Recommendation
- Certificates of Achievement / Awards



### CTE PATHWAY CORD REQUIREMENTS

#### Introductory Course (optional):

- Life Management 1

The following courses and program components are required for the pathway graduation cord and require a grade of “C” or better:

#### Concentrator Course:

- Nutritional Science

#### Capstone Course:

- \*Culinary Arts

\*course offered at YCHS campus

#### Experiential Learning (20 hours):

- Projects require prior approval from instructor and instructor grade upon completion

#### Interview Ready Portfolio:

- Complete the Interview Ready Portfolio; including a final interview with a business partner

Upon completion of the program requirements, a certificate and graduation cord will be awarded.



# CTE Pathways to the Future

## FOOD SERVICES AND HOSPITALITY PATHWAY



### TECHNICAL SKILLS

Culinary Arts is an articulated course with Yuba Community College. Students can earn three (3) college units for the class.



### REAL WORLD LEARNING

Students will apply their learning in real work simulations and various real world catering events



### CAREER EXPLORATION

Students will explore career options and post high school requirements needed to transition to employment or additional education and training



### STUDENT LEADERSHIP

Leadership training is an integrated component of the Food Services and Hospitality Pathway

### Careers in this Pathway include:

- Chef/Baker
- Dietician/Nutritionist
- Food Service Manager
- Food Distributor Associate
- Food Health Inspector
- Restaurant Entrepreneur

### Chefs and Head Cooks

**2016 Employment**  
20,300

**2026 Employment**  
23,200

**Percent Change**  
(2016-2026)  
14.3%

**Annual Projected job openings**  
2,970

**Median Hourly Wage**  
\$23.96

**Median Annual Wage**  
\$49,836

**Entry Level Education**  
High School Diploma

Source: EDD/LMID, California Projections 2016-2026