

# *Simsbury High School* **Family & Consumer Science Department**

*Mrs. Garthwait, Mrs. Szatrowski, Mr. Sentino*

Creating & Sustaining Healthy Families  
Empowering Individuals  
Developing Skills for a Lifetime  
Exploring Careers



## Bake Shop



# Culinary Cluster Courses

## Introduction to Culinary Arts



## Regional & International Cuisine



## Smart Cooking



## Events Planning & Hospitality



*"I never knew that I was missing so much education about the foods I eat. Now I can think about them and maintain a healthier lifestyle."*

*~SHS Student*

# Culinary Arts: Food Services & Restaurant Management Courses



## Introduction to Culinary Arts



## Culinary Arts II & III



## Events Planning & Hospitality



*The culinary and restaurant industry is the nation's second largest private-sector employer – 1.3 million culinary industry jobs are expected to be added over the next decade.*

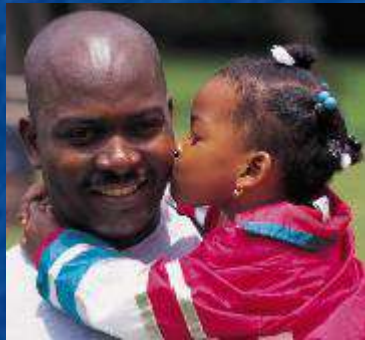
*80% of restaurant owners said their first job in the restaurant industry was an entry-level position.*

# Child Development & Human Services



Child Development II  
(Playschool Experience)

Individual & Family Development  
(3 UCONN credits)



Child Development I

Internship/Independent Study:

*Explore these possible career areas*



Medical/ Health Services



Pre-school/ Education



Social Services/ Human Resources

# Family & Consumer Science Department

## Areas of Study:

- \*Consumer Services
- \*Early Childhood, Education, and Services
- \*Facilities Management
- \*Family and Community Services
- \*Food Production and Services
- \*Food Science, Dietetics, and Nutrition
- \*Hospitality & Tourism
- \*Human Development
- \*Nutrition and Wellness
- \*Parenting

