

Culinary Arts & Hospitality Services



Diamond Oaks
Live Oaks
Scarlet Oaks



MORE INFO
[greatoaks.com/
culinary](http://greatoaks.com/culinary)



Skills recommended to be successful in this career pathway:

HOSPITALITY & TOURISM CAREER CLUSTER

ESSENTIAL SKILLS



Oral communication



Written communication



Physical strength/mobility



Safety awareness



Perceptual speed/clerical & auditory perception



Visual acuity/depth perception



Eye/hand/arm coordination/manual dexterity

ACADEMIC SKILLS



APPLIED MATHEMATICS

- Work with fractions
- Measure volumes/weights
- Develop budgets and scale recipes



WORKPLACE DOCUMENTS

- Read/interpret recipes
- Understand profit/loss statements
- Follow health/safety guidance



GRAPHIC LITERACY

- Interpret ratio/proportion tables
- Follow graphic instructions
- Understand product labeling

DID YOU KNOW STUDENTS IN THIS PROGRAM...

- * Maintain high standards of personal hygiene
- * Stand while working most of the day
- * Work in a hot environment
- * Compile and maintain records of food use and expenditures
- * Adapt quickly to changing environments
- * Remain calm in high-stress/busy work conditions

- * Interact with team members and customers
- * Work with various cleaning/sanitizing chemicals
- * Understand food allergies and associated restrictions
- * Maintain a safe and organized work environment
- * Quickly pivot and problem-solve situations



COURSES



**YEAR
1**

- Hospitality Fundamentals
- Fundamentals of Food Production



**YEAR
2**

- Restaurant Management
- Baking and Pastry Arts



VIEW Great Oaks
Course Guide
[greatoaks.com/
course-guide](http://greatoaks.com/course-guide)

**Courses subject to change.*

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IS THIS YOU?



Find your work personality type with this free assessment at truity.com:



Holland's Model of Occupational Themes – graphic courtesy of the University of Tennessee.

Enterprising | Realistic

Enterprising personality types are “persuaders;” they are adventurous, energetic, confident, assertive and influential. They are good talkers, very persuasive, with natural ability to lead others so are often found socializing! They work best with people and data. Persuaders with a “realistic” secondary personality type are likely to thrive in practical careers, where they can operate machinery and tackle work.

Key strengths that lead to success in this career path

- | | |
|----------------------------|-----------------------|
| ✓ Dependability | ✓ Leadership |
| ✓ Initiative | ✓ Stress tolerance |
| ✓ Adaptability/flexibility | ✓ Attention to detail |

WORK-BASED LEARNING OPPORTUNITIES

- | | | |
|-----------------|----------------------|------------------------|
| ▶ Job shadowing | ▶ Guest speakers | ▶ Farm-to-table events |
| ▶ Job placement | ▶ Field trips | ▶ College visits |
| | ▶ In-lab meal serves | |

CAREER & COLLEGE READY

Career Credentials

- Rise UP Customer Service and Sales
- Rise UP Retail Industry Fundamentals
- National Restaurant Association ServSafe Manager/Person In Charge – Ohio Certification
- CPR/First Aid



For more information, visit ohiohighered.org

CAREER PATHWAYS

After earning credentials, get more education and experience to



- ▶ Cook
- ▶ Caterer
- ▶ Sous chef
- ▶ Chef
- ▶ Personal chef
- ▶ Food stylist
- ▶ Hospitality management
- ▶ Restaurant owner
- ▶ Event planner
- ▶ Food scientist
- ▶ Dietitian

Entry-level pay range in Ohio

\$15 - 24
per hour



VIEW Essential Skills Guides
greatoaks.com/essential-skills



Great Oaks alum
Kyle Nared