



CENTURY HIGH SCHOOL CULINARY ARTS & HOSPITALITY

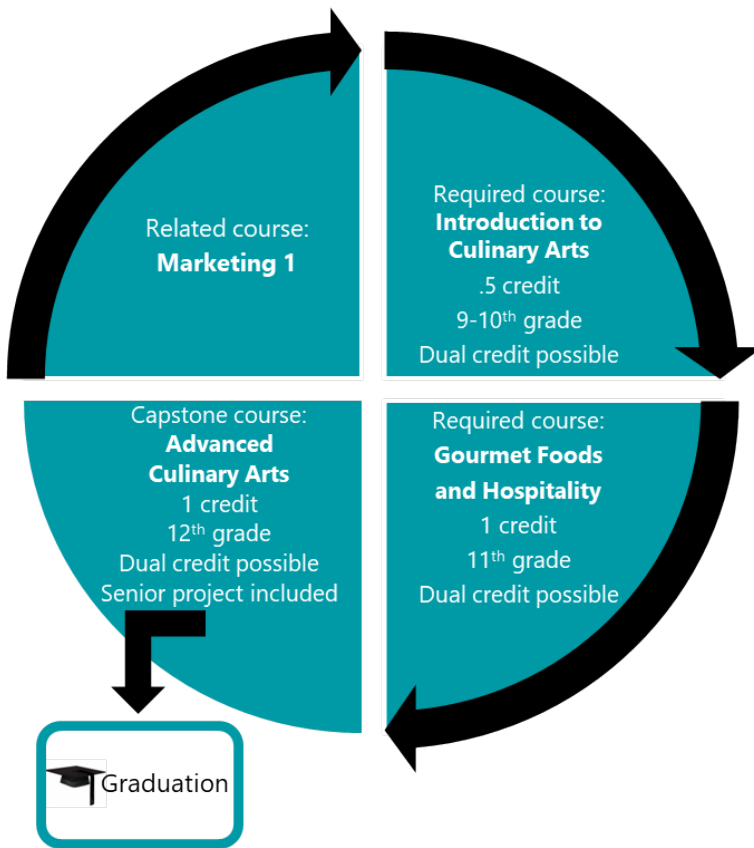
INSTRUCTOR:
KRISTI MOE
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For students interested in:

- Cooking
- Baking
- Management in hospitality & food industry
- Entrepreneurship
- Event & party planning

SEQUENCE OF COURSES

Please refer to HSD course catalog for more information



PATHWAY TEACHES

STUDENTS TO:

- Lead and work as a team
- Work in a fast-paced environment
- Prepare and serve food safely
- Use fundamental management and culinary skills
- Problem-solve
- Communicate effectively
- Be accountable
- Be responsible

CAREER POSSIBILITIES & SALARY RANGES

• Food Product Manager	\$54,000- \$112,000
• Restaurant Manager or Team Leader	\$34,548 - \$52,000
• Gaming Manager	\$56,000 - \$84,000
• Hotel Desk Clerk	\$21,757 - \$25,730
• Nutritionist	\$34,300 - \$76,400
• Event Planner	\$37,627 - \$59,092
• Chef	\$37,066 - \$56,160

SOME LOCAL COLLEGES & MAJORS

- **Oregon Culinary Institute**
- **Cascade Culinary Institute**
- **OSU**– Bachelors of Science: Hospitality Management or Food Science and Technology
- **PCC**- Certificate: Culinary Assistant
- **Mt. Hood Community College**- Associate of Applied Science: Business Management– Hospitality
- **Chemeketa Community College**– Associate of Applied Science: Hospitality & Tourism Management

POTENTIAL LOCAL EMPLOYERS

- **Local restaurants, bakeries & hotels**
- **Sysco Systems**
- **Kaiser Permanente**
- **Fresenius Medical Care**

CLUBS & PROFESSIONAL ORGANIZATIONS

- **Family, Career and Community Leaders of America**
- **ProStart**

To learn more about career and college opportunities, make an appointment with your counselor 503-844-1814