

## HOSPITALITY, TOURISM, & RECREATION

### INDUSTRY SECTOR

Contrary to popular belief, not everyone who graduates from culinary school becomes a cook at a restaurant. Although this is certainly an option for you, you could also choose to meld your passion for food with one of your other interests, such as business or communications. You might end up traveling the world for the Food Network, tasting exotic dishes in faraway places. You could end up hosting your own cooking show. You could also move to a major city and open a fancy restaurant in an up-and-coming part of town. In this industry there is a wide range of opportunities to explore!



## CAREER TECHNICAL EDUCATION

TWIN RIVERS UNIFIED  
SCHOOL DISTRICT

[www.trusd.net/cte](http://www.trusd.net/cte)

Twin Rivers Unified School District programs, activities, and practices shall be free from unlawful discrimination, harassment, intimidation, and bullying based on actual or perceived race, color, ancestry, national origin, ethnic group identification, age, religion, marital or parental status, physical or mental disability, sex, sexual orientation, gender, gender identity, or gender expression; or on the basis of a person's association with a person or group with one or more of these actual or perceived characteristics.

# Culinary

at Rio Linda High School

## Food Service & Hospitality Pathway

Learn the basics of food preparation, knife handling skills, and kitchen safety. You also learn basic accounting, inventory management, nutrition, and how to work together as a team—all of these skills translate to success in culinary arts schools but also will help in other aspects of your life.

Once you complete this program, you will have developed confidence and skills in the kitchen, and will be motivated to be the best you can be in the culinary industry.

## While you're in High School

### UNIQUE FEATURES

- Cook a wide range of culinary dishes, with a new theme each week
- Gain experience through on-site and off-site catering events
- Take culinary field trips to San Francisco and meet with local chefs, farmers and other industry professionals
- Compete in culinary competitions with other culinary programs

### GRADUATION OPPORTUNITIES

- Fulfills A-G requirement for College-Preparatory Elective (G)
- Seniors who meet the requirements can earn a Career Pathways Cord at graduation

### How to participate!

- ⋮ Find out more program info from a CTE teacher on campus
- ⋮ Make an appointment with your counselor to plan your classes



## Pathways in College and beyond

Community college programs provide a great opportunity to continue your training and prepare for your first job. You will receive the same quality training as private programs, but for only a fraction of the price.

### COLLEGE MAJORS

- ⋮ Nutrition & Dietetics
- ⋮ Hospitality, Foodservice and Hotel Management
- ⋮ Food Science
- ⋮ Catering/Event Planning

### POTENTIAL CAREERS

- ⋮ Food Preparation
- ⋮ Short Order Cook
- ⋮ Baker/Pastry Assistant
- ⋮ Food Critic/Blogger
- ⋮ Grocer Buyer/Fine Food
- ⋮ Chef

