



# FOOD SERVICE & HOSPITALITY PATHWAY

“KITCHENS ARE HARD ENVIRONMENTS AND THEY FORM INCREDIBLY STRONG CHARACTER”

-Gordon Ramsey



In this pathway, students have the opportunity to gain knowledge about the food service and hospitality industry. Students pursuing this career pathway will have in-depth, hands-on experiences that emphasize industry awareness; sanitation and safe food handling; food and beverage production; nutrition; food service management; and customer service. Plumas Charter School CTE Pathways are a 20-credit course sequence including; introduction, concentration, and capstone courses.

## SAMPLE OF PATHWAY OCCUPATIONS

(ASTERISKED OCCUPATIONS REQUIRE CERTIFICATION OR LICENSURE)

### HIGH SCHOOL DIPLOMA

Line cook  
Baker Helper  
Wait Staff  
Pastry Chef Assistant  
Food Expediter

### POST-SECONDARY TRAINING (CERTIFICATION AND/OR AA DEGREE)

Caterer  
Pastry Chef\*  
Chef\*  
Food Service Manager\*  
Food Designer

### COLLEGE OR UNIVERSITY (BACHELOR'S DEGREE OR HIGHER)

Sous/Executive Chef  
Food and Beverage Analyst  
General Manager  
Food Service Director  
Food Stylist

## CONTACT US:

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