

Restaurants and Food/Beverage Services Pathway

What High School Courses Should I take?

Course selection always involves the student, school counselor and parent. Newtown High School courses listed below include specific skills for this pathway. This is not a mandatory listing, not does it indicate the level of any course. It is provided to raise awareness of the wide variety of options available to NHS students.

Suggested Courses:

English: 4 years

Math: 4 years to include Pre-Calculus

Science: 4 years

Social Studies: 4 years

World Language: 4 years

Electives:

- Baking and Pastry
- Financial Management
- Introduction to Culinary Arts 1 and 2
- Advanced Culinary Arts
- Accounting 1 and 2
- Culinary Apprenticeship 1 and 2
- Cooperative Work Experience
- Marketing 1 and 2
- Business Foundations and Business Management

Junior/Senior Project: In this course, students work with a community professional to develop and present a project. Besides allowing students to determine their course content, it is an opportunity for students to learn time management skills prior to college. Projects include “Feeding the Need 101” and “Analysis of the Teenage Diet through a Portfolio of Styled Food”.

NHS Programs/Activities:

Career Center Programs utilize community volunteers to provide career information to students. Programs include:

- Career Speakers: open to all students with permission of their teacher(s).
- Career Tours: open to sophomores, juniors, and seniors.
- Career Shadowing: This program allows sophomores, juniors, and seniors one excused day per semester to spend time in a career field of their interest with a community volunteer.
- Internships: Junior and senior students spend 30 hours at a workplace to gain knowledge about a career. Internships occur outside of the school day and may be either paid or unpaid.
- Part-Time Jobs and Community Service Postings

Current Community Volunteers include: The Waterview and Heritage Hotel and Resort.

Related NHS Student Activities:

DECA
Baking Beyond Borders

Scholarship Opportunities related to the Restaurants/Food Marketing and Management Pathway:

American Association of Family and Consumer Science Scholarship
Weller – The Vincent Voccia Vocational Award
Barton Weller Scholarship
American Academy of Chefs (AAC) Scholarships
Connecticut Hospitality Educational Foundation
Lincoln Technical Institute Scholarships
Newtown Cultural Arts Scholarship

College Career Pathways:

Students that complete Introduction to Culinary Arts 1 and 2 and Advanced Culinary 1 and 2 will be awarded the following transfer credits at Johnson & Wales University.

Hotel & Lodging Management B.S.

FSM2085 Hotel Food and Beverage Operations – 4.5 quarter credits

International Hotel & Tourism Management B.S.

FSM2085 Hotel Food and Beverage Operations – 4.5 quarter credits

Restaurant, Food & Beverage Management B.S.

CUL1355- New World Cuisine – 3 quarter credits

CUL1385- Fundamentals of Food Service Production – 3 quarter credits

Careers

Management Level

Caterer
Catering and Banquets Manager
Executive Chief
Food and Beverage Manager
General Manager
Kitchen Manager
Maitre d'
Restaurant Owner
Services Manager

Skill Level

Baker
Bartender
Brewer
Pastry and Specialty Chef
Restaurant Server

Wine Steward

Entry Level: Sample positions available to high school graduates

Banquet Server

Banquet Set-up Employees

Bus Person

Cocktail Server

Counter Server

Host

Kitchen Steward

Line Cook

Restaurant Server

Room Service Attendant

Sample of Post-Secondary Training and Educational Options

Licensing: Food Service and Lodging Manager

Certificate Programs: ServSafe Food Safety and Sanitation Certification, Certified Professional Catering Executive, Certified Master Baker

Associate Degrees: Culinary Arts, Food Service Management

Bachelor Degrees: Hospitality Administration/Management, Culinary Arts/Chef Training

Graduate Degrees: Food Science, Food Technologist, Nutrition

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