



This class is very **HANDS-ON**,  
which helps me **LEARN**.

*–Leech, Hospitality & Food Management student*

## HOSPITALITY & FOOD MANAGEMENT STUDENTS...

- Prepare, serve, and sell locally-grown farm-to-table foods using their own original recipes
- Visit area attractions, lodging operations, and food businesses to learn management and marketing skills
- Practice management skills for:
  - Cost Control
  - Event Planning
  - Customer Service
  - Safety & Sanitation
  - Supervision & Team Work
- Participate in industry-related conferences, competitions, and field trips

## ACADEMIC CREDIT

- Fourth-Year Math
- Visual/Performing Arts

## RELATED CAREERS INCLUDE...

- Event Planner
- Executive Chef
- Business Owner
- Director of Sales and Marketing
- Food Lawyer
- Pastry and Specialty Chef
- Tour Guide
- Travel Agent
- Fairs/Festivals Promotional Developer
- Food and Beverage Director
- Theme Park Retail Manager

## COLLEGE CREDIT

- Articulated College Credit
- Direct College Credit
- Ability to earn state approved industry credentials