

CULINARY PREPARATION
CAREER PATHWAY

Fast Food Cooks • Short Order Cooks • Restaurant Cooks • Institution & Cafeteria Cooks • All Other Cooks • First-Line Supervisors of Food Preparation & Serving Workers • Chefs & Head Cooks

	CAREER TECHNICAL COURSE NAME & SUBJECT CODE	RECOMMENDED ACADEMICS
7		
8		
9		
10		
11	Hospitality Fundamentals* Fundamentals of Food Production* Catering & Banquet Service Operations	
12	Restaurant Management* Hospitality & Tourism Capstone	

INDUSTRY CREDENTIAL OPPORTUNITIES

- ServSafe Workplace - **1 Point**
- ServSafe Food Handler - **1 Point**
- ServSafe Allergen - **1 Point**
- ServSafe Person in Charge - **2 Points**
- ServSafe Manager - **3 Points**
- CPR First Aid - **1 Point**
- OSHA - 10-Hour Training* - **1 Point**
  (College Credit - CTS001 - 1 Credit Hour)
- Lean Six Sigma Yellow Belt - **3 Points**
- Lean Six Sigma Green Belt - **6 Points**
- Leadership Excellence - Student - **3 Points**
- Ohio Driver's License - **1 Point**

POSTSECONDARY OPPORTUNITIES

*Indicates statewide articulated credit. Please reference course descriptions for semester hours and agreement number on the postsecondary articulated credits. Additional college credit may be available through bi-lateral agreements. Please see a school counselor for details on available bi-lateral agreements.

BHCC ADULT EDUCATION	HOURS

POTENTIAL PLACEMENT & INCOME – $

**May 2025 State Occupational Employment and Wage Estimates for Ohio*

Fast Food Cooks	**$27,860**
Short Order Cooks	**$30,280**
Restaurant Cooks	**$35,280**
Institution & Cafeteria Cooks	**$37,160**
All Other Cooks	**$40,060**
First-Line Supervisors of Food Preparation & Serving Workers	**$41,680**
Chefs & Head Cooks	**$61,220**

BUCKEYE HILLS CAREER CENTER

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CULINARY PREPARATION CAREER PATHWAY

SUBJECT CODE **330000**

11th GRADE

COLLEGE CREDIT
CTAG CTCF002
2 CREDIT HOURS

HOSPITALITY FUNDAMENTALS

This first course in the career field will introduce students to culinary arts, foodservice operations, lodging, travel and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses and diseases in the workplace. Business law, employability skills, leadership and communications will be addressed.

SUBJECT CODE **330100**

11th GRADE

COLLEGE CREDIT
CTAG CTCF005
4 CREDIT HOURS

FUNDAMENTALS OF FOOD PRODUCTION

Students will prepare food products and beverages according to standardized recipes. They will apply plating and presentation principles to deliver attractive menu items, establish food specifications and prep lists, and develop ingredient and portion control guides. Safety and sanitation, standard knife skills, and culinary math will be emphasized. Employability skills, leadership and communications will also be incorporated.

SUBJECT CODE **330025**

11th GRADE

CATERING AND BANQUET SERVICE OPERATIONS

Students will design and manage catering and banquet operations. They will recommend types of food functions and food-and-beverage services to clients, create menus for special occasions and events, and determine financial requirements. Students will hire, train, and supervise staff; manage event logistics, operations and service providers; and oversee dining room operations. Customer service; food, equipment and site safety; and high-volume food production will also be addressed.

SUBJECT CODE **330120**

12th GRADE

COLLEGE CREDIT - 3 HOURS
CTAG CTCF009
COLLEGE CREDIT - 2 HOURS*
CTAG CTCF001
*SERVSAFE MANAGER CERTIFICATE REQUIRED TO EARN CTAG

RESTAURANT MANAGEMENT

Students will apply management principles to plan, organize and direct restaurant staff toward goal achievement. They will hire, train, and supervise employees; establish processes to facilitate restaurant operations; and plan and design menus. Students will also forecast and schedule food production, establish food specifications, select vendors, calculate costs, and purchase food and nonfood products. Other topics include food science, nutritional analysis, business law and ethics, economics and marketing.

SUBJECT CODE **330130**

12th GRADE

HOSPITALITY AND TOURISM CAPSTONE

The capstone course provides opportunities for students to apply knowledge, attitudes and skills that were learned in the program in a more comprehensive and authentic way. Capstones often include project/problem-based learning opportunities that occur both in and away from school. Under supervision of the school and through community partnerships, students may combine classroom learning with work experience. This course can be delivered through a variety of delivery methods including cooperative education or apprenticeship.

Buckeye Hills Career Center | 351 Buckeye Hills Road | Rio Grande, OH 45674 | 740.245.5334 | buckeyehills.net

Career-technical education does not discriminate on the basis of race, color, national origin, sex, disability, or age for participation in any program or activity. Lack of English language proficiency will not be a barrier to admission and participation in career-technical education programs or courses.