



CONSUMER SERVICES, HOSPITALITY, AND TOURISM

DID YOU KNOW?



¹ Source: My College Options®/ACTE research study (2016). National sample includes 40,192 high school CTE students., ² Jacobson and Mokher, Florida Study of Career and Technical Education, 2014, as cited in the 2014 National Assessment of CTE Final Report, ³ NRCCUA® and ACTE 2016, ⁴ Schneider 2013, College Measures

BARBER/HAIR STYLING CAREERS

(2-year pathway)

The Barber pathway offers an opportunity for you to learn the skills to become a licensed barber. You will gain the knowledge and practical skills in haircutting and grooming, trimming and shaving, and applying skin treatments. You have an opportunity to graduate from high school as a Licensed Barber.

Barbering Specialty Courses:

- GRADE 11**
- Barbering 1
 - Barbering 2

- GRADE 12**
- Barbering 3

CAREERS IN COSMETOLOGY

(2-year pathway)

The Cosmetology pathway prepares individuals to service hair, skin and nails. Students are instructed in the art and science of cosmetology, as well as, all aspects of the industry. Emphasis is placed on hygiene, safety and sanitation as well as State Board of Cosmetologists' rules and regulations. Related areas of instruction include human anatomy and physiology mathematics/measurements and chemistry. Salon management is an integral part of the classroom and clinical experience. You have

an opportunity to graduate from high school as a Licensed Cosmetologist.

Cosmetology Specialty Courses:

- GRADE 11**
- Principles of Cosmetology 1
 - Principles of Cosmetology 2

- GRADE 12**
- Advanced Cosmetology
 - Mastery of Cosmetology
 - Internship

ACF CULINARY ARTS

(2-year pathway)

The Culinary Arts pathway will prepare you for a variety of career settings where a love of cooking and proper training can take you. Your studies in the Culinary Arts pathway will help you understand and apply the concepts and techniques of food preparation using professional industry standards. You may select a specialty in either professional cooking or professional baking. This pathway offers industry certification and college credits.

Culinary Arts Specialty Courses:

GRADE 11

- Culinary Basics

GRADE 12

- Professional Cooking or Baking
- Culinary Internship

FOOD AND BEVERAGE MANAGEMENT/PROSTART

(2-year pathway)

As a ProStart student, you will master the fundamentals of restaurant management and culinary skills needed for future success. You will leave the program with employability skills—leadership, accountability, teamwork, and responsibility—you can take with you to any position in the food service industry. This pathway offers industry certification, internships, and college credits.

Food and Beverage Specialty Courses:

GRADE 11

- Food Service Professional 1 (ProStart 1)

GRADE 12

- Food Service Professional 2 (ProStart 2)
- Food Service Professional Internship (400 hours)



Possible College Majors

- Hospitality Management
- Culinary Arts
- Hospitality and Tourism
- Business Management



Possible Careers

- Chef
- Cosmetologist
- Barber
- Nail Technician
- Spa Manager
- Restaurant Manager

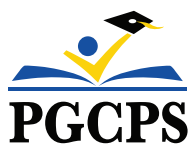


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