

This program of study in the Culinary Arts is innovating and exciting. Students will learn about the food service industry through hands-on activities and rigorous coursework including working in the commercial kitchen. Students completing this program will have skills to begin a career in the food industry. Teachers are trained by the National Restaurant Association Education Foundation **(NRAEF)** ProStart Program. Upon completion of the culinary arts sequence at BLHS, students may receive the National Restaurant Association Certificate of Completion.



## Post-secondary Partners

- Bates Technical College
- Clover Park Technical College
- Green River Community College
- Highline Community College
- Pierce College District
- Pierce County Careers Connection
- Renton Technical College
- South King County Tech Prep
- Tacoma Community College



## Sumner School District

*...a great place to learn!*

Career and College Readiness  
1202 Wood Avenue  
Sumner, WA 98390  
(253) 891-6062

The Sumner School District complies with all federal and state rules and regulations and does not discriminate on the basis of race, color, national origin, gender, or disability in education programs, services and activities. Inquiries regarding compliance and/or grievance procedures may be directed to Debra Barlow, the school district's Title IX/RCW 28A.640 officer and Section 504/ADA coordinator, in writing at 1202 Wood Avenue, Sumner, or by telephone (253) 891-6000.

Funding for this publication is provided for by The Carl D. Perkins Career and Technical Education Act of 2006



## Restaurant & Food/Beverage Services

The Hospitality and Tourism Cluster prepares learners for careers in the management, marketing and operations of restaurants and other food services, lodging, attractions, recreational events and travel-related services. Hospitality operations are located in communities throughout the world. Employees working in the Restaurant and Food/Beverage Services pathway perform a variety of tasks to maintain operations and promote guest services in eating establishments.





# PROGRAM OF STUDY: Sumner School District

Cluster: Hospitality & Tourism

Pathway: Restaurants and Food/ Beverage Services

This Program of Study, along with other career planning materials, can serve as a guide as learners continue on a career path. Courses listed are only recommended and plans should be individualized to meet each learner's educational and career goals. Students should recognize that these are guidelines only and post-secondary requirements may change.

	Year	English	Math	Science	Other Required Courses	Career Focus Area Courses	Sample Occupations Relating To This Pathway
<b>SECONDARY</b>	9	9 <sup>th</sup> Grade English	Algebra	Physical Lab Science	Career & Tech (Occupational Ed) Health & Fitness	Advanced Culinary Arts Culinary Arts Entrepreneurship	<b>Requiring Less than a Baccalaureate degree</b> <ul style="list-style-type: none"> <li>Banquet Server</li> <li>Counter Server</li> <li>Host</li> <li>Kitchen Steward</li> <li>Line Cook</li> <li>Restaurant Server</li> <li>Room Service Attendant</li> <li>Baker</li> <li>Brewer</li> <li>Pastry and Specialty Chefs</li> <li>Restaurant Server</li> </ul>
	10	10 <sup>th</sup> Grade English	Geometry	Biology Chemistry or Physics	US History or Social Studies Elective Fine, Visual or Performing Arts	Foods and Nutrition I & II Intro to Business and Marketing Introduction to Culinary Arts	
	11	11 <sup>th</sup> Grade English	Advanced Algebra	Biology Chemistry or Physics	Social Studies Elective or US History Fitness Elective	Personal Choices Personal/Business Finance Retail Management	
	12	12 <sup>th</sup> Grade English	Financial Math	Biology Chemistry or Physics	Contemporary World	World Language (year I and II)	
<b>Washington State History &amp; Tech Competency. Include in high school plan if requirement not met in middle school</b>							<b>Requiring Baccalaureate Degree</b> <ul style="list-style-type: none"> <li>Caterer</li> <li>Catering and Banquets Manager</li> <li>Executive Chef</li> <li>Food and Beverage Manager</li> <li>General Manager</li> <li>Kitchen Manager</li> <li>Maître d'</li> <li>Restaurant Owner</li> <li>Services</li> </ul>
Secondary Leadership and Employability Standards are included							
Contact postsecondary institutions directly for complete program options and requirements.							
<b>POST-SECONDARY</b>	Year 13/14	<b>Bates:</b> Culinary Arts <b>Clover Park:</b> Culinary Arts <b>Green River:</b> Business, Business Management <b>Highline:</b> Hospitality and Tourism Management <b>Pierce:</b> Business <b>Renton:</b> Culinary Careers					
	Year 15/16	<b>CWU:</b> Travel and Tourism <b>WSU:</b> Hospitality <b>Art Institute of Seattle:</b> Culinary Arts					

Sumner School District graduation requirements, dual credit courses, required for 4-year colleges