Hospitality & Tourism Cluster

Restaurant Food & Beverage Services Pathway

Sous Chef - This major prepares students as sous chefs who are assistants to head or executive chefs and may be responsible for scheduling, inventory control, supervision of staff, and filling in when the head chef is off-duty. Instruction incorporates basic kitchen and cooking skills, safety and sanitation, and nutrition basics along with quantity food preparation, catering/specialty buffets, and international dishes. Students learn advanced preparations methods of stocks/soups/sauces, eggs/diary products/cheeses, meat/ poultry/fish/shellfish dishes, salads/fruits/hors d'oeuvres and breads/pastries. Included are internal/external internships, both in the area of interest in culinary arts and in a food service setting such as a hospital, hotel or restaurant.

Lead Cook - This major prepares students as lead cooks who supervise other cooks during a shift in a restaurant and may assist with planning menus and ordering supplies. Instruction incorporates kitchen fundamentals such as safety, sanitation, and kitchen equipment with more advanced training in quantity preparation of breakfast foods, sandwiches, salads, garnishes, and main meal items. Included is a specialized external internship component in an area of interest in culinary arts to apply skills learned. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Dietary Aide - This major prepares students as dietary aides who assist dietitians to maintain good standards of nutritional care for patients. Instruction incorporates kitchen fundamentals such as safety, sanitation, and kitchen equipment with more advanced training in quantity preparation of breakfast foods, sandwiches, salads, garnishes, and main meal items. Included are fundamentals of nutrients and nutritional issues as they apply to developing menus and meal plans. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Culinary Assistant Entry Level - This major prepares students as entry-level culinary assistants who perform a variety of food preparation tasks in food services and/or food preparation. Students learn kitchen fundamentals such as safety and sanitation, equipment and knives, standardized recipes, measuring techniques, basic seasonings, and dry and moist cooking methods, along with preparation and/or presentation of all kinds of dishes including breakfast items, sandwiches, hors d'oeuvres, baked items/desserts, and main menu dishes. Instruction provides an overview of restaurant duties and menus as well as management and owning and job readiness/independent living skills.

Restaurant & Food Beverage Service Management Assistant - This major prepares students to become assistants to managers of kitchens, restaurants, or catering operations. Instruction incorporates kitchen fundamentals such as safety, sanitation, and kitchen equipment with more advanced training in quantity preparation, purchasing and cost control, and dining room/hospitality business. An internship/

research component in a specialized area of restaurant food service/beverage management allows students to apply skills learned in the classroom and lab. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Restaurant Server - This major prepares students as restaurant servers who wait on guests at tables, taking their menu and drink selections, often giving recommendations of items from the menu, and serving these selections after they have been prepared. Students receive an introduction to family and consumer science along with an overview of the travel and tourism industry, including hospitality positions, food service, front office and reservation, and housekeeping. Curriculum includes safety and sanitation, appropriate on-the-job etiquette, and public health issues including bioterrorism as well as a lab-based course on chemistry as it relates to nutrition, recipes, and food preparation.

Prep Cook - This major prepares students as prep cooks who wash, peel, cut, chop, slice and otherwise prepare and store vegetables and other cooking elements contained in breakfast foods, sandwiches and salads for meal preparation. Included are an overview of the hospitality and tourism industry, fundamentals of safety and sanitation, and quantity food preparation. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Garde Manger - This major prepares students as garde mangers who are responsible for preparing cold foods, including salads, cold appetizers, and sometimes desserts. Instruction incorporates an overview of the hospitality and tourism industry, fundamentals of safety and sanitation, and quantity food preparation of breakfast foods, sandwiches, salads, garnishes, and main meal items. Included is a specialized external internship component in an area of interest in culinary arts to apply skills learned. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Food Service Attendant - This major prepares students as food service attendants who work in the front house or counter of restaurants or food service businesses. Included are an overview of the hospitality and tourism industry, fundamentals of safety and sanitation, purchasing and cost control, and dining room/front of the house operations. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Culinary Arts Assistant - This major prepares students for a variety of food preparation skills required for a career in food services and/or food preparation. Instruction incorporates kitchen fundamentals such as safety, sanitation, and kitchen equipment with more advanced training in quantity preparation and presentation of entrees and desserts. Also covered are dining room management principles and specific subject areas such as stocks, soups and sauces. Students will have opportunities to apply the skills they learn in an external internship. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Culinary Arts Management Assistant - This major prepares students to become assistants to a restaurant or catering manager in a restaurant, hospital, cruise ship or banquet facility. Instruction incorporates kitchen fundamentals such as safety, sanitation and kitchen equipment with more training in advanced quantity preparation/presentation of entrees and desserts,

purchasing and cost control, and dining room/hospitality business. An external internship in a specialized area of interest in culinary arts allows students to apply skills learned in the classroom and lab. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Banquet Caterer - This major prepares students as banquet caterers who are responsible for the preparation and serving of quality food for large groups such as weddings, parties, or banquets as independent caterers or with large catering firms. Instruction incorporates supervision of employees, pastry and baking skills, purchasing, and distribution as well as decorating techniques and responsible alcohol service. Practicum components provide students with hands-on experience in preparation of breakfast foods, soups, vegetables, salad dressings, and sandwiches as well as hors d'oeurvres, stocks and sauces, and meat/poultry/fish/ shellfish dishes.

Baker Assistant - This major prepares students to assist bakers in mixing and baking ingredients according to recipes to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods. Included are basic principles, skills, and equipment of baking along with an emphasis in breads, decorated cakes, specialty desserts, and chocolate candies. Internal and external internships in a specialized area of interest in culinary arts allow students to apply skills learned in the classroom and lab.

Culinary Coordinator - This major prepares students to become culinary coordinators who manage or operate a restaurant or food service business. Instruction includes fundamentals of customer service and management, purchasing and cost control, and basic concepts and science of nutrition and nutritional cooking that apply to the food services business. An external internship in a specialized area of interest in culinary arts allows students to apply skills learned in the classroom and lab.

Service Careers Food Services Assistant - This major introduces students enrolled in the Service Careers majors to entry level jobs in the food service industry where they might assist with basic tasks such as peeling potatoes or washing salads. Students are introduced to the skills required to work safely in the food service industry. Students will be trained in the safe practices and tools used as a food service assistant.

Food Service Workforce Transition - This major will be used for all Individualized Cooperative Education (ICE) programs to build training outline. Students will focus on employability skills while receiving hands-on experience in the food service industry. Included is a work-site experience (WSE) where students develop proficiency skills unique to a given occupation along with a formal mentoring program designed to accelerate an individual student's skill development.

Quick Service Restaurant Management Assistant - This major prepares students as quick service restaurant management assistants who assist managers in overseeing staff and guests, training new employees, scheduling employees, and managing cash/inventory control. Instruction incorporates effective workplace communications and customer service, principles of entrepreneurship and leadership/management principles, hiring practices, and team building skills. Included are administrative functions such as franchise group practices and policies, wage

and hour practices, risk management, and legal compliance with on-the-job training at franchise sites. ServSafe certification by National Restaurant Association may be taught/obtained during this course.

Front of the House Assistant Manager - This major prepares students as front of house assistant managers who perform front of house duties and customer service and take over in the manager's absence. Instruction incorporates kitchen fundamentals such as safety, sanitation, and kitchen equipment with a focus on food and beverage service in the lodging industry and dining room/front of house operations. An internship in a specialized area of interest in culinary arts allows students to apply skills learned in the classroom and lab. The ServSafe certification by National Restaurant Association may be taught/obtained during this course.