

PREPARING TO LAUNCH

CAREER,
COLLEGE,
MILITARY,
OR TRADE,
D11 WILL
GET YOU
THERE!



PRE-LAUNCH EXPLORATION

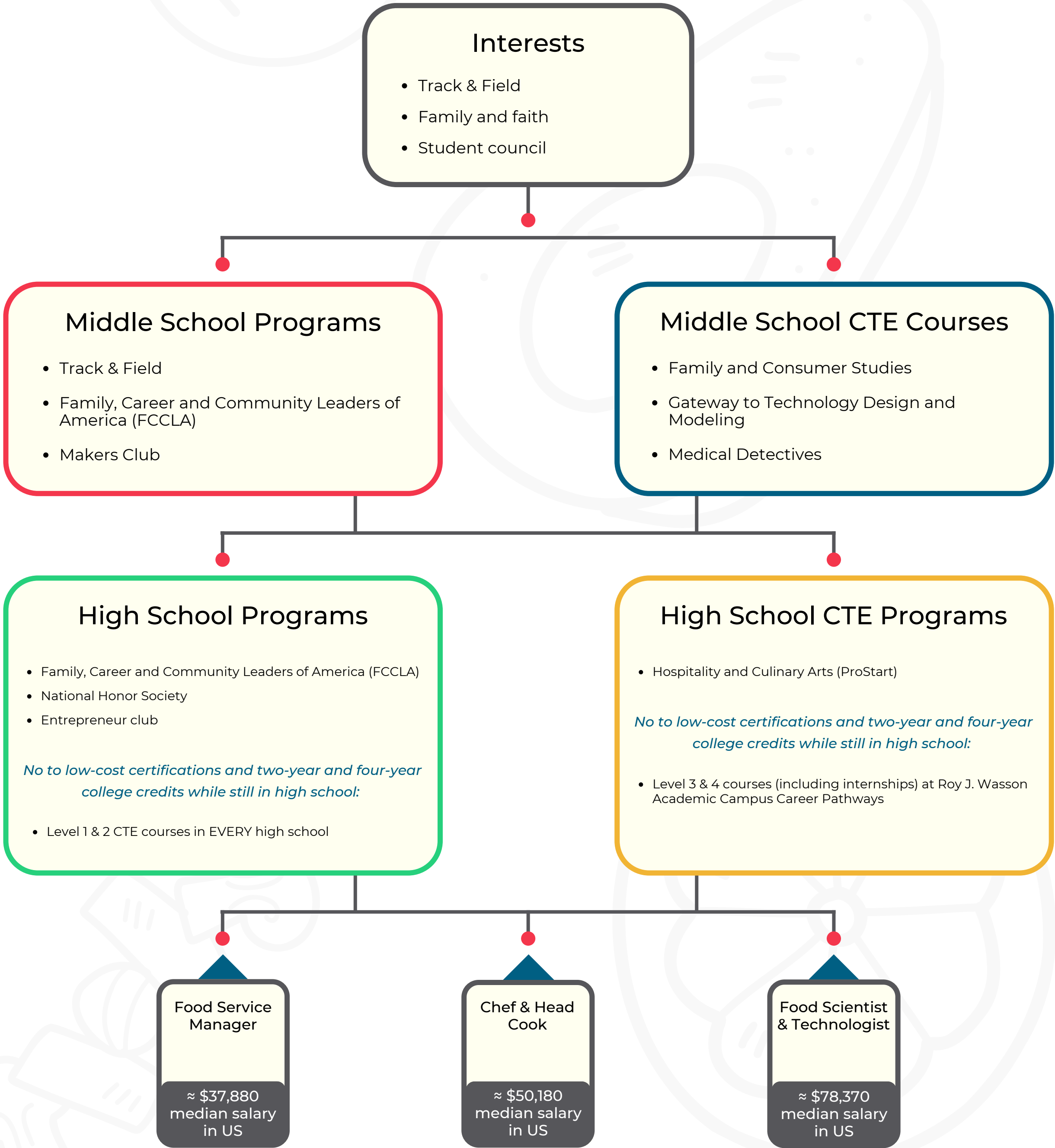
Luna is an 8th-grade student who loves running, math, and organizing community service projects in their school. She loves school, but she also loves community nights at church and volunteering. She knows she wants to create a community and food has always been a part of that. She doesn't know which high school is best to help her learn how to be a chef.



Fortunately, D11 Career and Technical Education is committed to HOSPITALITY AND CULINARY ARTS and offers CTE Hospitality at EVERY high school, with culminating college classes and internships at the Roy J. Wasson Academic Campus through the Career Pathways program.

MY CTE PATH

OCCUPATIONAL PROFILE FOR HOSPITALITY *(Starting in 6th Grade)*



A CTE TRUE STORY



Olivia started in ProStart I because her dad is a chef. She realized that her passion is working with people and making them happy.

NAME

OLIVIA SCHWARZ

EDUCATION

Sophomore - The Bijou School

FCCLA member, state competitor, district officer;
ProStart culinary team; ProStart and Resort & Event
Management classes

AVERAGE SALARY

\$51,000/YR

JOB GROWTH

15% industry growth rate for teaching positions

24,300 total jobs openings nationwide annually

"I am inspired by meeting new people from other schools and creating new dishes in culinary labs, being creative, scholarship opportunities, earning college credits, networking, traveling to conferences and competing, working at the campus Coffee Shop, interning at the hotel and experiencing in-person, making food that I like to eat, FCCLA leadership skills help with all careers."

Olivia learned that service expertise, customer service, working with others, and teamwork are all skills that will help in any career path. Currently, Olivia is considering a career as a therapist or in the mental health field.

RECOMMENDED DII CTE COURSES

- Culinary Arts pathway courses like Culinary Essentials
- Culinary Arts I & II and Catering I & II
- ProStart I & II with Internship
- Resort and Event Management I & II with internship
- Business courses

RECOMMENDED POST-SECONDARY PATHWAY

- Pikes Peak State College
- Associate of Applied Sciences
- 2-year degree; Metro State University
- Denver - Hospitality degree pathways



AS EASY AS 3-2-1 LAUNCH!

Your child is unique. They have interests that may not even be known yet, and that's normal! Giving them early exposure to the careers available to them fosters their curiosity, connects them to possibilities, and ignites their passion for continued learning. Let us help guide your family along the way.



D11 will send you these monthly toolkits that will give you and your child helpful tips, guidance, and resources for exploring all things D11 Futures. If you'd like to start exploring the possibilities now, be sure to visit [this link](#), or contact (719) 328-2040.

CAREER AND TECHNICAL EDUCATION



Does your child know they may want to be a chef, or in the industry of hospitality, but they're not sure how to get started? Whether in high school or middle school it's never too late to explore the career of tourism, hospitality and culinary arts through work-based learning.

For information on how to set up Job Shadowing, contact the CTE office and ask about work-based learning,. / Now, more than ever, D11 is leaning into GROWING OUR OWN. Ask how your student can take CTE and concurrent enrollment and have their first year or two of college paid for while being a D11 employee in education.