COLLEGE & CAREER
Dinuba Unified School District

CONNECTION

PATHWAY SPOTLIGHT: FOOD SERVICE & HOSPITALITY

DECEMBER 2025 VOL.5, NO.5

STUDENT QUESTIONS & ANSWERS

EDUARDO LARA

SENIOR

Why did you pick this pathway?

I picked this pathway because I have always loved food. Mostly to eat it, but also how it's made. I was always fascinated by how such simple ingredients can make something so amazing. I also wanted to learn how to make food that everyone will love and everyone will be happy eating, and give the same warm feeling my mother's food gives me.

Favorite thing you have learned in your pathway:

My favorite thing I learned in this pathway is how important it is to work with others. We work in kitchens with a team of usually 3 to 5 people and throughout my three years, I can confidently say I grew close to every one of my teams. When you work with other people, you get the chance to learn things you might not have known before. You may find a new way to cut quicker or a cool trick for frying chicken. The possibilities are endless.

Briefly describe your participation in experiences and activities related to your pathway.

In my first year of Culinary 1, we had an event where we cooked food at a football game. This activity helped give us experience in how to interact with customers. It was also our first introduction to the behind-the-scenes work we never thought about when we see people selling food, especially the pricing. Sure, it is important to make good food, but it is also important to break even. We had to find a price that would be comfortable for people but also let us break even and gain some profit.

Favorite memory of being part of the pathway:

My favorite memory from this pathway is unfortunately my last day in Advanced Culinary. Although that day was very sad, having to see some people go who would not be returning the next year, it was also filled with memories. I got to see how that class affected everyone. Yes, it is a culinary class, but that is not all it is. The class relationships you develop in there make the class feel like one big family, and that makes every day in the kitchen feel alive.

Advice to students interested in your pathway:

My advice to students interested in this pathway is not to get upset when things are not perfect. Cooking is not something you have to get right the first time. Yes, you might burn something or something you make might not taste quite like the others, but that does not matter. The important thing is that you learn from your mistakes and never give up. It might take you a couple of tries until you can make your dish perfect and that is okay.

Do your future goals include what you learned in your pathway?

Yes! I want to learn many things about culinary to help me on my journey and this pathway has been the perfect start. This pathway has taught me teamwork, patience, and has fueled my passion for culinary. I will remember the things I learned here and the memories I made here for my entire life and I know it will help me become the amazing chef I hope to be.

Plans after high school:

I want to attend COS to continue my studies in culinary arts for both years I am there. Later, I plan to transfer to Fresno State to take more culinary classes and courses that will prepare me to become a culinary teacher.

How has this pathway prepared you for the future?

This pathway has taught me important lessons that I hope to use when I someday teach culinary arts and inspire students' love for cooking, just like my teacher, Ms. Macias, inspired me. Even if you are not planning a career in culinary, I still recommend this pathway. The memories you make with your class will last a lifetime. Additionally, cooking is something most people will do throughout their lives and I know this pathway will teach you skills you can use forever.

PATHWAYS AT A GLANCE

The Hospitality, Tourism, and Recreation sector offers students the academic and technical preparation needed to pursue high-skilled, high-demand careers in these expanding industries. This sector comprises three distinct career pathways: Food Science, Dietetics, and Nutrition; Food Service and Hospitality; and Hospitality, Tourism, and Recreation. Although these pathways are interconnected, each emphasizes different skill areas.

The Food Science, Dietetics, and Nutrition pathway focuses on the science of food and its relationship to the health and well-being of individuals. Students will learn food safety and sanitation; workforce and organizational management; food, fitness, and wellness; and nutritional requirements and processes.

The Food Service and Hospitality (Culinary) pathway emphasizes providing students with comprehensive, hands-on experiences that focus on industry awareness, including sanitation and food safety, food and beverage production, nutrition, food service management, and customer service.

The Hospitality, Tourism, and Recreation pathway integrate various aspects of the hospitality industry. Students in this pathway gain extensive industry-related experiences and acquire knowledge in organizational management, customer service, sales and marketing, facilities management, lodging, travel destinations, as well as reservations, ticketing, and itineraries.

PATHWAYS AT DHS

-Food Service & Hospitality

CONTACT US : COLLEGEANDCAREER@DINUBA.K12.CA.US

COLLEGE & CAREER
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FOOD SERVICE & HOSPITALITY

COLLEGE KNOWLEDGE

Dinuba High School offers a dynamic Food Service and Hospitality pathway that prepares students for careers in the growing hospitality industry, with a strong emphasis on Culinary Arts. Students get real-world experience by working in the student-run Emperor Restaurant, where they learn safe food handling, cooking, nutrition, customer service, and restaurant management.

The hospitality field continues to be one of the region's strongest areas for jobs. In Tulare County, more than 12,700 people currently work in restaurants and food service and over 14,200 people work in hospitality jobs like restaurants and hotels. Fresno County has 37,499 private-sector jobs in leisure and hospitality and Kings County has 4,403 people employed in hospitality jobs. According to county-level forecasts, Tulare's hospitality industry is expected to keep growing, with food service projected to be the fastest-growing area.

Students interested in continuing their education after high school can explore strong regional programs at Fresno City College and Fresno State. Additionally, the Institute of Technology offers specialized programs in Baking and Pastry Arts as well as Culinary Arts.

For students looking beyond the Central Valley, there are excellent culinary programs across California, including the 2-year program at City College of San Francisco, as well as 4-year programs at CIA Greystone and Cal Poly Pomona's Collins College.

Click on the links above or use the QR codes below to explore the programs at each college and university.

Fresno City College

FRESNO STATE
Discovery. Diversity. Distinction.

Institute of Technology

CITY COLLEGE OF SAN FRANCISCO

Culinary Institute of America

Cal Poly Pomona

UPCOMING EVENTS

December 3
Be Future Ready Conference

December 6
Dinuba Christmas Parade

December 13
DHS Winter Program

December 15
DHS Band Christmas Concert

December 15-19
Winter Wishes Week

December 16 & 18
DHS Finals

December 22 - January 7
Winter Break

January 7
School Resumes

Dinuba High School's Culinary Teacher, Martha Macias, was named one of Tulare County's Outstanding High School CTE Instructors for 2025

DID YOU KNOW?

I ♥ TO COOK

EDUCATION LEVEL & RELATED OCCUPATIONS

Entry Level Careers (High School Diploma)

- Baker $22,820-$45,450 High Demand
- Flight Attendant $56,000-$80,000 High Demand
- Tour Guide $30,000-$40,800 Stable Demand
- Hotel Desk Clerk $29,000-$36,470 Stable Demand
- Food Service Worker $27,000-$32,250 Increasing Demand
- Barista $21,000-$35,000 High Demand
- Lifeguard $28,180-$36,540 Stable Demand
- Airline Customer Service Agent $35,110-$69,420 High Demand
- Sports Official $20,000-$59,000 Stable Demand

Technical Level Careers (Certificate and/or Associate Degree)

- Sous-Chef $40,000-$75,940 High Demand
- Hotel Manager $45,530-$103,780 Stable Demand
- Restaurant Manager $45,630-$98,070 High Demand
- Catering Director $60,000-$100,000 Stable Demand
- Wedding Planner $40,000-$75,000 Stable Demand
- Food Designer $40,000-$75,000 Stable Demand

Professional Level Careers (Bachelor's Degree)

- Event Planner $30,170-$96,230 Stable Demand
- Curator $54,990-$98,490 Increasing Demand
- Dietician $57,530-$93,640 High Demand
- Travel Agent-Corporate $40,280-$74,220 Stable Demand
- Logistics Specialist $55,000-$130,000 High Demand
- Recreation Director $55,000-$80,000 Stable Demand
- Food Scientist $65,010-$130,540 High Demand

Tulare | Kings | Fresno Counties Labor Markets

contact us : collegeandcareer@dinuba.k12.ca.us

College & Career Dinuba Unified School District

HOSPITALITY, TOURISM & RECREATION

Career Cluster:

Hospitality, Tourism & Recreation

Jobs in this cluster focus on activities that inform or entertain others.

College & Career Resources

College Majors:

- Tourism & Hospitality
- Culinary Arts
- Dietetics/Dietitian
- Recreation Administration

College & Universities:

- California State University, Fresno
  - Food Science & Nutrition
- San Diego State University
  - Hospitality & Tourism CLICK HERE
- Institute of Technology
  - Culinary Arts
- College of the Sequoias
  - Culinary Arts

TEDTALKS

The chemistry of cookies CLICK HERE

epic! SCHOOL Books to READ!

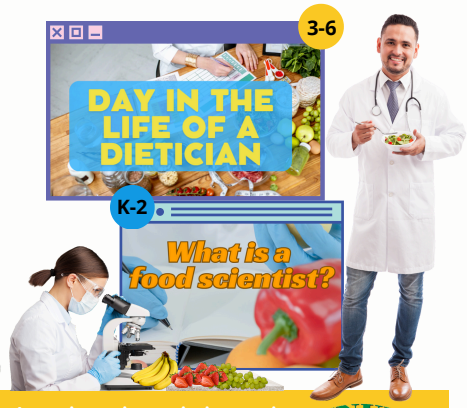
Sign-in to Clever & click on the book to read!

HOSPITALITY, TOURISM & RECREATION

This industry gives hands-on experiences in areas like sanitation and food safety, hospitality knowledge, lodging, travel and tourism, event planning, and a variety of career opportunities.

At Dinuba High School you can study and take classes in culinary arts in our Food Service & Hospitality pathway.

ZOOM INTO CAREERS



The mission of the College & Career Department is to empower all students with educational and work-based experiences to ensure that they are college, career, & life ready.

For more information visit our website!

DINUBA UNIFIED SCHOOL DISTRICT Cultivating Excellence