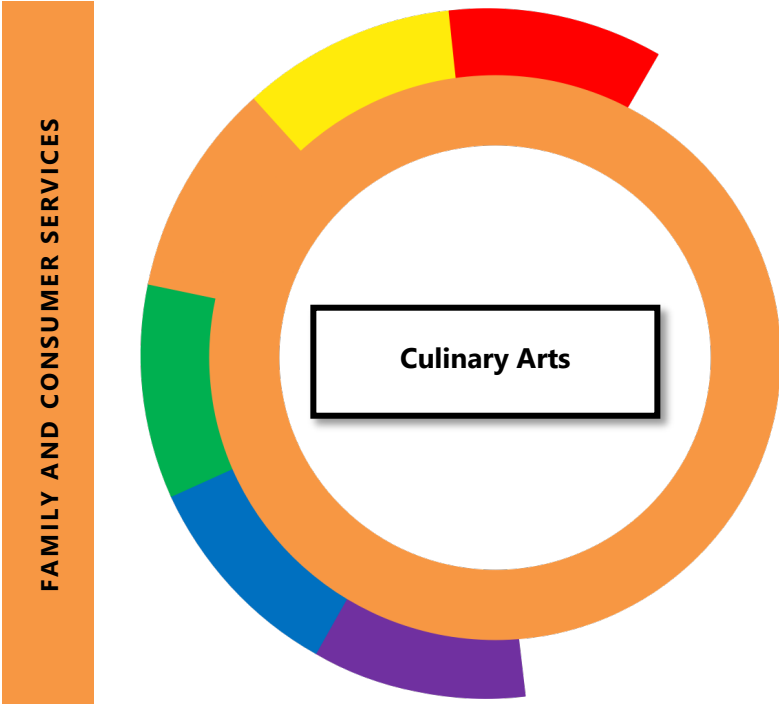




The **Hospitality and Tourism Career Cluster** focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success.



APPROVED PREPARATORY COURSE

Culinary Arts

OSPI OR DISTRICT APPROVED EQUIVALENCY CREDITS

- Lab Science
- English
- CTE
- Elective

INDUSTRY RECOGNIZED CREDENTIALS

- National Restaurant Association ProStart
- National Restaurant Association ServSafe
- Food Handler's Permit

ALIGNED TO INDUSTRY

OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH	JOB ZONE OR RANGE
Waiter/Waitress	\$36,640	12,530	4%	1-3
Baker	\$36,590	1,010	2%	1-3
Cook	\$37,520	5,950	4%	2-3
Chefs and Head Cooks	\$60,720	440	4%	3-4
Food Service Manager	\$80,150	89	4%	3-5

WORK-BASED LEARNING AND EXTENDED LEARNING OPPORTUNITIES

Work Experience Opportunities
 CTE students in many cases can pursue what is called a "work-based learning" opportunity or an internship involving a job outside of school. "Work-based learning" experiences are always paid and students can earn high school credit. Internships are typically paid, but students do not earn academic credit. Individual schools and CTE teachers work with local employers to arrange these opportunities for their students, so your program instructor is the best source of information for what your own school offers.

Culinary Arts: The Culinary Arts program combines a comprehensive culinary curriculum with on the job training making our Culinary Arts program unique and exciting for young people. Students exit the program job-ready and prepared for further culinary education. While operating our New Market Deli, students are immersed in daily commercial food production, customer service training and academic instruction. Possible opportunities in catering and internships available.

POST-SECONDARY PATHWAYS

DIRECT ENTRY TO WORKFORCE

Dishwasher

Food Preparation

Waiter/Waitress

COLLEGE CTE DUAL CREDITS ARE AVAILABLE FOR THIS COURSE. PLEASE CONTACT YOUR INSTRUCTOR FOR MORE INFORMATION.

APPRENTICESHIP (Follow these steps to find specific apprenticeships available in this pathway.)	MILITARY SERVICE	TECHNICAL CERTIFICATE/ LICENSE	ASSOCIATE'S DEGREE	BACHELOR'S OR ADVANCED DEGREE
<p>STEP 1: Apprenticeship Registration and Tracking System</p>	Culinary Specialist	<p>Culinary Arts: Renton Technical Olympic College Edmonds Community College Bellingham Technical Lake Washington Institute of Technology</p>	<p>Culinary Arts: Clover Park Technical Bellingham Technical Bates Technical Lake Washington Institute of Technology South Puget Sound Community College</p>	<p>Food Science: Washington State University</p>
<p>STEP 2: Search by "Occupation" using key words below</p> <ul style="list-style-type: none"> • Food Preparation 		<p>Restaurant Management: Clover Park Technical</p>	<p>Restaurant Management: Spokane Community College</p>	<p>Hospitality Business Management: South Seattle College Washington State University</p>
<p>STEP 3: Click "Search" and select a program name for the program standards, qualifications, and how to apply</p>		<p>Baking Arts/Pastry Arts: Bellingham Technical Clover Park Technical Edmonds Community College Renton Technical South Puget Sound Community College</p>	<p>Baking Arts/Pastry Arts: Edmonds Community College Lake Washington Institute of Technology Renton Technical Skagit Valley College</p>	<p>CTE Secondary Education Teacher:</p> <ul style="list-style-type: none"> • Education Degree in a CTE program area with 2,000 hours of related work experience. • Industry Route Certificate requires 6,000 hours of work experience in the field and completion of a state approved CTE Preparation Program along with passage of Basic Skills Math and English.

COURSE INFORMATION

COURSE NAME	CIP CODE	STATE COURSE CODE	TEACHER CERTIFICATION CODE
Culinary Arts	120503	16052	V200493



Washington Office of Superintendent of
PUBLIC INSTRUCTION