

# PUBLIC SERVICE ACADEMY



The Public Service Academy prepares students for careers in education and culinary careers. Education is the teaching and training of people from young ages through high school or college. A career in culinary gives restaurant workers opportunities to prepare unique meals, serve food to guests, and provide outstanding customer service. This Academy is for students who are passionate about making people happy, love to cook for others, enjoy a fast-paced environment, helping others, or are compassionate life-long learners. Courses in this Academy provide students with hands-on and field experiences in the areas of early childhood education and culinary careers.

## Future Careers

- Baker
- Chef and Head Cook
- Food Preparation Supervisor
- Host and Hostess
- Restaurant Cook
- Restaurant Owner
- School Administrator
- Teacher
- Teacher's Aide

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*Students will gain experience working collaboratively with others while developing time management, group leadership, and communication skills.*

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## Education & Leadership Pathway

Students in this pathway must complete a minimum of four of the following courses (*courses noted with \* are required*):

- Early Childhood Education\*
- Growth and Development of Children\*
- Family Health Maintenance\*
- Psychology
- Public Speaking

In addition, students may choose two courses from the list below:

- Microsoft Office Applications
- Advanced Applications – Word/PowerPoint
- Multimedia Production
- Cooperative Education/Work Experience

## Culinary Careers Pathway

Students in this pathway must complete the following courses:

- Foods & Nutrition
- Culinary Careers
- World Cuisine

In addition, two courses from the list below are recommended:

- Business Ownership
- Microsoft Office Applications
- Cooperative Education/Work Experience

