

# PROGRAM OF STUDY



**Career Cluster:** Hospitality and Tourism  
Food/Beverage Services

**Career Cluster Pathway:** Restaurants and

This Career Pathway Program of Study can serve as a guide along with other career planning materials as learners continue on a career path. Courses listed within this program are only recommended coursework and should be individualized to meet each learner's education and career goals. **Note:** Many items have links to external resources with more information.

REQUIRED CREDITS	GRADE	English/ Language Arts (4.0 credits)	Social Studies (2.5 credits)	Math (2.0 credits)*	Science (2.0 credits)	Fine Arts (1.0 credits)	Health/ Fitness (2.5 credits)**	Electives (6.5 credits)	Related Career & Technical / Occupational (1.0 credits)  Certificate and Tech Prep (notation on HS and TP alignment)	SAMPLE Occupations Relating To This Pathway  (*indicates job in high demand) (🟢 indicates a "green" job)	
<b>SECONDARY SAMPLE COURSE OFFERINGS</b>	9	English 1 or Honors English 1	Pacific Northwest History (.5)	Algebra I  Geometry	Integrated Science or Adv Int Science	Credits from Art Courses  or CTE Equivalent	Health (.5)	Elective courses (6.5)  and Project Me  and Other CAA requirements	<b>ASD CTE COURSE OPTIONS</b>  Digital Communications Digitools Marketing/School Store Food Service/Culinary Arts Food Service II ProStart I ProStart II Work Based Learning CTE Grad Project  <b>LEADERSHIP</b>  FBLA Skills USA  <b>TECH PREP ARTICULATIONS</b>  Digital Communications/Digitools – Grays Harbor College (3cr.)  <b>CERTIFICATION</b>  ProStart National Certificate of Achievement Work Readiness Credential	<b>Little or No Preparation</b> <ul style="list-style-type: none"> <li>• Combined Food Preparation and Serving Workers, Including Fast Food*</li> <li>• Waiters and Waitresses*</li> <li>• Counter Attendants, Cafeteria, Food Concession, and Coffee Shop*</li> <li>• Dishwashers*</li> <li>• Food Preparation Workers*</li> <li>• Dining Room and Cafeteria Attendants and Bartender Helpers*</li> <li>• Hosts and Hostesses, Restaurant, Lounge, and Coffee Shop*</li> <li>• Cooks, Fast Food*</li> <li>• Food Servers, Non-restaurant*</li> <li>• Cooks, Short Order</li> <li>• Meat, Poultry, and Fish Cutters and Trimmers</li> </ul> <b>Some Preparation</b> <ul style="list-style-type: none"> <li>• Cooks, Restaurant*</li> <li>• Bartenders*</li> <li>• First-Line Supervisors/Managers of Food Preparation and Serving Workers*</li> <li>• Cooks, Institution and Cafeteria*</li> <li>• Bakers</li> <li>• Food Batchmakers</li> <li>• Food Cooking Machine Operators and Tenders</li> </ul> <b>Medium Preparation</b> <ul style="list-style-type: none"> <li>• Chefs and Head Cooks</li> <li>• First-Line Supervisors/Managers of Personal Service Workers*</li> <li>• Food Service Managers</li> </ul>	
	10	English 2 or Honors English 2	US History	*Class of 2013 (add't 1.0 credit)  or Algebra II	Biology <u>or</u> AP Biology <u>or</u> Biotechnology <u>or</u> Horticulture <u>or</u> Natural Resources I		Credits from Health and Fitness Courses				**Successfully completing two years of physical education and one semester of health is required for high school graduation
	11	English Electives or Business English	World History <u>or</u> Economics <u>or</u> Economics II	Pre-Calculus  or Calculus	Science Electives						
	12	English Electives or Business English	World History <u>or</u> Economics <u>or</u> Economics II <u>and</u> CWP	(Students must pass a math competency test or have four years of math credits)							

<b>Technical Certification</b> <i>(instruction provided through certified training and/or testing centers)</i>	<b>Apprenticeship Opportunities</b>	<b>2-yr or ATA Degree</b> <i>(Find specific colleges at <a href="http://www.checkoutcollege.com">www.checkoutcollege.com</a>)</i>	<b>4 –yr Degree or Advanced Training</b>
<p><b><u>Work Readiness Credential</u></b>                      Requires passing 4 timed exams:</p> <ul style="list-style-type: none"> <li>• Reading - 45 min.</li> <li>• Math - 45 min.</li> <li>• Oral Language - 30 min.</li> <li>• Situational Judgment - 60 min.</li> </ul> <p><b><u>Baking and Pastry</u></b></p> <ul style="list-style-type: none"> <li>• Art Institute of Seattle</li> </ul> <p><b><u>Bartending</u></b></p> <ul style="list-style-type: none"> <li>• Bartending Academy of Tacoma</li> </ul> <p><b><u>Culinary Arts Training</u></b></p> <ul style="list-style-type: none"> <li>• Art Institute of Seattle</li> <li>• Bates Technical College</li> <li>• Bellingham Technical College</li> <li>• Clark College</li> <li>• Edmonds Community College</li> <li>• Olympic College</li> <li>• Renton Technical College</li> <li>• Seattle Community College-Central Campus</li> <li>• Seattle Community College-North Campus</li> <li>• Seattle Community College-South Campus</li> <li>• Skagit Valley College</li> <li>• South Puget Sound Community College</li> <li>• Walla Walla Community College</li> </ul> <p><b><u>Food Preparation/Professional Cooking/Kitchen Assistant</u></b></p> <ul style="list-style-type: none"> <li>• Art Institute of Seattle</li> </ul>	<p>To learn more about Apprenticeship, visit <a href="#">Labor and Industries</a> website.</p> <p>Follow these steps to learn about the specific apprenticeships available in this pathway:</p> <p><b>STEP 1:</b> Link to <a href="#">Apprenticeship Registration and Tracking System</a></p> <p><b>STEP 2:</b> Search by using key words below or the SOC code listed</p> <ul style="list-style-type: none"> <li>• Cook (35-2014)</li> <li>• Customer Service Coordinator (43-4171)</li> <li>• Food Service (35-2012)</li> <li>• Food Service Manager (29-1031)</li> </ul> <p><b>STEP 3:</b> Click “View” and scroll down to find contact name and program standards for qualifications and how to apply</p>	<p><b><u>Baking and Pastry Arts</u></b></p> <ul style="list-style-type: none"> <li>• Art Institute of Seattle</li> <li>• South Puget Sound Community College and various other community colleges</li> </ul> <p><b><u>Culinary Arts Training</u></b></p> <ul style="list-style-type: none"> <li>• Art Institute of Seattle</li> <li>• South Puget Sound Community College and various other community colleges</li> </ul> <p><b><u>Customer Service Mgmt &amp; Support/Call Center</u></b></p> <ul style="list-style-type: none"> <li>• Clark College</li> <li>• Clover Park Technical College</li> <li>• Highline Community College</li> <li>• North Seattle Community College</li> <li>• Spokane Community College</li> </ul> <p><b><u>Restaurant &amp; Culinary Mgmt</u></b></p> <ul style="list-style-type: none"> <li>• Bates Technical College</li> <li>• Clover Park Technical College</li> <li>• Peninsula Community College</li> <li>• South Seattle Community College</li> <li>• Yakima Valley</li> </ul>	<p><b><u>Food Systems Administration</u></b></p> <ul style="list-style-type: none"> <li>• Central Washington University</li> </ul> <p><b><u>Hospitality/Administration Management</u></b></p> <ul style="list-style-type: none"> <li>• Washington State University</li> </ul>

\*Data acquired from [www.workforceexplorer.com](http://www.workforceexplorer.com), [www.sbctc.edu](http://www.sbctc.edu), [www.careerclusters.org](http://www.careerclusters.org), and [www.edf.org/cagreenjobs](http://www.edf.org/cagreenjobs),

Adapted from <http://www.nthurston.k12.wa.us/education/components/scrapbook/default.php?sectiondetailid=34988>