

## **Restaurants and Food/Beverage Services Pathway**

### *What High School Courses Should I take?*

Course selection always involves the student, school counselor and parent. Newtown High School courses listed below include specific skills for this pathway. This is not a mandatory listing, not does it indicate the level of any course. It is provided to raise awareness of the wide variety of options available to NHS students.

### *Suggested Courses:*

English: 4 years

Math: 4 years to include Pre-Calculus

Science: 4 years

Social Studies: 4 years

World Language: 4 years

Electives:

- Baking and Pastry
- Financial Management
- Introduction to Culinary Arts 1 and 2
- Advanced Culinary Arts
- Accounting 1 and 2
- Culinary Apprenticeship 1 and 2
- Cooperative Work Experience
- Marketing 1 and 2
- Business Foundations and Business Management

Junior/Senior Project: In this course, students work with a community professional to develop and present a project. Besides allowing students to determine their course content, it is an opportunity for students to learn time management skills prior to college. Projects include “Feeding the Need 101” and “Analysis of the Teenage Diet through a Portfolio of Styled Food”.

### *NHS Programs/Activities:*

Career Center Programs utilize community volunteers to provide career information to students. Programs include:

- Career Speakers: open to all students with permission of their teacher(s).
- Career Tours: open to sophomores, juniors, and seniors.
- Career Shadowing: This program allows sophomores, juniors, and seniors one excused day per semester to spend time in a career field of their interest with a community volunteer.
- Internships: Junior and senior students spend 30 hours at a workplace to gain knowledge about a career. Internships occur outside of the school day and may be either paid or unpaid.
- Part-Time Jobs and Community Service Postings

Current Community Volunteers include: The Waterview and Heritage Hotel and Resort.

*Related NHS Student Activities:*

DECA  
Baking Beyond Borders

*Scholarship Opportunities related to the Restaurants/Food Marketing and Management Pathway:*

American Association of Family and Consumer Science Scholarship  
Weller – The Vincent Voccia Vocational Award  
Barton Weller Scholarship  
American Academy of Chefs (AAC) Scholarships  
Connecticut Hospitality Educational Foundation  
Lincoln Technical Institute Scholarships  
Newtown Cultural Arts Scholarship

*College Career Pathways:*

Students that complete Introduction to Culinary Arts 1 and 2 and Advanced Culinary 1 and 2 will be awarded the following transfer credits at Johnson & Wales University.

Hotel & Lodging Management B.S.

FSM2085 Hotel Food and Beverage Operations – 4.5 quarter credits

International Hotel & Tourism Management B.S.

FSM2085 Hotel Food and Beverage Operations – 4.5 quarter credits

Restaurant, Food & Beverage Management B.S.

CUL1355- New World Cuisine – 3 quarter credits

CUL1385- Fundamentals of Food Service Production – 3 quarter credits

*Careers*

**Management Level**

Caterer  
Catering and Banquets Manager  
Executive Chief  
Food and Beverage Manager  
General Manager  
Kitchen Manager  
Maitre d'  
Restaurant Owner  
Services Manager

**Skill Level**

Baker  
Bartender  
Brewer  
Pastry and Specialty Chef  
Restaurant Server

Wine Steward

**Entry Level: Sample positions available to high school graduates**

Banquet Server

Banquet Set-up Employees

Bus Person

Cocktail Server

Counter Server

Host

Kitchen Steward

Line Cook

Restaurant Server

Room Service Attendant

*Sample of Post-Secondary Training and Educational Options*

**Licensing:** Food Service and Lodging Manager

**Certificate Programs:** ServSafe Food Safety and Sanitation Certification, Certified Professional Catering Executive, Certified Master Baker

**Associate Degrees:** Culinary Arts, Food Service Management

**Bachelor Degrees:** Hospitality Administration/Management, Culinary Arts/Chef Training

**Graduate Degrees:** Food Science, Food Technologist, Nutrition

*Updated 12/1/2015*