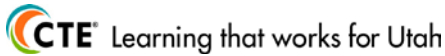


Utah Career and Technical Education Career Pathway

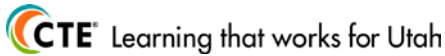
2018-2019 School Year



<p>CTSO Information Career and Technical Student Organizations (CTSO) align with the national Career Clusters® and the Utah CTE Career Pathways.</p> <p>FCCLA is the CTSO for students in the Food Services and Culinary Arts Career Pathway. FCCLA provides students with opportunities to attain the knowledge, skills, and leadership characteristics necessary to succeed in life and careers.</p> <p>Workforce Trends Nationwide, job openings for chefs, cooks, and food preparation workers are expected to be plentiful through the year 2024; however, competition should be fierce for jobs in the top kitchens of higher-end restaurants.</p>	<h3 style="margin: 0;">Career Cluster: Hospitality & Tourism</h3> <h4 style="margin: 0;">Career Pathway: Culinary Arts</h4> <table border="1" style="width: 100%; border-collapse: collapse; margin: 10px 0;"> <thead> <tr style="background-color: #00a6c9; color: white;"> <th style="width: 15%;">CORE CODE</th> <th style="width: 55%;">FOUNDATION COURSES (required)</th> <th style="width: 15%;">CREDITS</th> <th style="width: 15%;"></th> </tr> </thead> <tbody> <tr> <td></td> <td>Choose one of the following courses:</td> <td></td> <td></td> </tr> <tr> <td>34.01.00.00.170</td> <td>Culinary Arts</td> <td>1.00</td> <td rowspan="2" style="text-align: center; vertical-align: middle;">1.00 credit</td> </tr> <tr> <td>34.01.00.00.255</td> <td>ProStart 1</td> <td>1.00</td> </tr> <tr style="background-color: #00a6c9; color: white;"> <th colspan="4" style="text-align: center;">ELECTIVE COURSES</th> </tr> <tr> <td>34.01.00.00.172</td> <td>Culinary Management</td> <td>1.00</td> <td rowspan="8" style="text-align: center; vertical-align: middle;">2.00 credits</td> </tr> <tr> <td>34.01.00.00.150</td> <td>Food and Nutrition 1</td> <td>.50</td> </tr> <tr> <td>34.01.00.00.160</td> <td>Food and Nutrition 2</td> <td>.50</td> </tr> <tr> <td>34.01.00.00.185</td> <td>Foundations of Nutrition *</td> <td>.50</td> </tr> <tr> <td>34.01.00.00.257</td> <td>ProStart 2</td> <td>1.00</td> </tr> <tr> <td>37.01.00.00.100</td> <td>Hospitality and Tourism</td> <td>.50</td> </tr> <tr> <td>32.02.00.00.220</td> <td>Entrepreneurship</td> <td>.50</td> </tr> <tr> <td>41.00.00.00.030</td> <td>Workplace Skills</td> <td>.50</td> </tr> <tr> <td colspan="4" style="text-align: center; background-color: #333; color: white; padding: 5px;">3.00 credits for completion</td> </tr> </tbody> </table> <p style="font-size: small; margin-top: 10px;">* Course can be taken up to 1.00 credit. Foundation courses taken beyond the required credits can be used as elective credit. Visit UtahCTE.org to learn how to earn industry certification in this Career Pathway.</p> <p style="text-align: center; margin-top: 10px;">Career and Technical Education provides all students access to high-quality, rigorous career-focused programs that result in attainment of credentials with labor market value.</p>	CORE CODE	FOUNDATION COURSES (required)	CREDITS			Choose one of the following courses:			34.01.00.00.170	Culinary Arts	1.00	1.00 credit	34.01.00.00.255	ProStart 1	1.00	ELECTIVE COURSES				34.01.00.00.172	Culinary Management	1.00	2.00 credits	34.01.00.00.150	Food and Nutrition 1	.50	34.01.00.00.160	Food and Nutrition 2	.50	34.01.00.00.185	Foundations of Nutrition *	.50	34.01.00.00.257	ProStart 2	1.00	37.01.00.00.100	Hospitality and Tourism	.50	32.02.00.00.220	Entrepreneurship	.50	41.00.00.00.030	Workplace Skills	.50	3.00 credits for completion				<p>Food Services & Culinary Arts is: > High skill > High wage > High demand</p> <p>Sample Occupations Requiring: <u>High School Diploma</u> > Chef and Head Cook > First-Line Supervisor of Food Preparation and Serving Workers <u>Certificate</u> > N/A <u>Assoc. or Technical Degree</u> > Baker/Pastry Chef > Sous Chef > Restaurant Manager <u>Baccalaureate Degree</u> > Career and Technical Education Teacher > Culinary Arts Instructor > Executive Chef <u>Graduate or Prof. Degree</u> > Food Service Manager</p>
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<p>Student Testimonial "I'm going to further my education after high school and study how to become a pastry chef. One day I plan to open my own bakery. By taking culinary classes in high school, I will take the skills and knowledge of food that have learned to the next level and become the best pastry chef I can be." Marissa Muhlestein</p>	<h3 style="margin: 0;">HIGH SCHOOL TO POSTSECONDARY EDUCATION AND TRAINING</h3> <p style="margin: 0;">There are a number of options for education and training beyond high school, depending on your career goals.</p> <table border="1" style="width: 100%; border-collapse: collapse; margin: 10px 0;"> <tr> <td style="width: 15%; background-color: #00a6c9; color: white; text-align: center; padding: 5px;">12th Grade</td> <td style="width: 15%; background-color: #ff9933; color: white; text-align: center; padding: 5px;">1-Year Certificate</td> <td style="width: 15%; background-color: #99cc33; color: white; text-align: center; padding: 5px;">2-Year Associate or Technical Degree</td> <td style="width: 15%; background-color: #ffcc00; color: white; text-align: center; padding: 5px;">4-Year Bachelor's Degree</td> <td style="width: 15%; background-color: #999999; color: white; text-align: center; padding: 5px;">More Graduate or Prof. Degree</td> </tr> </table> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%; font-size: small; padding: 5px;"> <p>Certificates are awarded upon the successful completion of a brief course of study, usually one year or less. Upon completion of a course of study, a certificate does not require any further action to retain.</p> <p>In high school a variety of certificates can be earned.</p> </div> <div style="width: 45%; font-size: small; padding: 5px;"> <p>An academic degree is an award for the completion of a program or course of study over multiple years at postsecondary education institutions.</p> <p>In 2015-2016, 73 percent of secondary students who concentrated in a CTE Career Pathway placed in postsecondary education, advanced training, military service or employment (October 1-December 31).</p> </div> </div>	12th Grade	1-Year Certificate	2-Year Associate or Technical Degree	4-Year Bachelor's Degree	More Graduate or Prof. Degree	<p>Utah Business and Industry Facts According to the National Restaurant Association, in Utah restaurant and food service jobs represent 10 percent of employment in the state. Through the year 2026, growth is projected at 13.3 percent. In 2016, sales in Utah restaurants totaled \$4.4 billion. Restaurant jobs represent 9 percent of employment in Utah.</p>																																											
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<p style="text-align: center; color: #00a6c9;">CTE Skill Certificates</p> <p style="font-size: small;">Competency-based student assessments, measured by core standards and competencies needed to be successful in the workforce.</p>	<p style="text-align: center; color: #333;">UtahFutures: College and Career Planning</p> <p style="font-size: small; text-align: center;">Visit UtahFutures.org for salary projections, labor market demand, and training options.</p>			<p style="font-size: small;">In 2016-2017, 105,691 CTE skill certificates were awarded to high school students. Students' knowledge and performance is demonstrated as part of the Skill Certificate process.</p>	<p style="font-size: small;">In 2016-2017, the graduation rate for students who concentrated in a CTE Career Pathway was 95 percent, compared to Utah's statewide graduation rate of 86 percent.</p>																																													

Utah Career and Technical Education Career Pathway

2018-2019 School Year



<p>CTSO Information Career and Technical Student Organizations (CTSO) align with the national Career Clusters® and the Utah CTE Career Pathways.</p> <p>FBLA is the CTSSO for students in the Hospitality and Tourism Career Pathway. FBLA provides students with opportunities for leadership, community involvement, and career development.</p> <p>Workforce Trends According to the U.S. Department of Labor, travel and tourism is one of the largest and fastest growing industries in the world. Annual sales exceed a half-trillion dollars.</p>	<h3 style="margin: 0;">Career Cluster: Hospitality & Tourism</h3> <h3 style="margin: 0;">Career Pathway: Hospitality & Tourism</h3> <table border="1" style="width: 100%; border-collapse: collapse; margin: 10px 0;"> <thead> <tr style="background-color: #00a6c9; color: white;"> <th style="text-align: left;">CORE CODE</th> <th style="text-align: left;">FOUNDATION COURSES (required)</th> <th style="text-align: center;">CREDITS</th> <th></th> </tr> </thead> <tbody> <tr> <td>37.01.00.00.165</td> <td>Marketing 1</td> <td style="text-align: center;">.50</td> <td rowspan="2" style="text-align: center; vertical-align: middle;">1.00 credit</td> </tr> <tr> <td>37.01.00.00.100</td> <td>Hospitality and Tourism</td> <td style="text-align: center;">.50</td> </tr> <tr style="background-color: #00a6c9; color: white;"> <th colspan="2" style="text-align: center;">ELECTIVE COURSES</th> <th></th> <th></th> </tr> <tr> <td>32.02.00.00.010</td> <td>Accounting 1</td> <td style="text-align: center;">.50</td> <td rowspan="10" style="text-align: center; vertical-align: middle;">2.00 credits</td> </tr> <tr> <td>32.02.00.00.110</td> <td>Business Communication 1</td> <td style="text-align: center;">.50</td> </tr> <tr> <td>32.02.00.00.140</td> <td>Business Management</td> <td style="text-align: center;">.50</td> </tr> <tr> <td>34.01.00.00.172</td> <td>Culinary Management</td> <td style="text-align: center;">1.00</td> </tr> <tr> <td>37.01.00.00.025</td> <td>Customer Service</td> <td style="text-align: center;">.50</td> </tr> <tr> <td>32.02.00.00.220</td> <td>Entrepreneurship</td> <td style="text-align: center;">.50</td> </tr> <tr> <td>37.01.00.00.151</td> <td>Event Planning and Management</td> <td style="text-align: center;">.50</td> </tr> <tr> <td>37.01.00.00.205</td> <td>Lodging and Recreation</td> <td style="text-align: center;">.50</td> </tr> <tr> <td>34.01.00.00.257</td> <td>ProStart 2</td> <td style="text-align: center;">1.00</td> </tr> <tr> <td>37.01.00.00.240</td> <td>Retailing</td> <td style="text-align: center;">.50</td> </tr> <tr> <td>41.00.00.00.030</td> <td>Workplace Skills</td> <td style="text-align: center;">.50</td> <td></td> </tr> <tr> <td colspan="4" style="text-align: center; background-color: #333; color: white; padding: 5px;">3.00 credits for completion</td> </tr> </tbody> </table> <p style="text-align: center; margin-top: 10px;">Career and Technical Education provides all students access to high-quality, rigorous career-focused programs that result in attainment of credentials with labor market value.</p>	CORE CODE	FOUNDATION COURSES (required)	CREDITS		37.01.00.00.165	Marketing 1	.50	1.00 credit	37.01.00.00.100	Hospitality and Tourism	.50	ELECTIVE COURSES				32.02.00.00.010	Accounting 1	.50	2.00 credits	32.02.00.00.110	Business Communication 1	.50	32.02.00.00.140	Business Management	.50	34.01.00.00.172	Culinary Management	1.00	37.01.00.00.025	Customer Service	.50	32.02.00.00.220	Entrepreneurship	.50	37.01.00.00.151	Event Planning and Management	.50	37.01.00.00.205	Lodging and Recreation	.50	34.01.00.00.257	ProStart 2	1.00	37.01.00.00.240	Retailing	.50	41.00.00.00.030	Workplace Skills	.50		3.00 credits for completion				<p>Hospitality & Tourism is: > High wage > High demand</p> <p>Sample Occupations Requiring: <u>High School Diploma</u> > Chef and Head Cook > Concierge > First-Line Supervisor of Housekeeping and Janitorial Workers > Hotel, Motel, and Resort Desk Clerk > Lodging Manager > Tour Guide and Travel Guide</p> <p><u>Certificate</u> > N/A</p> <p><u>Assoc. or Technical Degree</u> > N/A</p> <p><u>Baccalaureate Degree</u> > Career and Technical Education Teacher > Marketing Manager > Meeting, Convention, and Event Planner > Sales Manager</p> <p><u>Graduate or Prof. Degree</u> > Marketing Director</p>
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