do you…

- crave creative or artistic outlets?
- enjoy entertaining?
- like to cook and eat?
- enjoy multi-tasking?
- follow directions well?

Then culinary and hospitality is a good fit for you!

OVERVIEW:
The Culinary & Hospitality cluster delivers industry-based instruction that develops student competencies and allows for the attainment of certifications, leading to post-secondary education and careers in the hotel or restaurant industry.

HIGHLIGHTS:

$ Earn Money for Continued Study
Over $500,000 in scholarships is awarded every year for continued education.

Attend Top Culinary Institutions
Students go on to attend Le Cordon Bleu, Kendall College, Washburne Culinary Institute, Johnson & Wales University and The Culinary Institute of America just to name a few.

Learn from the Masters
Students have participated in cooking demonstrations for the US House of Representatives and the Senate on Capitol Hill, have toured the White House and have cooked with the presidential family’s personal chef. Students have also worked with Chicago’s top chefs in the hottest restaurants.

CAREERS TO CONSIDER

WITH A COLLEGE DEGREE:
- Food Service Manager: $31,540-$63,570
- Athletic Trainer: $35,300-$50,480

WITH A PROFESSIONAL CERTIFICATION/DEGREE
- Head Cook: $18,850-$46,570
- Travel Agent: $24,660-$41,560

WITH A HIGH SCHOOL DIPLOMA:
- Short Order Cook: $17,678-$24,265
- Recreation Worker: $18,230-$27,400
- Food Preparer or Server: $18,130-$27,400

Figures indicate range of annual wages for entry level through experienced employees, based on IDES data.

INDUSTRY INFO
Illinois restaurants employ more than 362,000 employees in more than 29,000 locations.
CULINARY & HOSPITALITY PROGRAMS:

Culinary Arts
Students learn to prepare, cook, present and serve high quality, nutritious meals by mastering food safety, sanitation, security procedures, professional knife skills, basic nutrition, menu planning and more. Students receive real-world training that prepares them for careers in the industry. They use skills learned to receive collaborative evaluations of competencies from school and industry professionals, eventually leading students to earn industry-recognized certifications.

Activities & Events:
- Healthy School Lunch Cooking Competition
- “Passport on a Plate” International Cuisine Presentation
- Washburn Dinner Showcase
- Green City Market Cooking Demos in schools’ student-run cafes
- Bloomingdale’s Cooking Demos
- Aramark Nutrition Camp
- Field trips to 4-star restaurants and hotels
- Job shadowing with successful industry professionals
- Professional demonstrations in CPS Central Office

Schools with Culinary Arts:
- Clemente
- Corliss
- Curie
- CVCA
- Dunbar
- Fenger
- Harper
- Juarez
- Manley
- Marshall
- North-Grand
- Prosser
- Richards
- Simeon
- Southside
- Tilden
- Vaught
- Washington
- Southside

Certifications:
- Food Handler Sanitation Certification; Qualifies students for up to 6 credits at many culinary institutes
- ProStart Hospitality & Lodging Management Certification
- OSHA 10 Hour

Hospitality Management
Students investigate organizational structure, sanitation, food and beverage purchasing, inventory procedures, safety, security, opening and closing and cost control. In addition, they develop proficiency in computer systems and technology involved in the hospitality industry. Project-based learning introduces students to front desk operation, guest services, housekeeping, marketing and sales, accounting, human resources, legal compliance and public relations. This program culminates in a work-based learning experience and attainment of industry certification.

Activities & Events:
- Hospitality Games
- Washburn Dinner Showcase
- Field trips to 4-star restaurants and hotels
- Job shadowing with successful industry professionals
- Hotel Olympics

Schools with Hospitality Management:
- Curie
- Dunbar
- Juarez
- Southside
- Fenger
- Manley
- Roosevelt

Certifications & Articulation Agreements:
- Food Handler Sanitation Certification; Qualifies students for up to 6 credits at many colleges & universities majoring in Hospitality
- Lodging Management Professional Entry Level Certification
- Certified Dining Room Apprentice
- OSHA 10 Hour

SAMPLE OF INDUSTRY PARTNERS
- Careers in Culinary Arts Programs (C-CAP)
- Illinois Restaurant Association Education Foundation
- Jewel Osco
- Select Foods
- American Hotel & Lodging Educational Institute
- Illinois Hotel & Lodging Association Education Foundation

Interested? learn more at www.chooseyourfuture.org • 773-553-2108

Prepare for college and careers now with CTE.

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