

Connecting High School to College and Career

Career and Technical Education (CTE) provides critical learning and hands-on skills through Pathways within eight areas of study. Students who focus on a Pathway acquire the skills necessary for entry into well-paid careers with high potential for rapid financial growth, increased levels of responsibility, and a high degree of personal satisfaction.

CTE Pathways:

- Will jump-start your future career.
- Will give you unlimited opportunities.
- Will help you plan for life after high school—before graduation.
- Will save you time and money.

What is a Pathway?

- A Pathway is a sequence of courses within your area of interest.
- A Pathway connects from high school to college for a specific degree and/or career. A Pathway will save you time and money toward a college degree.

CTE: Keeping it REAL

- Classroom instruction connects to the REAL world of work and future career opportunities.
- Statistics indicate that CTE graduates are worth higher wages because they are more productive than other workers.

Did you know?

Ninety percent of jobs require training beyond high school.

Top 5 reasons to participate in CTE Career Pathways:

1. To acquire technical skills training.
2. To participate in hands-on learning.
3. To jump-start your future career.
4. To earn college credit while in high school through concurrent enrollment classes.
5. To save time and money!

Ask yourself:

- What do I want to be doing in 5 years?
- What do I want to be doing in 10 years?

Ask yourself:

- What classes should I take to get ready for college?
- What does it cost to go to college?

Ask yourself:

- Why should I plan?
- Why should I study?
- Why should I graduate from high school?

Ask yourself:

- How can I make a lot of money?
- How do I find a career?
- How can Pathways help me?

Acquiring critical learning and hands-on skills through education and training will open doors of opportunity for obtaining employment within your area of interest. Stay in school and finish your education. Your future depends on it.

For more information log onto
www.utahcte.org.

Utah State Office of Education
250 East 500 South P.O. Box 144200
Salt Lake City, UT 84114-4200
Patti Harrington, Ed.D., State Superintendent of Public Instruction
Mary Shumway, State Director of Career and Technical Education



Family and Consumer Sciences
Education

Food Service and Culinary Arts

High School to College and Career PATHWAYS



CAREER AND TECHNICAL EDUCATION
Giving Students the Edge



High School to College and Career Pathway: Secondary

Area of Study: Family & Consumer Sciences Education



Pathway: Food Service & Culinary Arts

Middle School		State Requirements			High School Suggested Education Plan				College & Careers																																												
7 th Grade	8 th Grade	Middle School	High School	9 th Grade Suggested	10 th Grade Suggested	11 th Grade Suggested	12 th Grade Suggested	Beyond High School																																													
Language Arts 7 1.00	Language Arts 8 1.00	2.00	3.00	Language Arts 9 1.00	Language Arts 10 1.00	Language Arts 11 1.00	(1 additional credit—class of 2011)	<p>There are a number of options for education and training beyond high school, depending on your career goals.</p> <ul style="list-style-type: none"> > Certificate > Associate degree > Bachelor's degree > Professional degree > On-the-job training > Apprenticeship > Military training <p>Sample Occupations</p> <ul style="list-style-type: none"> > Baker > Butcher/Meat Cutter > Caterer > Chef/Head Cook > Chocolatier > Family and Consumer Sciences Education Teacher > Food Service Director > Food Service Manager > Food Stylist > Pastry Chef <p>For more information on salary projections, labor market demand, and training options, visit www.careers.utah.gov.</p>																																													
Pre-Algebra 1.00	Elem. Algebra or Applied Math 1.00	2.00	2.00	Geometry or Applied Math II 1.00	Intermediate Algebra 1.00	(1 additional credit—class of 2011)																																															
Science .50	Science 1.00	1.50	2.00	Earth Systems 1.00	Biological Science 1.00	(1 additional credit—class of 2011)																																															
Utah Studies .50	U.S. History I 1.00	1.50	2.50	Geography for Life .50	World Civilizations .50	U.S. History II 1.00	U.S. Government and Citizenship .50																																														
P.E. 1.00	Health .50	1.50	2.00	Participation Skills and Techniques .50	Fitness for Life .50 / Health Education .50 Lifetime Activities or Sport .50																																																
The Arts .50	The Arts .50	1.00	1.50	Fine Arts Courses 1.50																																																	
			.50			Financial Literacy .50																																															
Keyboarding .50			.50	Computer Technology .50																																																	
CTE Intro 1.00		1.00	1.00																																																		
<p>Workforce Trends Chefs, cooks, and food preparation workers held nearly 3.1 million jobs in 2004.</p> <p>Job openings for chefs, cooks, and food preparation workers are expected to be plentiful through the year 2014; however, competition should be fierce for jobs in the top kitchens of higher-end restaurants.</p> <p>Get the Facts Only 19.9% of people employed in the field of Culinary Arts are women.</p>		<p>Core Curriculum and elective requirements may vary district to district. Check with your school counselor.</p> <p>Concurrent enrollment course offerings vary by school and district.</p> <p>Foundation courses taken beyond the required credits can be used as elective credit.</p>		<p>Career and Technical Education Recommended Pathway Courses (Students may select individual courses for exploration, or a complete Pathway for an in-depth focus.)</p> <p>CLASS AVAILABILITY MAY VARY AT YOUR HIGH SCHOOL</p> <table border="1"> <thead> <tr> <th>Course #</th> <th>Foundation Courses: (required)</th> <th>Credit</th> </tr> </thead> <tbody> <tr> <td>20.0108</td> <td>Food & Nutrition I</td> <td>.50</td> </tr> <tr> <td>20.0118</td> <td>Food & Nutrition II</td> <td>.50</td> </tr> <tr> <td colspan="3"><i>Choose one of the following:</i></td> </tr> <tr> <td>20.0401</td> <td>Food Service/Culinary Arts</td> <td>1.00</td> </tr> <tr> <td>20.0411</td> <td>Pro Start I</td> <td>1.00</td> </tr> <tr> <td colspan="3">Elective Courses:</td> </tr> <tr> <td>20.0601</td> <td>Hospitality Services</td> <td>.50</td> </tr> <tr> <td>20.0511</td> <td>Pro Start II</td> <td>1.00</td> </tr> <tr> <td>08.0901</td> <td>Travel & Tourism</td> <td>.50</td> </tr> <tr> <td colspan="3"><i>One Ent. course may count as elective credit.</i></td> </tr> <tr> <td>52.0621</td> <td>Entrepreneurship for business</td> <td>.50</td> </tr> <tr> <td>20.0701</td> <td>Entrepreneurship in FACS</td> <td>.50</td> </tr> <tr> <td>08.0301</td> <td>Entrepreneurship for marketing</td> <td>.50</td> </tr> <tr> <td>32.0199</td> <td>Student Internship (Critical Workplace Skills)</td> <td>.50</td> </tr> </tbody> </table> <p>Many Utah post-secondary programs accept high school courses toward a two- or four-year degree through concurrent enrollment. Check regional post-secondary Pathways for details.</p>					Course #	Foundation Courses: (required)	Credit	20.0108	Food & Nutrition I	.50	20.0118	Food & Nutrition II	.50	<i>Choose one of the following:</i>			20.0401	Food Service/Culinary Arts	1.00	20.0411	Pro Start I	1.00	Elective Courses:			20.0601	Hospitality Services	.50	20.0511	Pro Start II	1.00	08.0901	Travel & Tourism	.50	<i>One Ent. course may count as elective credit.</i>			52.0621	Entrepreneurship for business	.50	20.0701	Entrepreneurship in FACS	.50	08.0301	Entrepreneurship for marketing	.50	32.0199	Student Internship (Critical Workplace Skills)	.50
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