

ENROLL IN CULINARY ARTS TODAY

*Several TUSD high schools offer
Culinary Arts programs.*

Talk with your counselor
and CTE teacher to deter-
mine what high school
courses you need to take.

You may earn Pima Commu-
nity College credits for
these courses as well.

Find more information about
Culinary Arts programs at:

<http://pima.edu>

<http://uofa.edu>

<http://asu.edu>

<http://nau.edu>



**See your counselor
today!**



Career and Technical Education

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CULINARY ARTS

*Career and Technical
Education*



Tucson Unified School District

Tel: (520) 225-4652

TUSD's CULINARY ARTS PROGRAM



Students explore career opportunities within the hospitality and food service industry, learning the importance of teamwork, positive mental attitude and work ethic. Topics

covered include perspectives in restaurant management, sanitation and safety, the physical plant, menu planning, nutrition, quantity food production, service, and management controls. Students have the opportunity to apply knowledge and skills learned through work in a simulated restaurant/catering business.

Opportunities for advanced students include working in a restaurant inside or outside the school setting. Students who work within the school's restaurant training lab apply food service skills learned previously to a real restaurant (fast food/ catering) situation. Students gain experience managing overall restaurant operations including personnel, supplies, inventory and money. Students working outside the school receive paid job experience in the food service, restaurant or hospitality field. Paid internships through the National Restaurant Association are also available. State and National Culinary Arts Competitions are available for scholarships to various four-year universities and culinary arts schools.

Career Opportunities in Culinary Arts

Culinary Arts is a rapidly growing industry. As the number of restaurants and hotels increase with population, personal incomes and leisure time, so will job opportunities for people interested in this field.

Restaurant and Food Service Manager

Hotel Manager

Convention Services Manager

Health Services Administrator

Clinical Dietician

Nutritionist

Health Educator

Chef

Cook

Home Economist

Host/Hostess

Food Preparation Worker

Bartender

Cashier

Waiter/Waitress

Dining Room and Cafeteria Attendant

Food and Beverage Service Occupation

Institutional Cleaning Supervisor



Move up the career ladder with experience and education.

Culinary Art's Student Organization

Family, Career and Community Leaders of America (FCCLA) is a dynamic and effective national student organization that helps young men and women become leaders and address important personal, family, work and societal issues through family and consumer sciences education. Any student who is taking or has taken a course in family and consumer sciences through grade 12 is eligible to belong to FCCLA. Chapter projects focus on a variety of youth concerns, including teen pregnancy, parenting, family relationships, substance abuse, peer pressure, environment, nutrition and fitness, teen violence and career exploration. Involvement in FCCLA offers members the opportunity to expand their leadership potential and develop skills for life—planning, goal setting, problem solving, decision making and interpersonal communication—necessary in the home and workplace. Visit the website at www.fcclainc.org.



Source: *Occupational Outlook Handbook*, ONET, <http://stats.bls.gov/oco/home.htm>, Bureau of Labor Statistics, U.S. Department of Labor.

Tucson Unified School District does not discriminate on the basis of race, color, national origin, sex, sexual orientation, age, religion, or disability in admission or access to, or treatment or employment, in its education programs or activities.