

**Career Cluster:** Hospitality and Tourism

**Secondary CTE Program:** Commercial Foods and Culinary Arts

**Career Cluster Pathway:**

**Eligible Recipient:** WTI



**16 CORE CURRICULUM CREDITS**

**8 ADDITIONAL CREDITS**

**ENGLISH**

4 credits

**MATH**

4 credits

**SCIENCE**

3 credits, 2 with lab

**SOCIAL STUDIES**

3 credits

**OTHER REQUIRED COURSES**

FINE ARTS (1 cdt)

PHYSICAL EDUCATION (1 cdt)

**CAREER AND TECHNICAL EDUCATION COURSES**

**Major Area of Interest:**  
Industrial Education

**RECOMMENDED ELECTIVES** (Aligned with State University System Admissions)

**Career Cluster of interest identified by students enrolled in mandatory middle school career education course that includes interest inventory through Choices and ePersonal Education Planner through FACTS.org.**

**HIGH SCHOOL**

9

English I

Algebra I

Physical Science

World Geography

Commercial Foods 1

10

English II

Geometry

Biology

World History

Commercial Foods 2

11

English III

Algebra II

Chemistry or Marine Bio.

American History

Commercial Foods 3

Foreign Language

12

English IV

Pre-Calculus

Elective

Economics/American Gov't

Commercial Foods 4 (WTI Only)

Foreign Language

**Dual enrollment courses may be used to satisfy high school graduation or Bright Futures Gold Seal Vocational Scholars course requirements - see the Articulation Coordinating Committee's Dual Enrollment Equivalency List and the Bright Futures Comprehensive Course Table.**

**WTI Program after High School:**

**Commercial Foods 1500 Hour Program: Hours awarded for completion of Commercial Foods 1-4 of 300 hours**

The Purpose of this program is to prepare students for employment as restaurant cooks (SOC) 35-2014) The course content will include the following: food preparation and serving; and identification, storage, selection and presentation of a wide variety of foods. The course content should also include training in communication, leadership, human relations and employability skills; and safe, efficient work practices. This program focuses on broad, transferable skills and stress understanding and demonstration of the following elements of the Commercial Foods and Culinary Arts industry; planning management, finance technical and product skills, underlying principals of technology, labor issues, community issues and health, safety, and environmental issues

**CAREER**

(TOL signifies occupation identified on the Agency for Workforce Innovation's Targeted Occupation Listing)

**\*Possible Industry Certifications (Students):**

**Secondary:** ServeSafe, Prostart

**Postsecondary:**