

	Pathway: Restaurants & Food/Beverage Services
	Plan of Study: Chef-Head Cook

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				
High School <small>* Default includes CDHE Higher Education Admission Requirements</small>	9th	Core Academic Courses*:	English I, Algebra I, Earth or Environmental Science, State History/Civics	Suggested Electives: Physical Education Computer Applications
		Career Path Courses:	Health/Nutrition and/or Catering I	
	10th	Core Academic Courses*:	English II, Geometry, Biology, US History, Foreign Language I	Suggested Electives: Physical Education Information Technology
		Career Path Courses:	Business and/or Catering I/II	
	11th	Core Academic Courses*:	English III, Algebra II/ or other, Chemistry	Suggested Electives: Speech Accounting
		Career Path Courses:	Business/Accounting, Internship, Catering I/II and/or ProStart I	
	12th	Core Academic Courses*:	English IV, Trigonometry or other Math, Botany or other lab based science	Suggested Electives: Entrepreneurship Psychology Marketing
		Career Path Courses:	Business/Accounting, Internship/OJT, Catering I/II, ProStart Internship and/or ProStart I/II	

Secondary to Postsecondary Linkages & Certifications	
Recognition for Advanced Learning	Postsecondary Credit Options: 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.
	Industry Recognized Certificate(s) or License(s): ServSafe Certificate ProStart National Certification County Food Handlers Card

		Postsecondary Programs Available in Colorado	Colorado Institutions	Entrance Exams/Requirements
Postsecondary Education Opportunities	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: http://www.collegeincolorado.org	See each school's Admissions website.
	Graduate Degree	Masters in Business Administration	More Options: http://www.collegeincolorado.org	See each school's Admissions website.

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		
Curricular Experiences: Examples: Student Enterprise/ProStart Teacher Lunches Catering Projects Summit County Restaurant Association Activities	Extracurricular Experiences: Examples: ProStart Student Invitational (state and national) Speech & Debate Team Frisco BBQ Competition 4 th July Pancake Breakfast	
Work-Based Learning Experiences: Career Preparation – Paid and Unpaid, Job Shadowing, Internships	Program Accreditation and/or Professional Association(s): Examples: American Culinary Federation Society for Foodservice Management The Retail Bakers Association National Restaurant Association Colorado Restaurant Association Summit County Restaurant Association Breckenridge Restaurant Association	
Service Learning Experiences: Examples: Campus Service Organizations, Community Service Volunteer, Peer Mentoring / Peer Tutoring, Student Body, Leaders at Work		
Career Options:		Salary Range:
Certificate	Chef/Cook Assistant Fast Food Cook, Food Preparation Worker, Pastry Cook, Prep Cook, Short-Order Cook	\$10.00/hour-up
Associate Degree	Cook, Restaurant Baker/Pastry Chef, Food Service Specialist, Sous Chef, Specialty Cook, Food & Beverage Manager, Independent Chef/Owner	\$15-25,000
Bachelor Degree	Caterer or Culinary Arts Instructor Executive Chef Head Cook	\$25-55,000
Graduate Degree	Catering/Banquet Manager Corporate Executive Chef Food and Beverage Controller Food and Beverage Director	\$55-90,000

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

Summit School District does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs or activities. Please direct inquiries to: Trisha Theelke, Director of Human Resources – 970-668-3011.