

Career and Technical Education: Food and Beverage Management (Culinary)

**Cluster: Consumer Services,
Hospitality and Tourism**

*"We learn patience because some-
times it doesn't always turn out right
the first time."- Jordan*

Have you ever envisioned yourself in a rewarding career in the Culinary Industry? If so, our Food and Beverages Program is just right for you. Students are prepared in the fundamentals of food preparation and production, nutrition, customer service and management all while learning both "front of the house," and "back of the house" skills.

What's the bonus?

- Apprenticeship
- Internships
- Industry-sponsored experiences
- Guest speakers
- Professional coaches
- Field experiences to gain ServSafe hours.

Get Certified or Licensed:

- ServSafe Food Handlers Certification (Articulated credit with Stratford Univ. is available for students who successfully complete the program)
- ServSafe Food Managers Certification
- ProStart Certification
- American Culinary Federation Certification

Possible Careers & Average Salaries in this Pathway:

Chefs and Head Cooks: \$53,000
First-Line Supervisors of
Food Preparation: \$38,000

How do I know if this pathway is right for me?

In choosing a pathway, ask yourself:
What do I enjoy doing?
What am I good at doing?
Does this pathway align with my dreams and goals?

What do I have to do to complete this course?

This four-course sequence consists of:

- Basic Cooking Principles
- Introduction to Professional Cooking
- Professional Cooking
- Professional Internship in Cooking/Baking

Which Schools offer this pathway?

Carver Vocational-Technical High School
Forest Park High School
Mergenthaler Vocational-Technical High School

