Culinary Pathway Description:
The culinary pathway prepares students for a successful restaurant and foodservice career. Students learn important skills and gain valuable experience in the restaurant and foodservice industry.

Key Competencies:
- Demonstrate the techniques and practices for food safety and workplace safety in the hospitality and food industry.
- Develop professional skills for the food industry.
- Demonstrate the knowledge, skills, and practices required for food production and services.
- Explore controlling foodservice costs.
- Explore purchasing and inventory procedures.
- Identify and recognize marketing and menu concepts.
- Apply the principles of conversation in foodservice.

Courses (HS Credits):
4029 Exploring FCS Pathways (2)
4021 Culinary Essentials (2)
4032 ProStart I (2)
4033 ProStart II (2)
X065 Internship (2)

College Credits: ProStart certification

Annual National Average Salary for Chef: $43,100

Career Opportunities:

<table>
<thead>
<tr>
<th>Chef</th>
<th>Mixologist</th>
</tr>
</thead>
<tbody>
<tr>
<td>Restaurant Host</td>
<td>Restaurant Manager</td>
</tr>
<tr>
<td>Food Scientist</td>
<td></td>
</tr>
</tbody>
</table>