

Essential Skills

Helping Path – Hospitality & Tourism

This career path focuses on participating in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.

Helping Path – Hospitality & Tourism Programs at Great Oaks

Program	Location
Culinary Arts & Hospitality	Diamond, Live, Scarlet

Frequently Used Pathway Skills/Abilities

Each career path has a specific set of skills/abilities that employees need for success in the industry. It is recommended that students have, are developing or can develop the skills/abilities listed below.

Effective Communicator	<ul style="list-style-type: none">Express/explain thoughts/ideas individually and in groupsWrite/document/record information accuratelyListen/relay accurate information in written/verbal mannerRead and interpret recipe information/stepsUnderstand menu/seating diagrams/food service layout diagramsPractice professional social communication (social media/workplace conversations)
Critical Thinker	<ul style="list-style-type: none">Follow multi-step instructions in sequenceDistinguish details/differences visuallyDifferentiate various sounds/smellsPerceive distance/depth of objects in space
Adaptable Navigator	<ul style="list-style-type: none">Work independently with minimal supervision/attention to detailDevelop/follow procedures and processesShift recipes based on availability or change of ingredientsAnticipate customer need and respond accordinglyAdapt to changing workflow/assigned tasks
Accountable Employee	<ul style="list-style-type: none">Be on time, honest and keep commitments/be punctualFollow ethical work practices including honesty/trustworthinessObserve/follow safety/sanitation procedures (work with sharp objects/hot items)Participate in class/lab activities/discussions/culinary servesConnect/network with industry professionals
Skilled Professional	<ul style="list-style-type: none">Be patient and polite to staff and patronsMake informed decisions quickly and remain calm in stressful situationsCollaborate with others to perform culinary dutiesDevelop a career path planBuild career-focused technical/professional skills

Technology and Software

All career & technical education programs utilize various software and industry-specific equipment to prepare students for their careers. Students will independently access and use various online resources, technology, and equipment.

Here is an overview of key online and computer technology used in this pathway:

Vendor	Software/Learning Management System
ServSafe	On-line Credentialing
TouchBistro	Cloud and Point-of-Sale Software/Reservations
Rise UP	Customer Service and Sales/Retail Fundamentals Credential
Google Suite/Microsoft Office	Google Docs/Sheets/ Office Suite
Internet Browsing	Conduct career-related independent and group research

Industry Credentials/Certifications

Credentials/certifications demonstrate knowledge and skills. They are typically earned by successfully completing an exam or skill-related training program. Exams are developed by industry professionals, not high school educators, and are used to verify that students have the skills needed for work.

Students can earn industry credentials/certifications while at Great Oaks. Available accommodations are subject to vendor and/or State of Ohio approval. Some credential/certification exams do not allow any accommodations. Contact campus Intervention Specialist for the most up-to-date permitted accommodations.

Permitted accommodations may include:

Extended time

Read-aloud/translation services

Post-secondary

Great Oaks offers college credit courses in both academic and career technical programs.

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| College Credit Plus (CCP) | • The CCP program provides Ohio high school students an opportunity to complete college courses and earn transcribed credit. |
| Career Technical Assurance Guides (CTAGs) | • CTAGs award college credit for career-technical coursework to students who complete an approved course and earn a qualifying score on the end of course exam. |
| Articulated Credit | • Some Great Oaks career-technical programs have agreements with colleges where students can earn credit toward a specific degree. |

Additional Pathway Considerations

Some career pathways have additional standards students must meet to fully participate in Great Oaks programs. Programs in this pathway have additional recommendations to fully experience learning opportunities and earn industry credentials/certifications.

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| Academic strengths | <ul style="list-style-type: none">• Math (fractions/conversions/ratios/measurements/time/money)• Oral/written communication• Understanding artistic expression/eye for detail• Geographical/social/cultural/economic awareness |
| ServSafe | <ul style="list-style-type: none">• Most sites require a state-issued photo ID (school ID is sufficient)• ServSafe Manager Certification requires a 70% or higher exam score |
| Career expectations | <ul style="list-style-type: none">• Maintain clean/sanitized food preparation/eating areas• Work with/around chemicals/sanitizers/soaps• Use task-specific equipment (computers/tablets/small culinary equipment)• Plan menus/scale recipes (use fractions)/prepare/serve meals• Follow clerical procedures/systems for ordering/receiving and delivering items• Work in hot/small spaces• Experience smells/odors of various foods/spices/seasonings• Handle raw meats (beef/pork/chicken/fish/exotic meats)• Work in an environment with peanuts and other tree nuts• Keep accurate records of work/tasks completed• Maintain awareness of surroundings/others• Follow Ohio Department of Health food/kitchen safety standards• Extended standing/bending/stooping• Use equipment and small wares (knives/hot plates/beverage equipment)• Work near others to prepare/serve food• Use fine motor skills (measuring ingredients/sharp tools/decorating pastries)• Lift and carry heavy objects (up to 50 pounds) while being aware of surroundings |