

12.0500 - Cooking and Related Culinary Arts (2013)
SEGMENT TWELVE (12) Career & Professional Development
Technical - ServSafe

Technical - ProStart

- I ProStart Level 1
 - A Welcome to the Foodservice Industry
 - 2 Categorize the types of businesses that make up the travel and tourism industry.
 - 3 Outline the growth of the hospitality industry throughout the history of the world, emphasizing growth in the United States.
 - 4 List chefs who have made significant culinary contributions, and note their major accomplishments.
 - 5 List entrepreneurs who have influenced foodservice in the United States.
 - 6 Identify foodservice opportunities provided by the travel and tourism industry.
 - 7 Identify career opportunities offered by the travel and tourism industry.
 - 8 Identify the two major categories of jobs in the restaurant and foodservice industry.
 - 9 Name reasons why people travel.
 - 10 Describe the differences between leisure and business travelers.
 - 11 Identify national organizations that rate commercial lodging and foodservice establishments, and list factors used in making their rating judgments.
 - 12 List and describe the characteristic types of lodging operations.
 - 13 List and describe activities associated with front-desk operations.
 - D Kitchen Essentials 1 - Professionalism
 - 1 Define professionalism, and explain what it means to culinary professionals.
 - 2 List the stations and positions in the kitchen brigade and the dining brigade.
 - L Building a Successful Career in the Industry
 - 1 Identify skills needed by foodservice professionals.
 - 2 Outline a plan for an effective job search.
 - 3 Write a resume that lists your experience, skills, and achievements.
 - 4 Write an effective cover letter.
 - 5 Compile the best examples of your work into a portfolio.
 - 6 Read and complete a job application form.
 - 7 Outline the steps to choosing a college or trade school and identify resources for answering those questions.
 - 8 Read and complete college and scholarship application forms.
 - 9 List ways to find and apply for scholarships.
 - 10 List the steps to an effective job interview.
 - 11 Identify the differences between closed- and open-ended questions in interviews.
 - 12 Explain the follow-up steps for a job interview.
 - 13 List factors for maintaining health and wellness throughout a restaurant or foodservice career.
 - 14 Describe the relationship between time and stress.
 - 15 List ways to manage time and stress.
 - 16 Outline the steps to resigning a job.

- 17 Explain the importance of professional development and list ways to achieve it.
- 18 Identify career opportunities in the restaurant and foodservice industry.
- 19 Identify career opportunities in the lodging industry.
- 20 Identify career opportunities in the travel industry.
- 21 Identify career opportunities in the tourism industry.

Pathway

- I Restaurants and Food/Beverage Services
 - Describe career opportunities and qualifications in the restaurant and food service industry.
 - I
 - 1 Identify steps needed to obtain a job in the restaurant and food service industry. Identify behaviors and personal habits needed to retain a job in the restaurant and food service industry.
 - 2 Examine career opportunities available in restaurants and food service operations.
 - 3 Differentiate career opportunities in restaurant and food service operations in the various industry sectors (e.g., independent vs. chain operations).

Cluster

- I Hospitality and Tourism
 - Evaluate the nature and scope of the Hospitality & Tourism Career Cluster and the role of hospitality and tourism in society and the economy.
 - B
 - 1 Identify management styles within a variety of organizational structures. Trace the development of the hospitality and tourism industry to understand the overall structure.
 - 2 Describe career opportunities and means to attain those opportunities in each of the Hospitality & Tourism Career Pathways.
 - F
 - 1 Research career opportunities based upon their fit with personal career goals in the hospitality and tourism industries. Match personal interests and aptitudes to careers in the hospitality and tourism industry when researching opportunities within the pathways.
 - 2 Examine entry-level, skilled level, and supervisory positions and the qualifications and skills needed for different levels of hospitality and tourism employment.
 - 3 Develop a career plan for advancement in hospitality and tourism careers.
 - 5 Identify ethical issues and concerns in the hospitality and tourism career field. Describe ethical and legal responsibilities in food and beverage service facilities.
 - G
 - 1 Research career opportunities based upon their fit with personal career goals in the hospitality and tourism industries. Match personal interests and aptitudes to careers in the hospitality and tourism industry when researching opportunities within the pathways.
 - 2 Examine entry-level, skilled level, and supervisory positions and the qualifications and skills needed for different levels of hospitality and tourism employment.
 - 3 Develop a career plan for advancement in hospitality and tourism careers.
 - 5 Identify ethical issues and concerns in the hospitality and tourism career field.

Career Ready Practices

I Career Ready Practices

A Career Ready Skills

- 1 Act as a responsible and contributing citizen and employee.
- 2 Apply appropriate academic and technical skills.
- 3 Attend to personal health and financial well-being.
- 4 Communicate clearly, effectively and with reason.
- 5 Consider the environmental, social and economic impacts of decisions.
- 6 Demonstrate creativity and innovation.
- 7 Employ valid and reliable research strategies.
- 8 Model integrity, ethical leadership and effective management.
- 9 Plan education and career path aligned to personal goals.
- 10 Use technology to enhance productivity.
- 11 Utilize critical thinking to make sense of problems and persevere in solving them.
- 12 Work productively in teams while using cultural/global competence.