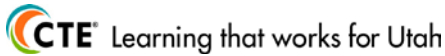


# Utah Career and Technical Education Career Pathway

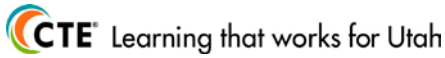
## 2017-2018 School Year



<p><b>CTSO Information</b> Career and Technical Student Organizations (CTSO) align with the national Career Clusters® and the Utah CTE Career Pathways.</p> <p>FCCLA is the CTSO for students in the Food Services and Culinary Arts Career Pathway. FCCLA provides students with opportunities to attain the knowledge, skills, and leadership characteristics necessary to succeed in life and careers.</p> <p><b>Workforce Trends</b> Nationwide, job openings for chefs, cooks, and food preparation workers are expected to be plentiful through the year 2024; however, competition should be fierce for jobs in the top kitchens of higher-end restaurants.</p>	<h3 style="margin: 0;">Career Cluster: Hospitality &amp; Tourism</h3> <h4 style="margin: 0;">Career Pathway: Food Services &amp; Culinary Arts</h4>	<p><b>Food Services &amp; Culinary Arts is:</b></p> <ul style="list-style-type: none"> <li>&gt; High skill</li> <li>&gt; High wage</li> <li>&gt; High demand</li> </ul> <p><b>Sample Occupations Requiring:</b></p> <p><u>High School Diploma</u></p> <ul style="list-style-type: none"> <li>&gt; Chef and Head Cook</li> <li>&gt; First-Line Supervisor of Food Preparation and Serving Workers</li> </ul> <p><u>Certificate</u></p> <ul style="list-style-type: none"> <li>&gt; N/A</li> </ul> <p><u>Assoc. or Technical Degree</u></p> <ul style="list-style-type: none"> <li>&gt; Baker/Pastry Chef</li> <li>&gt; Sous Chef</li> <li>&gt; Restaurant Manager</li> </ul> <p><u>Baccalaureate Degree</u></p> <ul style="list-style-type: none"> <li>&gt; Career and Technical Education Teacher</li> <li>&gt; Culinary Arts Instructor</li> <li>&gt; Executive Chef</li> </ul> <p><u>Graduate or Prof. Degree</u></p> <ul style="list-style-type: none"> <li>&gt; Food Service Manager</li> </ul>																																																						
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<p><b>Student Testimonial</b></p> <p>"I'm going to further my education after high school and study how to become a pastry chef. One day I plan to open my own bakery. By taking culinary classes in high school, I will take the skills and knowledge of food that have learned to the next level and become the best pastry chef I can be."</p> <p style="text-align: right; font-size: small;">Marissa Muhlestein</p>	<h3 style="margin: 0;">HIGH SCHOOL TO POSTSECONDARY EDUCATION AND TRAINING</h3> <p style="margin: 0; font-size: small;">There are a number of options for education and training beyond high school, depending on your career goals.</p>	<p><b>Utah Business and Industry Facts</b></p> <p style="font-size: x-small;">According to the National Restaurant Association, in Utah restaurant and food service jobs represent 10 percent of employment in the state. Through the year 2026, growth is projected at 13.3 percent.</p> <p style="font-size: x-small;">In 2016, sales in Utah restaurants totaled \$4.4 billion. Restaurant jobs represent 9 percent of employment in Utah.</p>																																																						
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# Utah Career and Technical Education Career Pathway

## 2017-2018 School Year



**CTSO Information**  
 Career and Technical Student Organizations (CTSO) align with the national Career Clusters® and the Utah CTE Career Pathways.

FBLA is the CTSO for students in the Hospitality and Tourism Career Pathway. FBLA provides students with opportunities for leadership, community involvement, and career development.

**Workforce Trends**  
 According to the U.S. Department of Labor, travel and tourism is one of the largest and fastest growing industries in the world. Annual sales exceed a half-trillion dollars.

### Career Cluster: Hospitality & Tourism

#### Career Pathway: Hospitality & Tourism

CORE CODE	FOUNDATION COURSES (required)	CREDITS	
37.01.00.00.165	Marketing 1	.50	1.00 credit
37.01.00.00.100	Hospitality and Tourism	.50	
ELECTIVE COURSES			
32.02.00.00.010	Accounting 1	.50	2.00 credits
32.02.00.00.110	Business Communication 1	.50	
32.02.00.00.140	Business Management	.50	
34.01.00.00.172	Culinary Management	1.00	
37.01.00.00.025	Customer Service	.50	
32.02.00.00.220	Entrepreneurship	.50	
37.01.00.00.151	Event Planning and Management	.50	
37.01.00.00.205	Lodging and Recreation	.50	
34.01.00.00.257	ProStart 2	1.00	
37.01.00.00.240	Retailing	.50	
41.00.00.00.030	Workplace Skills	.50	
<b>3.00 credits for completion</b>			

**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.**

**Hospitality & Tourism is:**  
 > High wage  
 > High demand

**Sample Occupations Requiring:**  
High School Diploma  
 > Chef and Head Cook  
 > Concierge  
 > First-Line Supervisor of Housekeeping and Janitorial Workers  
 > Hotel, Motel, and Resort Desk Clerk  
 > Lodging Manager  
 > Tour Guide and Travel Guide

Certificate  
 > N/A

Assoc. or Technical Degree  
 > N/A

Baccalaureate Degree  
 > Career and Technical Education Teacher  
 > Marketing Manager  
 > Meeting, Convention, and Event Planner  
 > Sales Manager

Graduate or Prof. Degree  
 > Marketing Director

**Student Testimonial**  
 "The CTE courses I took prepared me for my chosen career path. I received knowledge and training in business management and restaurant fundamentals. I would like to open my own restaurant."  
 Alexis Kingery

### HIGH SCHOOL TO POSTSECONDARY EDUCATION AND TRAINING

There are a number of options for education and training beyond high school, depending on your career goals.

<b>12th Grade</b>	<b>1-Year Certificate</b>	<b>2-Year Associate or Technical Degree</b>	<b>4-Year Bachelor's Degree</b>	<b>More Graduate or Prof. Degree</b>
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**Utah Business and Industry Facts**  
 According to the Utah Department of Workforce Services, 567 individuals are employed as travel agents throughout Utah, with 263 travel arrangement and reservation services businesses.

**CTE Skill Certificates**  
 Competency-based student assessments, measured by core standards and competencies needed to be successful in the workforce.

In 2015-2016, 96,190 CTE skill certificates were awarded to high school students. Students' knowledge and performance is demonstrated as part of the Skill Certificate process.

**UtahFutures: College and Career Planning**  
 Visit [UtahFutures.org](http://UtahFutures.org) for salary projections, labor market demand, and training options.

In 2015-2016, the graduation rate for students who concentrated in a CTE Career Pathway was 96.6 percent, compared to Utah's statewide graduation rate of 85 percent.