HOSPITALITY, EVENTS, & TOURISM

FAMILY & CONSUMER SCIENCES
Creating Healthy & Sustainable Families

Sub-Cluster – Culinary & Food Services
South Carolina Pathway - Culinary Arts Management
CIP Code 520905

Labor Market Information 2023-2033

National:

Median Wages: $30.32 per hour $63,060 annually	**High Wage**
Education Level: High School Diploma or equivalent	**High Skill**
Projected Growth Rate: 2% (slower than average)	

Data Source: Occupational Outlook Handbook [CAM]

National Certifications

A79 - AMSA Food Safety and Science Certification

A43 - ACF Retail Commercial Baking (CCR)

269 - Certified Culinarian® (CCR)

A9 - Certified Fundamentals Cook® (CCR)

426 - Certified Fundamentals Pastry Cook™ (CCR)

270 - Certified Pastry Culinarian® (CCR)

A49 - Cooking and Baking Credential (CCR)

339 - CTECS: Baking and Pastry

69 - Culinary Arts Assessment/Certification (CCR)

361 - Food Manager Certification

360 - HAACP Food Handler Certification (CCR)

63 - OSHA (CCR)

37 - ProStart (CCR)

A71 - S/P2 Culinary Arts

A8 - Secondary Culinary Graduate

49 - ServSafe® Food Handler Certification (CCR)

A15 - ServSafe® Manager (CCR)

CCR - College and Career Ready

Career Options: *Careers listed are a small sampling of the available career options.*

Entry Level	Skill/Mid-Level	Management Level
Baker Banquet server/set-up employee Food service attendant Line cook Prep cook	Assistant food director Assistant chef Food photographer Personal chef Sous chef	Culinary instructor Executive chef Food technologist Nutritionist Private chef

[...] 2023-24 Career and Technical Education (CTE) Certifications with Career Ready Status

(Beaufort County School District & Beaufort-Jasper ACE Approved Certifications for 2024-2025) as of NOV 2024

ALL CLUSTERS

Cluster 1	Cluster 2	Cluster 3	Cluster 4	CTE Certification	Cert ID	Career Ready	CTE Course(s)
ALL				Microburst EmployABILITY Soft Skills Certification	A94	Y	Entre; Mrktg; DigPubDesign
ALL				Occupational Safety and Health Administration (OSHA) 10 Certification	63	Y	Intro to Hosp; POE; EDD; Intro to Public Safety; Forestry; Weld 1; Auto 1; Sports Med 2; Health Sciences 2; All BJACE Level 1 courses
ALL				Soft Skills PRO – Industry Certification	429	Y	Entre; Mrktg; Mkt Mgt; Travel/Tourism; EventMgt; Advertising; Digital Pub Design; Digital Med Mrktg; Bus Law; Media Tech 3, 4; Child Dev 2

AGRICULTURE FOOD AND NATIONAL RESOURCES

Cluster 1	Cluster 2	Cluster 3	Cluster 4	CTE Certification	Cert ID	Career Ready	CTE Course(s)
AGR	HOSP			AMSA Meat Evaluation Certification	A83	Y	Culinary 2
AGR				Ducks Unlimited Ecology Conservation and Management	420	Y	Wildlife Mgt; Forestry
AGR	TRA			Snap-on/NC3: Battery, Starting, and Charging Certification	450	Y	Future
AGR	HOSP			The American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification	447	Y	Culinary 2
AGR	TRA			YouScience Industry Certification: Small Engine Repair I [New Title]	371	Y	Future

ARCHITECTURE & CONSTRUCTION

Cluster 1	Cluster 2	Cluster 3	Cluster 4	CTE Certification	Cert ID	Career Ready	CTE Course(s)
ARC	BUS	MRK		Certified Associate in Project Management (CAPM)	146	Y	Future
ARC				NATE-Air Conditioning	64	Y	Future

South Carolina 2023-24 Career and Technical Education (CTE) Certifications with Career Ready Status
(Beaufort County School District & Beaufort-Jasper ACE Approved Certifications for 2024-2025) as of NOV 2024

FIN	MRK	IT	BUS	CTE Certification	Cert ID	Career Ready	
FIN	MRK	IT	BUS	Microsoft Office Word Expert 2019	439	Y	Digital Workplace Apps (note 365 version)
FIN			BUS	QuickBooks Certified User	158	Y	Accounting 2

GOVERNMENT AND PUBLIC ADMINISTRATION

GOV		CTE Certification	Cert ID	Career Ready	
GOV	LAW	National Incident Management System Certification	A70	Y	Future
GOV	BUS	PMI Project Management Ready	434	Y	Future
GOV	MRK				

HEALTH SCIENCE

	CTE Certification	Cert ID	Career Ready	
HLTH	Certified Clinical Medical Assistant	166	Y	Clinical Studies or LBA
HLTH	Certified EKG Technician (CET)	51	Y	Clinical Studies or LBA

Cluster 1	Cluster 2	Cluster 3	Cluster 4	CTE Certification	Cert ID	Career Ready	
HLTH				Certified Nurse Aide (CNA)	12	Y	Clinical Studies or LBA
HLTH				Certified Patient Care Technician (CPCT)	A66	Y	Clinical Studies or LBA
HLTH				Emergency Medical Technician (EMT) Certification	15	Y	BJACE
HLTH				Healthcare Providers Basic Life Support (BLS)	A93	Y	HS 2; SM 1, 3; PLTW HBS
HLTH				National Health Science Certificate (NHSC)	24	Y	HS3
HLTH				STOP THE BLEED	446	Y	HS1; SM1, 2

HOSPITALITY & TOURISM

Cluster 1	Cluster 2	Cluster 3	Cluster 4	CTE Certification	Cert ID	Career Ready	
HOSP	AGR	HUM	STEM	AMSA Food Safety and Science Certification (iCEV)	A79	Y	Foods 2; Culinary 2
HOSP	AGR			AMSA Meat Evaluation Certification (iCEV)	A83	Y	Culinary 2
HOSP				Certified Hospitality & Tourism Management Professional (CHTMP)	271	Y	Travel & Tourism Mgt
HOSP				Guest Service Gold® Tourism	209	Y	Travel & Tourism Mgt
HOSP				ProStart	37	Y	Culinary 1, 2, Baking & Pastry

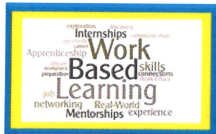| Cluster 1	Cluster 2	Cluster 3	Cluster 4	CTE Certification	Cert ID	Career Ready	
HOSP	HUM	EDU	STEM	ServSafe® Food Handler	49	Y	Foods 1, Culinary 1
HOSP	HUM	STEM		ServSafe® Manager	A15	Y	Foods 2, Culinary 2; Baking & Pastry
HUMAN SERVICES/FAMILY AND CONSUMER SCIENCES							
HUM	ART	BUS		Adobe Certified Professional (ACP) Graphic Design & Illustration Using Adobe Illustrator	A40	Y	Future
HUM	ART	BUS		Adobe Certified Professional (ACP) Print & Digital Media Publication with Adobe InDesign	A39	Y	Digital Multimedia
HUM	ART	BUS		Adobe Certified Professional (ACP) Visual Design Using Photoshop	80	Y	Image Editing
HUM	EDU	BUS		Advanced Child Care Training	A64	Y	Child Dev 2
HUM	HOSP	STEM	AGR	AMSA Food Safety and Science Certification	A79	Y	Foods 2; Culinary 2
HUM				Personal and Family Finance	68	Y	Future
HUM	EDU			SC 15-Hour Health and Safety Pre-Service Certificate	267	Y	Requires Employment
HUM	HOSP	EDU	STEM	ServSafe® Food Handler	49	Y	Foods 1; Culinary 1
HUM	HOSP	STEM		ServSafe® Manager	A15	Y	Foods 2; Culinary 2
HUM				South Carolina Cosmetology License	39	Y	BJACE
HUM	IT	BUS		South Carolina Hair Braiding Registration	A27	Y	BJACE
HUM				South Carolina Master Hair Care License	A42	Y	BJACE
HUM				South Carolina Nail Technician License	55	Y	BJACE
HUM				South Carolina Registered Barber License	A26	Y	BJACE
INFORMATION TECHNOLOGY							
IT	ART			Adobe Certified Professional (ACP) Using Adobe Animate	460	Y	Game Design & Dev
IT	ART			Adobe Certified Professional (ACP) Visual Effects & Motion Graphics Using Adobe After Effects	461	Y	Future: Media Tech 3, 4
IT				AutoDesk User Certification for Maya	A54	Y	Foundations of Animation
IT				CIW User Interface Designer	303	Y	Future Adv Webpage
IT	MRK			CIW Social Media Strategist	304	Y	Future

CAREER AND TECHNICAL EDUCATION

HEALTHCARE & HUMAN SERVICES
FAMILY AND CONSUMER SCIENCES

PROGRAMS OF STUDY

High Quality Middle School and High School Programs

Partnerships

Work-Based Learning

Certifications, Licenses

Postsecondary Options

Career and Technical Student Organizations

FAMILY AND CONSUMER SCIENCES PROGRAMS OF STUDY

ARTS, ENTERTAINMENT, & DESIGN
- 500407 Fashion Design and Apparel Construction
- 500408 Interior Design

EDUCATION
- 131210 Early Childhood Education
- 130101 Introduction to Teaching
- 190101 Family and Consumer Sciences
- 190704 Family Systems and Mental Health
- Middle School Family and Consumer Sciences

HOSPITALITY, EVENTS & TOURISM
- 120501 Baking and Pastry
- 520905 Culinary Arts Management
- 520904 Hospitality and Tourism Management

HEALTHCARE & HUMAN SERVICES
- 190501 Food Science

HEALTHCARE & HUMAN SERVICES PROGRAMS OF STUDY

- 120402 Barber/Master Hair Care
- 120401 Cosmetology
- 120409 Esthetics
- 120410 Nail Technology

Note: Refer to the current <u>Student Reporting Procedures Guide</u> for additional information.

"Can't quit, will never surrender, failure is not an option."

Dr. Eleanor Glover Gladney
South Carolina Department of Education
829 Learning Lane 214B
West Columbia, SC 29172
803-734-3826 telephone
803-734-3525 fax
eglover@ed.sc.gov

HOSPITALITY AND TOURISM
National Pathway – Restaurant Food and Beverage Services
South Carolina Pathway – Baking and Pastry Management
CIP Code 120501

FAMILY & CONSUMER SCIENCES
Creating Healthy & Sustainable Families

National Certifications

A43 - ACF Retail Commercial Baking (CCR)	360 - HAACP Food Handler Certification
426 - Certified Fundamentals Pastry Cook™ (CCR)	A94 - Microburst EmployABILITY Soft Skills Certification (CCR)
270 - Certified Pastry Culinarian® (CCR)	63 - OSHA (CCR)
A49 - Cooking and Baking Credential (CCR)	49 - ServSafe® Food Handler (CCR)
339 – CTECS: Baking and Pastry	A15 - ServSafe® Manager (CCR)

CCR- College and Career Ready

Career Options: *Careers listed are a small sampling of the available career options.*

Entry Level	Skill/Mid-Level	Management Level
Bakery assistant	Baker/Pastry chef assistant	Bakery chef manager
Bakery department worker	Assistant bakery instructor	Baking and pastry instructor
Cashier/Doughnut maker	Entrepreneur	Caterer chef manager
Commercial baker	Retail bakers	Senior bakery manager
Froster/Decorator		

What Chefs and Head Cooks Do
Chefs and head cooks oversee the daily food preparation at restaurants and other places where food is served.

Work Environment
Chefs and head cooks work in restaurants, private households, and other establishments where food is served. They often work early mornings, late evenings, weekends, and holidays. The work can be hectic and fast-paced. Most chefs and head cooks work full time.

How to Become a Chef or Head Cook
Most chefs and head cooks learn their skills through work experience. Others receive training at a community college, technical school, culinary arts school, or 4-year college. Some learn through apprenticeship programs.

SCDE Teacher Certification

Required Credentials for Educator Assignments [RCEA]

Certif. Code	Acceptable Certification and Mandatory Attendant Training
AQ	Culinary Arts
35+	Family and Consumer Sciences (Home Economics) **plus** additional courses, training, experience, or management certifications in Baking and Pastry related areas.

HOSPITALITY, EVENTS, & TOURISM

FAMILY & CONSUMER SCIENCES
Creating Healthy & Sustainable Families

Sub-Cluster – Culinary & Food Services
South Carolina Pathway - Culinary Arts Management
CIP Code 520905

Labor Market Information 2023-2033

National:

Median Wages: $30.32 per hour $63,060 annually   **High Wage**
Education Level: High School Diploma or equivalent   **High Skill**
Projected Growth Rate: 2% (slower than average)

Data Source: Occupational Outlook Handbook [CAM]

National Certifications

A79 - AMSA Food Safety and Science Certification	**361 - Food Manager Certification**
A43 - ACF Retail Commercial Baking (CCR)	**360 - HAACP Food Handler Certification (CCR)**
269 - Certified Culinarian® (CCR)	**63 - OSHA (CCR)**
A9 - Certified Fundamentals Cook® (CCR)	**37 - ProStart (CCR)**
426 - Certified Fundamentals Pastry Cook™ (CCR)	**A71 - S/P2 Culinary Arts**
270 - Certified Pastry Culinarian® (CCR)	**A8 - Secondary Culinary Graduate**
A49 - Cooking and Baking Credential (CCR)	**49 - ServSafe® Food Handler Certification (CCR)**
339 - CTECS: Baking and Pastry	**A15 - ServSafe® Manager (CCR)**
69 - Culinary Arts Assessment/Certification (CCR)	

CCR - College and Career Ready

Career Options: *Careers listed are a small sampling of the available career options.*

Entry Level	Skill/Mid-Level	Management Level
Baker Banquet server/set-up employee Food service attendant Line cook Prep cook	Assistant food director Assistant chef Food photographer Personal chef Sous chef	Culinary instructor Executive chef Food technologist Nutritionist Private chef

HOSPITALITY, EVENTS, & TOURISM

Sub-Cluster – Accommodations
Sub-Cluster – Meeting, Convention, and Event Planners
Sub-Cluster – Travel & Leisure
South Carolina Pathway – Hospitality and Tourism Management
CIP Code: 520904

Hospitality and Tourism Management prepares individuals to manage operations and facilities that provide lodging services to the traveling public. The program includes instruction in hospitality industry principles; supplies purchasing, storage, and control; hotel facilities design and planning; hospitality industry law; personnel management and labor relations; financial management; marketing and sales promotion; front desk operations; and convention and event management.

(Minimum of **three** credits required to be a completer.)

Required Courses (Concentrator Courses**)

5478 Introduction to Hospitality and Tourism Management 1** (prerequisite) **(Concentrator Course)**
5479 Dual Enrollment Hospitality Industry (HOS 140) or 5479 HRTM B110 Introduction to Hospitality

One course from the listing below required for **concentrator course**; Select **two courses** from this listing for **completer** status. Aligned dual enrollment courses count as dual credit for CTE Completer status.

5473 Lodging Management**   ------------------ 5191 Dual Enrollment Hotel Management (HOS 150)** or 5191 HRTM B260 Hotel Management**

5474 Travel and Tourism Management** --------- 5192 Dual Enrollment Travel and Tourism (HOS 164)** or 5192 HRTM B280 Tourism** *or 81D100GWBBI AS Travel and Tourism** (Cambridge) or 81D000GW A Travel and Tourism** (Cambridge)*

5475 Event and Entertainment Management**--- 8190 Dual Enrollment Events Management (Hos 161)** or 8190 HRTM B210 Event Management** or 5426 Sports Entertainment Management** or 5193 Dual Enrollment Convention Management (HOS 258) **

5720 Culinary Arts Management 1** ------------- 5725 Dual Enrollment Principles of Food Production I (CUL 101)**

Course Standards   [HTM]   **Work-based Learning**: [WBL]   **Equipment List** [EqL]

Additional approved courses if needed to meet state recognized program requirements:

Dual Credit for CTE Completer status options:

Event and Entertainment Management* - 8190 Dual Enrollment Events Management (Hos 161)
Foods and Nutrition 1* - 5727 Dual Enrollment Culinary Arts 3 Nutrition (CUL 103)
Introduction to Hospitality and Tourism Management* - 5479 Dual Enrollment Hospitality Industry (HOS 140)
Safety and Sanitation* - 5810 Dual Enrollment Food and Safety (CUL 109)

HOSPITALITY, EVENTS, & TOURISM

FAMILY & CONSUMER SCIENCES
Creating Healthy & Sustainable Families

Sub-Cluster – Accommodations
Sub-Cluster – Meeting, Convention, and Event Planners
Sub-Cluster – Travel & Leisure
South Carolina Pathway – Hospitality and Tourism Management
CIP Code: 520904

CCR – College and Career Readiness

Career and Technical Student Organizations

SC Family, Career and Community Leaders of America [SCFCCLA]

Marketing [SC DECA]

Career Options: *Careers listed are a small sampling of the available career options.*

Entry Level	Skill/Mid-Level	Managerial Level
Activities associate/attendant	Accountant	Advertising, Promotion,
Bell person	Front desk agent	Marketing and General manager
Housekeeping attendant	Housekeeping supervisor	Assistant general manager
Maintenance Aids	Sales representative	Catering director
Marketing clerk		Chief engineer
Reservations associate		Director of security
Travel agent		

Labor Market Information 2023 - 2033

National: Lodging Managers

Median Wages: $31.42 per hour $65,360 annually	**High Wage**
Education Level: High School Diploma with several	**High Skill**
Years experience, associate's or bachelor's degree	
Projected Growth Rate: 10% (much faster than average)	**In Demand**

Data Source: Occupational Outlook Handbook [LMan]

What Lodging Managers Do
Lodging managers ensure that guests have a pleasant experience at an accommodations facility. They also plan, direct, or coordinate activities to ensure that the facility is efficient and profitable.

Work Environment
Most lodging managers work full time. Work schedules may vary and often include evenings, weekends, and holidays. Because these facilities are open around the clock, some managers are on call 24 hours a day.

How to Become a Lodging Manager
To enter the occupation, lodging managers typically take one of three paths: a high school diploma combined with several years of experience working in a lodging facility, a bachelor's degree in hospitality or hotel management, or an associate's degree or certificate in hotel management.