

FAMILY & CONSUMER SCIENCES - CULINARY SERVICES

Program of Study



Career Cluster: Hospitality and Tourism

Career Pathways: Lodging; Recreations, Amusements and Attractions; Restaurants and Food/Beverage Services; Travel and Tourism

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. The courses outlined below are only RECOMMENDATIONS.

Course offerings may vary from high school to high school. Additionally, a PPR (Personalized Pathway Requirement) may be used in lieu of some of the World Language and/or Art credit requirement. See your high school counselor for additional graduation requirement information.

PPR – Personal Pathway Requirement *World Language – 2.0 credit may be met through a PPR (If planning to attend University, do not use this option!) **Art – 1.0 credit may be met through a PPR

EDUCATION LEVELS	G R A D E	English/ Language Arts	Math	Science	Social Studies	Other Requirements	Electives	Summer School Offerings High School Credit Free of Charge
MS	6-8	Grade Level ELA	Grade Level Math	Grade Level Science	Grade Level Social Studies		Art Classes	Summer School Available After the 8 th Grade Year
High School	9	ELA 9	Integrated Math I OR Intensive Integrated Math I	Physical Science		Health (.5) PE (.5) World Language* Art**	CTE & Elective Options to be Taken Grades 9-11 Anytime Fitness Digital Photo 1 Digital Photo 2	PCSC Summer School Business and Marketing A Culinary Arts Family Health Microsoft Applications
	10	ELA 10	Integrated Math II	Biology OR AP Biology	World History OR AP World History	PE World Language* Art**	 American Sign Language 1 & 2 Spanish 1 & 2 Weights Beginning Art Drawing 3D Art Introduction to Business Culinary 1 Culinary 2 Culinary 3 	See PCSC Summer School application for additional course offerings at other PCSC summer school locations. Offerings also include CTE classes that may satisfy academic credit graduation requirements – specifically in art, PE, and health.
	11	ELA 11 OR AP Language	Integrated Math III OR Applied Algebra 2	Chemistry	US History OR AP US History	PE		
	12	ELA 12 OR AP Lit	Consumer Math III OR Pre-Calculus OR AP Calculus		Civics & Economics OR AP Government	1.0 Visual Arts Credit Culinary at PCSC	Culinary at PCSC 3.5 Occupational Ed Credits	
Credit Equivalency, Certifications & Dual Credit	High School Credit Equivalency: CTE Via PCSC: 1.0 Visual Arts/Design 3.5 CTE/Elective			Certifications Earned at OHS: WA State Food Handlers Permit; Pro Start Certification Certifications Earned at PCSC: WA Stat Food Handler's Permit; First Aid/CPR; ServSafe Certification			OHS Articulation/Dual Credit: Clover Park Technical College – Up to Bates Technical College – Up to 5 – Clerce College – Up to 8 - OHS Pierce County Skills Center Dual Clerce Clover Park Technical College – 99 c. Associates Degree – after successful 2 quarters remain to earn an Associate Pierce College – Up to 20 - PCSC Articulation agreements and number of credits	OHS redit: redits/5 Quarters completion of PCSC program, only e's Degree

	FCCLA	OHS ASL Club Advisor:	OHS FCCLA Advisor:
Clubs and	(Future Community and Career Leaders of	Kevin Wilber	TBA
Extracurricular	America)	Wilberk@orting.wednet.edu	
Activities			
	ASL Club		

Additional Program Information

Course Description

Employees working in the Restaurant and Food/Beverage Services pathway perform a variety of tasks to maintain operations and promote guest services in eating and drinking establishments.

Course Descriptions		Local Public Post-Secondary Options Clover Park Technical College
See the OHS Course Guide in Xello for		Olympic College
Anytime Fitness		Seattle Central College
Digital Photo 1)		Renton Technical College
• Digital Photo 2		South Puget Sound Community College
American Sign Language 1 & 2		Northwest Culinary Institute
• Spanish 1 & 2		• Northwest Cumary Institute
Weights		
Beginning Art		
Drawing		
• 3D Art		
 Introduction to Business 		
Culinary 1		
Culinary 2		
• Culinary 3		
Careers & Job Outlook		Additional career and outlook information can be found on the
There are more than 300 related careers. Vi	sit Career Bridge to explore all jobs	following websites
and trends	on <u>ourour Bridge</u> to explore an jobe	lonowing westines
and trends		www.bls.gov
Here is a small sample:		www.careerbridge.wa.gov
Occupation	Annual Salary	Xello
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Food Service Managers	\$71,080	
Executive Chef	\$55,530	
Sous Chef	\$55,530	
Banquet Chef	\$55,530	
Restaurant Manager	\$39,750	
Food Production Supervisor	\$39,750	
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The Orting School District is an Equal Opportunity Employers and comply with all federal rules and regulations, including Title IX, RCW 28A.642 and Section 504. Orting does not discriminate on the basis of sex, race, creed, religion, color, national origin, age, honorably discharged veteran or military status, sexual orientation including gender expression or identity, the presence of any disability, or use of a trained service animal by a person with a disability in its programs and activities and provides equal access to the Boy Scouts and other designated youth groups. For Orting please contact Title IX officer Debbie Christianson Director of Human Resources at 360-893-6500, Section 504

Coordinator and Civil Rights Coordinator Chris Willis Director of Student Support Services at 360-893-6500.