



NH Department of Education

Bureau of Career Development

Title: Restaurant, Culinary and Catering Management/Manager

CIP#: 120504

Definition: A program that prepares individuals to plan, supervise, and manage food and beverage preparation and service operations, restaurant facilities, and catering services. Includes instruction in food/beverage industry operations, cost control, purchasing and storage, business administration, logistics, personnel management, culinary arts, restaurant and menu planning, executive chef functions, event planning and management, health and safety, insurance, and applicable law and regulations.

Potential Pathways Beyond Direct Participation in the Hospitality and Tourism Industry:

- Healthcare
- Institutional Foodservice
- Education
- Loss Prevention
- Sports Nutrition
- Permaculture Environmental Engineering
- Food and Travel Critic/Journalism
- Outdoor Guide/Adventure
- Sales and Marketing
- Product Procurement and Distribution
- Research and Development
- Consulting
- Media and Content Creation
- Food Stylist and Photographer
- Entrepreneurship
- Real Estate/ Property Management

Careers:

Students in the Hospitality and Tourism Cluster will learn and practice skills that prepare them for multiple post-high school education, training and employment opportunities. CTE classes in this cluster will introduce you to a variety of interesting careers areas including:

- Chef
- Butcher
- Mixologist
- Cook
- Garde Manger
- Dining Room Manager
- Pastry Chef
- Innkeeper
- Conference Services
- Pastry Cook
- Resort Worker
- Event Coordinator
- Baker
- Dining Room Server
- Catering Operations
- Franchise Segment
- Purchasing and Receiving
- Armed Services Specialist
- Parks and Recreation
- Amusement and Attraction
- Food Safety and Protection
- Food Science and Engineering
- Corporate/Company Training
- Cruise Industry

Common Competencies:

Upon Completion of their selected pathway program, all NH CTE students will:

- Use correct terminology, vocabulary, and appropriate language to communicate effectively in the workplace.
- Select and safely use appropriate tools, supplies, and equipment for a specific task or set of tasks.
- Employ effective time and project management strategies to complete work efficiently and proficiently.
- Apply math concepts, including measurement, operations, and higher mathematics to relevant applications and specific tasks.
- Demonstrate awareness strategies to safely work in a variety of workspaces and locations.

Pathway Competencies:

Upon completion of the hospitality and tourism pathway, students will achieve competency in four cluster specific areas.

Each student will demonstrate:

1.= Indicators related to food production

2.= Indicators related to hospitality and guest service

- Career Cluster related technical skills and abilities including but not limited to items such as:
 1. Demonstrate a variety of cooking/baking skills and techniques in appropriate dining and foodservice settings.
 2. Demonstrate and implement customer service styles, techniques, and management practices in a variety of foodservice and hospitality settings.
- Career exploration and career cluster legacy and history such as:
 1. Identify, understand and explain key people and developments within the hospitality and tourism industry including food, lodging, travel and tourism in addition to the evolution of dining and lodging in New Hampshire.
 2. Take part in a variety of experiences and explore a range of occupations and career pathways within the hospitality and tourism industry, including the culinary arts and lodging/guest services.
- Stewardship and sustainable practices such as:
 1. Identify and select ingredients, employ techniques, and implement production strategies that are environmentally sustainable and energy efficient.
 2. Identify and adopt procedures, practices, and techniques to best navigate the facilitation of and encourage guest participation in a variety of sustainable and energy efficient services and maintenance practices in the hospitality and lodging industry.
- Professionalism: (Attire, Behavior, Culture, Etiquette, Teamwork, Collaboration) such as:
 1. Dress, speak, and behave in simulated and authentic settings in a manner that is respectful, collaborative and models the professional standards of the hospitality and tourism industry and its many related pathways.
 2. Develop requisite soft skills (to produce and perform both as an individual or collaboratively in a team or group setting).