



# Culinary & Hospitality Management

## PATHWAY DESCRIPTION

Students explore management and culinary skills needed for success in the restaurant/hospitality industry. Students learn industry-specific skills that can be used in all aspects of the restaurant and hospitality industry along with the employability skills like leadership, accountability, teamwork, and responsibility. The program prepares students for careers such as Executive chef and Sous Chef, Food Service Manager, Kitchen Manager, and Line Cook.

### Pathway Courses

Fundamentals of Culinary Arts & Hospitality  
Advanced Food Production & Hospitality Mgmt.  
The Culinary & Hospitality Professional

### Early College Credit & Certifications

Advanced Standing at DTCC  
Up to 9 credits to DTCC  
ProStart Certificate of Achievement  
SafeServ Manager Certificate

### Work-Based Learning

ProStart Work-based Learning Opportunities  
Mentorships with Industry Professionals  
Hands-on Learning



### CERTIFICATE

Annual Salary Range:  
**\$21,000 - \$35,000**

Private Chef  
Waiter or Waitress  
Food Preparation Worker

Delaware Tech



### ASSOCIATES DEGREE

Annual Salary Range:  
**\$35,000 - \$55,000**

Head Chef  
Food Service Manager  
Restaurant Manager

Delaware Tech



### BACHELORS DEGREE

Annual Salary Range:  
**\$55,000 - \$100,000**

Hotel General Manager  
Event Planner

University of Delaware

Jobs and Salary ranges are sources from the U.S. Department of Labor

### Where to find this Pathway:

#### NEW CASTLE

- Appoquinimink High School
- Brandywine High School
- Cleveland White School
- Delcastle High School
- Ferris School
- Hodgson High School
- Howard High School
- Middletown High School
- Mount Pleasant High School
- St. Georges High School
- William Penn High School

#### KENT

- Caesar Rodney High School
- Dover High School

#### SUSSEX

- Laurel High School
- Polytech High School
- Seaford High School

### Ready to get started?

Visit the website for more information:

**DELAWAREPATHWAYS.ORG**

