

**Fastest Growing  
Occupations in this  
Pathway:**

*Food Product Tester*

*Dietetic Technician*

*Personal Chef*

*Food Inspector*

*Registered Dietitian*

*Food Product Developer*

*Food Journalist/Technical Writer*

*Caterer*

*Pastry Chef*

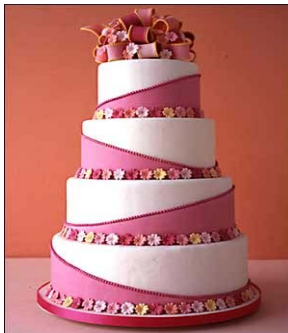
*Sous/Executive Chef*

*Food Stylist*

*Event/Wedding Planner*

*Theme Park Director*

*Convention Coordinator*



Valencia High School  
**CULINARY ARTS**  
Pathway

Pathway Advisor: Melinda Wignal

[www.valenciaculinary.weebly.com](http://www.valenciaculinary.weebly.com)



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**California Industry Sector:  
Hospitality, Tourism, and Recreation**

Valencia High School  
Pathway



**CULINARY ARTS**

**California Pathway:  
Hospitality and Food Services**

## Why Hospitality and Food Services Pathway?

The Food Service and Hospitality pathway focuses on the key aspects of the industry. Students pursuing this career pathway 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.



# Valencia High School *Culinary Arts Pathway*

### Students must take the following:

*Culinary Basics I*

*Culinary Basics II*

*Advanced Culinary Arts 3 or*

*ROP Beg. Culinary Arts*

*Advanced Culinary Arts 4 or*

*ROP Adv. Culinary Arts*

*Career Exploration Project*

*(Must be in Industry Sector)*

### Students may take one (or more) of the following:

*Intro to Business*

*ROP Hotel/Restaurant Operations*

*ROP Beginning Culinary Arts*

*ROP Advanced Culinary Arts*

*COC Culinary Arts Courses*

**This Pathway is Articulated with  
College of the Canyons**

## Why Hospitality, Tourism, and Recreation Industry Sector?

The Hospitality, Tourism, and Recreation sector provides students with the academic and technical preparation necessary to pursue high-skill, high-demand careers in these related and growing industries. The sector encompasses three distinct, yet interrelated, career pathways: Food Science, Dietetics, and Nutrition; Food Service and Hospitality; and Hospitality, Tourism, and Recreation. The standards are designed to integrate academic and career technical concepts. The anchor standards include Consumer and Family Studies comprehensive technical knowledge and skills that prepare students for learning in the pathways. The knowledge and skills are acquired within a sequential, standards-based pathway program that integrates hands-on projects, work-based instruction, and leadership development such as that offered through FHA-HERO, the California affiliate of Family, Career and Community Leaders of America (FCCLA). Standards in this sector are designed to prepare students for technical training, postsecondary education, and entry to a career.

