



...LAUNCH YOUR FUTURE...

I'm interested in: **Hospitality & Tourism (Culinary)**

**JOBS & WAGES**



Visit [dwd.wisconsin.gov/career-pathways/hospitality.htm](http://dwd.wisconsin.gov/career-pathways/hospitality.htm) or scan the QR code to learn about jobs and wages in hospitality/tourism/culinary, including:

- Restaurant Worker • Chef • Food Service Manager • Dietician • Hospitality Management •

**STUDENT TESTIMONIAL**

*“During my classwork in Family and Consumer Science, I learned a lot about how to prepare and store food safely. In Culinary 2 and 3, I worked on learning the Servsafe curriculum based on industry standards. In all of my classes, I got a jumpstart on learning culinary terms and techniques that make me a better chef. My goal is to own an upscale restaurant after attending either FVTC for a Culinary Associates degree or the Culinary Institute of America in New York City.” - Owen M, Oshkosh West Class of 2024*

**HIGH SCHOOL COURSE OPTIONS**

Course Name	Course Code	Term	Grade Level	Dual Credit	Industry Recognized Credential
<b>INTRODUCTORY COURSES</b>					
Culinary Arts 1	701	Semester	9, 10, 11, 12		
Senior Foods	706	Semester	12		
<b>INTERMEDIATE COURSES</b>					
Culinary Arts 2	704	Semester	10, 11, 12		
World Wide Cuisine	702	Semester	10, 11, 12		
<b>ADVANCED COURSES</b>					
Culinary Arts 3	705	Semester	10, 11, 12		ServSafe



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## WHAT'S NEXT?

### AFTER HIGH SCHOOL EDUCATION AND TRAINING

There are many options for education and training after high school, depending on your career goals

<b>1-2 Year Certificate</b>	<b>2-Year Associate Degree</b>	<b>4-Year Bachelor's Degree</b>
<ul style="list-style-type: none"><li>• Meat Processing Specialist</li><li>• Hospitality Entrepreneurship</li></ul>	<ul style="list-style-type: none"><li>• Culinary Arts</li><li>• Hospitality Management</li></ul>	<ul style="list-style-type: none"><li>• Hotel, Restaurant &amp; Tourism Management</li><li>• Dietitian</li></ul>