

If you do not step towards your future,  
you will always be in the same place.

## Appetizers

Welcome to our career pathway presentation. Everyday this career pathway touches the lives of nearly every person on the planet through food prep, sustainability, and travel.

The CHS Culinary Arts and Hospitality Pathway is for students who are interested in a career based upon helping others to have positive experiences every day.

Whether your goal is to become a Master Chef, work in the hotel industry, catering, or someday opening your own restaurant, your journey starts here.

Our pathway focuses on leadership and communication skills, culinary arts, business management, resume building, hands on work opportunities, and career certifications.

We hope that you will be a part of serving others.

### Your Career Coaches

- Kathleen Dickerson
- Lindsay Graham
- Caroline Khan
- Russell Levine
- Valerie Pelletier
- Jennifer Wymer
- Joe Marchiano
- Veronica Elder



*'Serving others with  
Colton Pride'*



- Be Respectful
- Be Responsible
- Act with Integrity

The only impossible journey is the one you never begin.

Anthony Robbins

## Entrees

### Program Goals:

All students completing the 4 year program will be prepared to enter a Culinary Arts or Hospitality career or college program after graduation from Colton High School.

Students will also receive industry certifications in:

- San Bernardino County Food Handler Certificate
- American Hotel and Lodging Gold Seal Guest Service Certificate
- American Association of Family and Consumer Sciences Certification in Culinary Arts
- ServSafe Food Production Manager Certificate

PLUS

Scholarship opportunities through the FHA HERO Program

### The 4 year Pathway includes:

Culinary I - 9th grade *(In the kitchen)*

Hospitality Marketing - 10th grade

Culinary II - 11th grade *[Capstone]*

Careers in Hospitality - 12th grade

### Possible Career Electives

Food and Nutrition

Intro to Business

Consumer Math

Entrepreneurship/ Financial Management