

# Pathway Courses

## Food Science & Nutrition

This course is designed to help students explore the exciting world of food and nutrition. Students will explore beyond familiar foods and preparation methods. A multicultural, multi-ethnic emphasis will encourage students to try new foods, leading students to develop scientific and inquiry skills, preparing them to become nutritionally literate and able to make smart food choices. Students will sharpen critical thinking and problem-solving skills as well as apply math and science principles with hands-on exercises and experiments. These will help students develop the skills and knowledge needed to become an informed food consumer. It will help students understand the consequences of their food choices. It will also allow them to become involved in both the science and creativity of preparing nutritious meals and snacks.

## Culinary Arts/Hospitality

Students will study the evolution of the hospitality industry and how it is currently stratified. Organizational systems, management and career opportunities and salaries will be examined. Hospitality service management is viewed from both a consumer and business perspective. This course provides an overview of the hospitality and tourism industry. Students will also study culinary fundamentals like safety and sanitation, knife safety, cooking techniques, and meal planning and nutrition. They will also be exposed to real industry experience through community classroom and catering events.

## Culinary Arts

Professional chefs get fulfillment by combining their creativity with a love of food to delight their guests and customers. The Culinary Arts course will allow you to explore this exciting and rewarding career. The food service industry employs over 13 million people and professional chefs are in great demand for work in restaurants, hotels, airlines, schools, health care facilities, railroads, and cruise lines. In addition to meal planning and preparation, students will study culinary fundamentals, ingredients and nutrition, and meal presentation.

# Pathway Opportunities

## Certifications:

- ServSafe
- Guest Services Professional
- Anticipated Dual Enrollment

## Work-Based Learning:

- Bakery
- Restaurant
- Catering
- Commercial Foods



# Career Opportunities

- Receptionist
- Host/Hostess
- Spa Attendant
- Club Professional/Manager
- Event/Wedding Planner
- Specialty Cook
- Line Cook
- Wait Staff
- Flight Attendant
- Resort/Hotel Manager
- Convention Coordinator
- Concierge

## What will you learn in the Hospitality, Tourism & Recreation Pathway?

- Professional Experience
- Resume Development
- Interview Preparation
- Professional Internships
- Portfolio Building
- Career Networking  
Opportunities

### HOW TO APPLY:

Request application information  
from your high school counselor.

For more information about the  
Hospitality, Tourism & Recreation  
Pathway, please contact:

#### CTE Counselor

Mandie Engelbert  
559-327-3000

#### CTE Instructor

George Bonanno

#### CTE Learning Director

Debi Kelly  
559-327-3000

## Hospitality, Tourism & Recreation Pathway

Buchanan High School



Clovis Unified School District