



## Career Cluster: Hospitality & Tourism


### Career Pathway: Culinary Arts

JUNIOR HIGH / MIDDLE SCHOOL		
<a href="#">College and Career Awareness</a>		
<a href="#">FCS 6th Grade</a>		
<a href="#">FCS Exploration</a>		
HIGH SCHOOL		
<b>SUPPORTING COURSES:</b> Suggested high school courses that support the Career Pathway (Courses DO NOT count towards the Pathway)		
<a href="#">Entrepreneurship</a> *	<a href="#">Event Planning and Management</a>	<a href="#">Hospitality and Tourism</a> *
<b>EXPLORER COURSES:</b> Choose one or more of the following courses.		
<a href="#">Customer Service</a> *		
<a href="#">Food and Nutrition 1</a>		
<a href="#">Culinary 1</a> * +		
<b>CONCENTRATOR COURSES:</b> To be a concentrator you must pass one of the following courses AND one explorer course.		
<a href="#">Culinary 2</a>	<a href="#">ProStart<sup>®</sup> 1</a> +	
<b>COMPLETER COURSES:</b> To be a completer you must pass a concentrator course and enough courses to equal 3.0 credits in this Pathway.		
<a href="#">Culinary 3</a>	<a href="#">ProStart<sup>®</sup> 2</a>	
<a href="#">Baking and Pastry</a>		
CTE Internship		
POSTSECONDARY:		
Utah System of Higher Education: <a href="http://ushe.edu">ushe.edu</a> (Utah's public colleges and universities)		UtahMajors.org: <a href="#">Majors Guide</a>

\* concurrent enrollment course + recommended explorer course

### HIGH SCHOOL TO POSTSECONDARY EDUCATION AND TRAINING

There are several options for education and training beyond high school, depending on your career goals.

	1-2 Year Certificate	2-Year Associate Degree	4-Year Bachelor's Degree
	N/A	<ul style="list-style-type: none"> <li>&gt; Baker/Pastry Chef</li> <li>&gt; Sous Chef</li> <li>&gt; Restaurant Manager</li> </ul>	<ul style="list-style-type: none"> <li>&gt; CTE Teacher</li> <li>&gt; Culinary Arts Instructor</li> <li>&gt; Executive Chef</li> </ul>

Utah CTE classes are open to all qualified students without regard to race, color, national origin, sex, disability, or age.

### 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  
 Granger High School

### LEARN MORE ABOUT OCCUPATIONS AND WAGES

#### Hospitality & Tourism

UtahCTE.org: [Fact Sheet](#)

Department of Workforce Services  
[Utah Occupational Explorer](#)

### FCCLA

is the Career and Technical Student Organization (CTSO) for students in the Culinary Arts Career Pathway.

[FCCLAinc.org](http://FCCLAinc.org) | [UtahFCCLA.org](http://UtahFCCLA.org)  
[Utah FCCLA flyer](#)

