PROGRAM OF STUDY: Nutrition & Food Services



This Program of Study may serve as a graduation guide for the next four plus years, along with other career planning and educational materials. Courses listed in this model may include recommended coursework and should be individualized to students' educational and career goals. Each graduation plan needs to meet minimum high school graduation requirements. Dual Enrollment courses can be high school academic and/or career technical education courses.

		SECOND	DARY:			
COURSE/ GRADE	NINTH	TEN	ΙΤΗ	ELEVENTH	TWELFTH	
ENGLISH	9 th grade Lit/ Composition	10 th grade Lit/	Composition	American Lit/ Composition	World Lit/ Composition / British Lit	
MATHEMATICS	Coordinate Algebra / Algebra I	Analytic G Geon	,	Advanced Algebra / Algebra II	Pre-calculus	
SCIENCE	Physical Science	Biol	ogy	Chemistry	Physics	
SOCIAL STUDIES	Government	World H	History	US History	Economics	
PATHWAY COMPLETER	Food, Nutrition & Wellness	Food fe	or Life	Food Science	Another course in focus area, Work-Based Learning, or Yout Apprenticeship	
	cognized Credential ay Completer)	Visit the End of Pathway Assessment Page (see note below)				
	Health & Personal Fitness (can be taken in grades 9-12)	Introduction to Culinary Arts		AP Biology	Financial Literacy	
Required/ Selective Electives	Modern Language/Latin 2 units required for admissions to Georgia University Colleges/Universities For a listing of Modern Language/L offered at your high school, please contact your advisor, o curriculum handbook.		Latin courses	Other Electives For a listing of other elective courses offered at your high school, plea check with your advisor, counselor, or curriculum handbook.		
 Postsecondary Transition University System of Georgia Institutions: Admissions Testing ACT or SAT For More Information: Contact the institution of your choice Technical College System of Georgia Placement Exam United States Military ASVAB Assessment Use BRIDGE Law platform to inform decisions on postsecondary opportunities Dual Enrollment Earning high school course credits while taking college courses 				Nutrition & Food Science Career Pathway Completers - Industry Credentialing for High School Students Upon completion of sequenced courses in the Nutrition and Food Science Pathway, students are eligible to complete the Industry- Recognized student credential for fulfillment of the End of Pathway Assessment. Secondary students completing the Nutrition and Food Science pathway will be able to sit for the National Industry Credentialed assessment offered on-line from ServSafe or AAFCS. Once mastery is reached, students will receive recognition for completion and use this credential in conjunction with their job or continuing training. For specific assessment information, refer to: http://bit.ly/GAHumanServices.		

Pathway Description

Those working in the food and nutrition field help people lead healthier lives through a balanced diet. These people plan food and nutrition programs and supervise the preparation and serving of meals. They help prevent and treat illnesses by promoting healthy eating habits and by recommending dietary modifications. Other job opportunities in this field include managing food service systems for institutions, such as hospitals and schools; and promoting sound eating habits through education and conducting research. Food scientists analyze food to determine what causes it to break down or spoil. They focus on the safe preservation and processing of food, as well as nutritional value. Dieticians and nutritionists need at least a bachelor's degree in dietetics, foods and nutrition, food service systems management or a related area. Those interested in research, advanced clinical positions or public health may need an advanced degree. Licensure varies by state, but 31 states do require licensure of dieticians. Nutrition jobs are found in hospitals, nursing care facilities, outpatient care facilities, offices of physicians and other health practitioners, correctional facilities, health departments and other health-related areas. Employment in this field is expected to grow faster than average through 2026, as a result of the increasing emphasis on disease prevention through improved dietary habits. A growing and aging population will increase the demand for meals and nutritional counseling in hospitals, residential care facilities, schools, prisons, community health programs and home health care agencies.

Sample In Demand Careers in Georgia										
Occupation Specialties	Level of Education Needed	Georgia Average Salary	Annual Average Openings in Georgia	2018 – 2028 Employment Outlook						
Food Service Managers	High School Diploma, Some College	\$50,162	1381	In Demand, High Skill						
Dietitians & Nutritionists	Post Baccalaureate Certificate	\$52,509	153	In Demand, High Skill						
Food Scientists & Technologists Bachelor's Degree		\$58,660	85	In Demand, High Skill						
Fitness & Wellness Coordinators	Bachelor's Degree	\$88,112	244	In Demand, High Skill						
Related Pathway Occupa	ations	Other Related Occupations								

PROGRAM OF STUDY:

#CTAE





Nutrition and Food Science

NOTE: Students have many options to ENTER and EXIT from their academic studies into the workforce. When a student graduates from high school, they are eligible to choose one of many ENTRANCE POINT options: 1. Enroll in either a 2- or 4-year post-secondary program; 2. Enroll in an apprenticeship program or the military; or 3. Enter the workforce using technical skills learned in high school. When a student finishes a 2- or 4-year degree program, they may choose to EXIT and 1. Enroll in an apprenticeship program or the military; 2. Enroll in a professional university degree program; or 3. Enter the workforce using technical skills learned.

POSTSECONDARY:

				1 1	
	тсс		DIPLOMA OR AAS		BACHELOR OF SCIENCE
Entrance/Exit Point	CNG1 Culinary Nutrition Manager TCC COMP 1000 Introduction to Computer Literacy MATH 1012 Foundations of Mathematics CUUL 1000 Fundamentals of Culinary Arts CUUL 1400 Basic Nutrition CUUL 1420 Marketing and Customer Service CUUL 1450 Food Service Manager in Training I CUUL 1460 Food Service Manager in Training II MGMT 1115 Leadership	Entrance/Exit Point	CA44 Culinary Arts Diploma CNG1 TCC plus ENGL1010 Fundamentals of English I EMPL 1000 Interpersonal Relations and Professional Development CUUL 1110 Culinary Safety and Sanitation CUUL 1120 Principles of Cooking CUUL 1129 Fundamentals of Restaurant Operations CUUL 1220 Baking Principles CUUL 1320 Garde Manger CUUL 2160 Contemporary Cuisine CUUL 2160 Contemporary Cuisine CUUL 1370 Culinary Nutrition and Menu Development CUUL 2140 Advanced Baking and International Cuisine COMP 1000 Introduction to Computer Literacy CA43 Culinary Arts Degree CA44 Diploma plus 15 Credits of General Education Core 6 Credits of Culinary/Hospitality Related Electives	Entrance/Exit Point	The University System of Georgia offers students' higher education options at 30 institutions throughout the state, providing a wide range of academic programming including certificates and associate, baccalaureate, masters, doctoral and professional degrees. https://apps.ds.usg.ed u/ords/f?p=118:1:0: USG Staying on Course https://www.usg.edu/s tudent_affairs/assets/ student_affairs/docu ments/Staying_on_Co urse.pdf

Go to GAfutures at www.gafutures.org for more information about your education and career planning, including valuable financial information (grants and scholarships including HOPE Program, grants, and loans, FAFSA, and CSS forms).

Career-Related Education Activities

- Career Awareness Career Exploration
- Instructional Related
- Connecting
- Opportunities Work-Based Learning

Career Enhancement

- · Employability Skill Dev.
- Cooperative Education
 - Internship
 - Youth Apprenticeship Clinicals

- **Postsecondary Options:**
- 4-Year Universities/
- Colleges
- 2-Year Colleges
- Technical Colleges
- State Registered Apprenticeships
- Special Purpose Schools
- On-the-Job Training
- Military

Earning Postsecondary Credits While in High School

- Dual Enrollment Program
- Earn postsecondary credit while in high school
 - You can complete
 - Industry Credential
 - Technical Certificate of Credit (TCC)
 - Associates of Applied Science Degree
 - Bachelor's Degree
 - Who can help?
 - Parents
 - School Counselor
 - Advisor
- Developed 1-31-2017 Revised 5-23-2018 Updated 9-24-2021 Formatted 9-28-2021