



Career Cluster: Hospitality & Tourism


Career Pathway: Culinary Arts

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

* 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"> > Baker/Pastry Chef > Sous Chef > Restaurant Manager 	<ul style="list-style-type: none"> > CTE Teacher > Culinary Arts Instructor > Executive Chef

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. [Credentials of Value](#)

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

Student Testimonial

“My CTE courses taught me many valuable lessons. In ProStart®, a college-level culinary class, I learned many skills. ProStart® taught me skills that are needed in a modern restaurant. I know I will be using the skills I have learned in my future career and schooling.”

Varen Moe
 Future Food Product Specialist

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](https://fccla.org) | UtahFCCLA.org

[Utah FCCLA flyer](#)

