



Career Goal (O*NET Code): Chef and Head Cook (35-1011), Cook, Restaurant (35-2014), Baker, Bread and Pastry (51-3011).

Student Name: _____
Grade: _____
School: _____

EXTENDED LEARNING EXPERIENCES

Middle School	8th	HS Courses:				Curricular Experiences: DECA Family, Career and Community Leaders of America SkillsUSA	Extracurricular Experiences: Language Immersion Programs 4-H Youth Development School Newspaper Student Government UIL Academic Competitions Yearbook
	9th	Core Courses:	English I Algebra I Biology	World Geography Physical Education Languages other than English I	Professional Communications		
10th		Career-Related Electives:	Principles of Hospitality and Tourism			Career Learning Experiences: Apprenticeship Career Preparation Internship Job Shadowing	Service Learning Experiences: Boy Scouts of America Campus Service Organizations Community Service Volunteer Girl Scouts of the USA Peer Mentoring / Peer Tutoring Student Body
	Core Courses:	English II Geometry Chemistry	World History Languages other than English II				
High School	11th	Core Courses:	English III Mathematical Models with Applications Physics	United States History		COLLEGE CREDIT OPPORTUNITIES -- High School	Students should take Advanced Placement (AP), International Baccalaureate (IB), dual credit, Advanced Technical Credit (ATC), or locally articulated courses (Tech Prep), if possible. List those courses that count for college credit on your campus.
		Career-Related Electives:	Culinary Arts I				
	12th	Core Courses:	English IV Algebra II Environmental Systems	Government/Economics Fine Arts			
		Career-Related Electives:	Culinary Arts II				
	On-the-Job Training	Cook Trainee Kitchen Helper Short-Order Cook NOTE: These experiences may be started and/or completed as part of the high school experience.				Professional Associations: American Culinary Federation National Restaurant Association Society for Foodservice Management Texas Chefs Association Texas Restaurant Association The Retail Bakers Association	
	Certificates	Culinarian Culinary Specialist Food Manager NOTE: Students may earn all or part of these certificates as part of the high school experience.	Journey Baker Pastry Culinarian OSHA CareerSafe	ProStart© Secondary Culinary Graduate ServSafe©	Career Options: Chef/Cook Assistant Food Preparation Worker Pastry Cook Prep Cook Short-Order Cook		
Postsecondary	Associate Degrees	Baking/Pastry Culinary Arts	Food & Hospitality Services	Hotel/Restaurant Management: Culinary Arts Specialization	Career Options: Baker/Pastry Chef Food Service Specialist Sous Chef Specialty Cook		
	Bachelor Degrees	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management	Career Options: Caterer Culinary Arts Instructor Executive Chef Food & Beverage Manager Independent Chef/Owner		
	Graduate Degrees	Hospitality Administration Hospitality Management	Hotel & Restaurant Management	Restaurant, Hotel, & Institutional Management	Career Options: Catering/Banquet Manager Corporate Executive Chef Food and Beverage Controller Food and Beverage Director		

Students may select other elective courses for personal enrichment purposes.

This plan of study serves as a guide, along with other career planning materials, for pursuing a career path and is based on the most recent information as of 2009. All plans meet high school graduation requirements as well as college entrance requirements.