

HOSPITALITY CAREER PATHWAY EXAMPLES

CHEF	CULINARY CATERER/EVENT PLANNER
Culinary Essentials 1 Culinary Essentials 2 Bakery & Pastry 1 Culinary Arts Advanced Culinary Arts	Digital Communications & Technology Accounting 1 & 2 Entrepreneurship Business Law Culinary Essentials 1 Bakery and Pastry Culinary Arts Advanced Culinary Arts

Sample Culinary Caterer/Event Planner 4-Year Plan

(Middle School courses that support this 4-year plan are indicated in the chart below.)

PERIOD	1	2	3	4	5	6	7	8	SAMPLE PATHWAY COLLEGE CREDITS
GRADE	LANGUAGE ARTS	SOCIAL STUDIES	SCIENCE	MATH	ELECTIVE	ELECTIVE	ELECTIVE		
6	x	x	x	x	Physical Education		CS Discoveries		LWIT = 10 college credits Culinary Arts – CART 110 = 10 credits Advanced Culinary Arts – CART 115, CULA 140 = 6 crs. Renton Technical College = 18 college credits Culinary Arts – CULA 103, 105, 114, 118, 119, 121 = 18 credits Advanced Culinary Arts – CUL 109, 110, 120, 180 = 12 cr. Bellevue College = 18 college credits Accounting 1 & 2 – ACCT 101, 135 = 8 credits Entrepreneurship – BUS 250 = 5 credits Business Law – BUS&201 = 5 credits Digital Communications & Technology = 3-3 31 credits Culinary Institute of America Culinary Arts AND Advanced Culinary Arts – Food Safety = 1.5 credits; Mathematics (test required) = 1.5 credits See the College Credit table for more information and available credits.
7	x	x	x	x	Physical Education	Health	Media Technology		
8	x	x	x	x	Physical Education				
9	x	x	x	x	World Language	Accounting 1 / 2	Digital Communications & Technology / Culinary 1		
10	x	x	x	x	Physical Education	Health / Entrepreneurship	Business Law / Bakery & Pastry 1		
11	x	x	x	x	Physical Education	Culinary Arts			
12	x	x		x	Fine Arts	Advanced Culinary Arts			

	HOSPITALITY COLLEGE CREDIT COURSES	PROFESSIONAL CERTIFICATIONS	TECHNICAL OR ASSOCIATE DEGREES	SAMPLE OCCUPATIONS
POST SECONDARY	Lake Washington Technical College Culinary Arts -- CART 110 = 10 credits Advanced Culinary Arts – CART 115, CULA 130 = 6 credits Renton Technical College Culinary Arts – CUL 103, 105, 114, 118, 119, 121 = 18 credits Advanced Culinary Arts – CUL 109, 110, 120, 180 = 12 credits Culinary Institute of America Culinary Arts AND Advanced Culinary Arts – Food Safety = 1.5 credits; Mathematics (test required) = 1.5 credits	Food Handler's Permit ServSafe <ul style="list-style-type: none"> Food Manager, National Restaurant Association 	Lake Washington Technical Institute <ul style="list-style-type: none"> Culinary Arts, AAS Culinary Arts, Certificate of Proficiency Baking Arts Renton Technical College <ul style="list-style-type: none"> Culinary Arts, AAS, Cert. of Completion Professional Baking, AAS, Cert. of Completion Culinary Institute of America, Hyde Park NY <ul style="list-style-type: none"> Bachelor's in Food Business Management Bachelor's in Applied Food Studies Bachelor's in Culinary Science Associate Degree in Culinary Arts Associate Degree in Baking & Pastry Arts 	Executive Chef Sous Chef Food Writer/Blogger Personal Chef Pastry Chef Dietician/Nutritionist Caterer Restaurant Manager Food Science Food and Beverage Director Culinary Instructor Event Planner Hospitality Management Small Business Owner Plus many more...