Hospitality and Tourism Career Pathway

Start Pre-Hospitality
As early as grade 7 (based on readiness)

Food Preparation Worker
Median Salary: $20,945
Job Growth (10 yr): 6.1%
Annual Openings: 1,031
Average Tuition (1 yr): $0 – $3,900/yr

Restaurant Supervisor
Median Salary: $28,290
Job Growth (10 yr): 13%
Annual Openings: 1,332
Average Tuition (2 yrs): $3,900/yr

Chef
Median Salary: $39,950
Job Growth (10 yr): -1.9%
Annual Openings: 48
Average Tuition (2 yrs): $3,900/yr

Workplace Visits
Job Shadow
Internship
Work

Supervised Experience
--- Work

Supervised Experience Internship
--- Work

Internship
--- Work

Certificate, ServSafe
Associate Degree, Restaurant Management
Associate Degree, Culinary Arts

Provided by middle schools, high schools, employers, Ohio Tech Centers, and colleges.

Preparing students for multiple options after high school:
gainful employment and/or postsecondary study.

Data reflects 2014 Ohio labor statistics and public institutions of higher education for 2013-2014. For specific tuition costs, visit ohiohighered.org.
## An Example of Courses with Secondary and Postsecondary Credits

<table>
<thead>
<tr>
<th>Secondary</th>
<th>7 8</th>
<th>9 10</th>
<th>11</th>
<th>12</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>English I</strong></td>
<td><strong>Algebra I</strong></td>
<td><strong>Physical Science</strong></td>
<td><strong>Social Studies</strong></td>
<td><strong>Fine Arts</strong></td>
</tr>
<tr>
<td><strong>Geometry</strong></td>
<td><strong>Biology</strong></td>
<td><strong>World History</strong></td>
<td><strong>Health (.5)</strong></td>
<td><strong>World Languages</strong></td>
</tr>
<tr>
<td><strong>Chemistry</strong></td>
<td><strong>U.S. History</strong></td>
<td><strong>Intro to Hospitality/ ServSafe</strong></td>
<td><strong>Nutrition &amp; Wellness</strong></td>
<td><strong>World Languages</strong></td>
</tr>
<tr>
<td><strong>Physics</strong></td>
<td><strong>U.S. Government</strong></td>
<td><strong>Quantity Food Preparation</strong></td>
<td><strong>Hospitality Capstone</strong></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Postsecondary</th>
<th>Year 1 1st Semester</th>
<th>Year 1 2nd Semester</th>
<th>Year 2 1st Semester</th>
<th>Year 2 2nd Semester</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>English I</strong></td>
<td><strong>Basic Nutrition</strong></td>
<td><strong>College Math</strong></td>
<td><strong>Business Communication</strong></td>
<td><strong>Social Diversity</strong></td>
</tr>
<tr>
<td><strong>Dining Room &amp; Beverage Management</strong></td>
<td><strong>Computer Applications</strong></td>
<td><strong>Career &amp; Professional Development</strong></td>
<td><strong>Purchasing &amp; Cost Controls</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mixology</strong></td>
<td><strong>American Regional Cuisine</strong></td>
<td><strong>Healthy Cooking Techniques</strong></td>
<td><strong>Hospitality Facilities Design</strong></td>
<td></td>
</tr>
<tr>
<td><strong>College Seminar</strong></td>
<td><strong>Menu Development</strong></td>
<td><strong>Essentials of Supervision</strong></td>
<td><strong>Catering &amp; Banquet Operations</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Risk Mgmt. in Hospitality Industry</strong></td>
<td><strong>Garde Manger</strong></td>
<td><strong>International Cuisine</strong></td>
<td><strong>Hospitality Elective</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Hospitality Elective</strong></td>
<td><strong>International Cuisine</strong></td>
<td><strong>Arts &amp; Humanities Elective</strong></td>
<td><strong>Culinary Arts Co-Op</strong></td>
<td></td>
</tr>
</tbody>
</table>

### High School Career-Technical Education Program Courses

- **High School Courses for Postsecondary Credit (Including Apprenticeship Hours) and the Corresponding Postsecondary Courses**

<table>
<thead>
<tr>
<th><strong>Required Courses</strong></th>
<th><strong>Recommended Electives</strong></th>
</tr>
</thead>
</table>

Visit education.ohio.gov/CareerConnections for reference information.

Course titles and sequences will vary between schools.

11/2014