




## Career Cluster: Hospitality & Tourism

### Career Pathway: Culinary Arts

JUNIOR HIGH / MIDDLE SCHOOL			
College and Career Awareness			
FCS 6th Grade			
FCS Exploration			
HIGH SCHOOL			
<b>SUPPORTING COURSES:</b> Suggested high school courses that support the Career Pathway (Courses DO NOT count towards the Pathway)			
Entrepreneurship *	Event Planning and Management	Hospitality and Tourism *	Small Business Math *
<b>EXPLORER COURSES:</b> Choose one or more of the following courses.			
Customer Service *			
Food and Nutrition			
Culinary 1 * +			
<b>CONCENTRATOR COURSES:</b> To be a concentrator you must pass one of the following courses AND one explorer course.			
Culinary 2		ProStart® 1 +	
<b>COMPLETER COURSES:</b> To be a completer you must pass a concentrator course and enough courses to equal 3.0 credits in this Pathway.			
Baking and Pastry	Culinary 3	ProStart® 2	
CTE Internship		<a href="#">Apprenticeship</a>	
<b>POSTSECONDARY:</b> There are many options for education and training beyond high school.			
Utah System of Higher Education: <a href="https://ushe.edu">ushe.edu</a> (Utah's public colleges and universities)		UtahMajors.org: <a href="#">Majors Guide</a>	

\* concurrent enrollment course + recommended explorer course

HIGH SCHOOL TO POSTSECONDARY EDUCATION AND TRAINING			
There are several options for education and training beyond high school, depending on your career goals.			
	Certificate	2-Year Associate Degree	4-Year Bachelor's Degree
		N/A	> Baker/Pastry Chef > Sous Chef > Restaurant Manager

Career and Technical Education provides all students access to high-quality, rigorous career-focused programs that result in attainment of credentials with labor market value. [Credentials of Value](#)

Utah CTE classes are open to all qualified students without regard to race, color, national origin, sex, disability, or age.

### Advice to Students

“Taking a CTE class is something you will not regret. You will learn many wonderful skills that you will use throughout your life. Some of the best parts of these courses include meeting new people, learning new skills, and accomplishing great things. Know that your teachers are there to push you to be your best.”

Brooke Bodily  
 Future Chef

### LEARN MORE ABOUT OCCUPATIONS AND WAGES

#### Hospitality & Tourism

UtahCTE.org: [Fact Sheet](#)

Department of Workforce Services

[Utah Occupational Explorer](#)

### FCCLA

is the Career and Technical Student Organization (CTSO) for students in the Culinary Arts Career Pathway.

[FCCLAinc.org](https://www.fccla.org) | [UtahFCCLA.org](https://www.utahfccla.org)

[Utah FCCLA flyer](#)

