

# Food Service & Hospitality CAREER PATHWAY



## Courses Available

This is a concentrator level course that must be taken before enrolling in capstone level classes.

**Culinary Arts (UC“g”):** Learn the fundamentals of food safety, sanitation, nutrition, food preparation techniques, customer service, and the operations of commercial kitchens and restaurants. Students will develop foundational skills in culinary arts, study the food service and hospitality industries, and explore a variety of careers. This course offers training and assessment for ServSafe Food Handler certification, an industry-recognized credential.

Students who complete any of these capstone courses earn CTE Pathway Completion certificates.

**A Baker’s Dozen: Professional Baking (UC“g”):** This year-long course develops the skills needed in the specialization of baking and pastry production. Essential baking skills are practiced and perfected in the preparation of yeast and quick breads, pies, cakes, and pastries, as well as learning icing and decorating. Apply math skills to calculate formulas and ratios and apply principles of science for culinary lab projects.

**Event Catering:** This year-long course focuses on the business of catering and event planning. Learn and apply project management skills, food and beverage service industry techniques, customer service, safety and sanitation, and both creative and financially sound methods to promote, plan, and prepare exceptional, delicious, nutritious, and properly budgeted banquet, buffet, and other catered events.