



I learned **SO MUCH** about what I am **PASSIONATE** about.

—Emma, Hospitality & Food Management student

HOSPITALITY & FOOD MANAGEMENT STUDENTS...

- Prepare, serve, and sell locally-grown farm-to-table foods using their own original recipes
- Visit area attractions, lodging operations, and food businesses to learn management and marketing skills
- Practice management skills for:
 - Cost Control
 - Event Planning
 - Customer Service
 - Safety & Sanitation
 - Supervision & Team Work
- Participate in industry-related conferences, competitions, and field trips

ACADEMIC CREDIT

- English
- Fourth-Year Math
- Visual/Performing Arts

RELATED CAREERS INCLUDE...

- Event Planner
- Executive Chef
- Business Owner
- Director of Sales and Marketing
- Food Lawyer
- Pastry and Specialty Chef
- Tour Guide
- Travel Agent
- Fairs/Festivals Promotional Developer
- Food and Beverage Director
- Theme Park Retail Manager

COLLEGE CREDIT

- Articulated College Credit