



LIBERTY HIGH SCHOOL CULINARY ARTS

INSTRUCTOR:

MELISSA BUECHLER

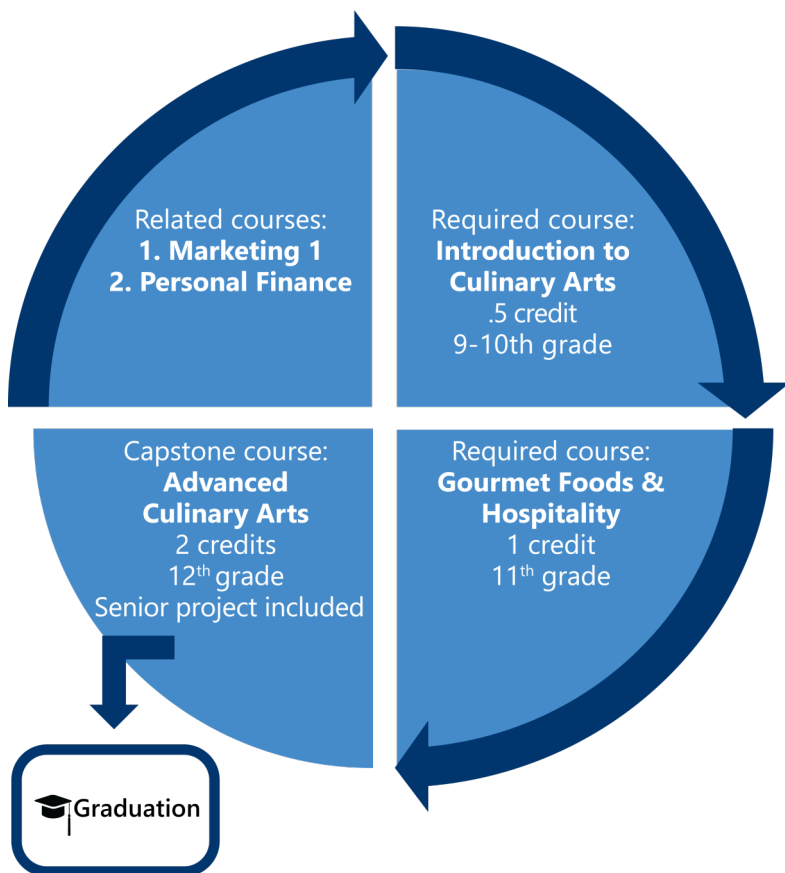
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For students interested in:

- Cooking
- Baking & pastry
- Hospitality & food industry
- Entrepreneurship
- Event & party planning
- Nutrition & food production

SEQUENCE OF COURSES

Please refer to HSD course catalog for more information



PATHWAY TEACHES

STUDENTS TO:

- Lead and work as a team
- Work in a fast-paced environment
- Prepare and serve food safely
- Use fundamental management and culinary skills
- Problem-solve
- Communicate effectively
- Be accountable
- Be responsible

CAREER POSSIBILITIES & SALARY RANGES

• Food Science Technician	\$37,565- \$63,565
• Restaurant Manager	\$43,784 - \$90,896
• Gaming Manager	\$39,728 - \$157,227
• Purchasing Manager	\$66,290 - \$185,536
• Nutritionist	\$65,146 - \$111,696
• Event Planner	\$39,853 - \$85,509
• Chef	\$41,413 - \$83,346

**Salary ranges shown are from the 10th to 90th percentile*

SOME LOCAL COLLEGES & MAJORS

- **Oregon Culinary Institute**
- **Cascade Culinary Institute**
- **OSU**– Bachelors of Science: Hospitality Management or Food Science and Technology
- **PCC**– Certificate: Culinary Assistant
- **Mt. Hood Community College**– Associate of Applied Science: Business Management– Hospitality
- **Chemeketa Community College**– Associate of Applied Science: Hospitality & Tourism Management

POTENTIAL LOCAL EMPLOYERS

- **Sysco Systems**
- **Kaiser Permanente**
- **Fresenius Medical Care**

CLUBS & PROFESSIONAL ORGANIZATIONS

- **Family, Career and Community Leaders of America**
- **ProStart**

Para aprender más sobre oportunidades profesionales y universitarias, haga una cita con su orientador: 503-844-1250