**Human Services cluster**

Preparing students for employment in career pathways related to families and human needs such as counseling and human health services, family and community services, personal care, and consumer services.

**PATHWAYS OFFERED**
- Nutrition and Food Science*
- Interiors, Fashion and Textiles
- Housing and Community Management
*2nd and 3rd Courses count as 4th science credits

**NUMBER OF STUDENTS IN GEORGIA**
- Nutrition and Food Science - 4,300 Students in 217 Programs
- Interiors, Fashion and Textiles - 88 Students in 8 Programs
- Total for Human Services Cluster - 4,388 Students in 255 Programs

**CREDENTIALS STUDENTS EARN**
- Food Science Fundamentals Pre-PAC* (AAFCS)
- Nutrition, Food, and Wellness Pre-PAC* (AAFCS)
- ServSafe Food Handler or ServSafe Manager
- Interior Design Fundamentals Pre-PAC* (AAFCS)
- Interior Decorating & Design Job Ready Assessment (NOCTI)
*Pre-Professional Assessment and Certification

**POINTS OF PRIDE**
- ServSafe Handler - 90.31% Pass Rate
- ServSafe Handler - 2.926 Students Passed
- NOCTI Interior Decorating & Design - 87.65% Pass Rate
- ServSafe Manager - 80.77% Pass Rate

**CAREERS IN HUMAN SERVICES**
- Food Chemist
- Food Engineer
- Nutritionist
- Food Scientist
- Consumer Goods Representative
- Retail Representative
- Interior Designer
- Textile Scientist
- Fashion Designer

**Hospitality and Tourism cluster**

The management, marketing, and operations of restaurants and other food services, lodging, attractions, recreation events, and travel-related services.

**PATHWAYS OFFERED**
- Culinary Arts

**NUMBER OF STUDENTS IN GEORGIA**
- Culinary Arts - 2,927 Students in 179 Programs

**CREDENTIALS STUDENTS EARN**
- American Culinary Federation Certified Fundamentals Cook
- American Culinary Federation Secondary Culinary Graduate Certificate
- Basic Culinary Arts Certification (Oklahoma CareerTech)
- Culinary Arts Cook Certification (NOCTI)
- National ProStart Certification (National Restaurant Association Education Foundation)

**POINTS OF PRIDE**
- NOCTI Culinary Cook Level II - 85.25% Pass Rate
- NOCTI Culinary Cook Level II - 1,630 Students Passed
- ACF Certified Junior Culinarian - 77.24% Pass Rate
*All Students can earn ServSafe Manager Certification

**CAREERS IN HOSPITALITY AND TOURISM**
- Restaurant Manager
- Chef
- Caterer
- Hotel/Motel Owner/Manager
- Bed and Breakfast Owner/Manager
- Tour Company Owner
- Meeting and Convention Planner
- Tourism and Travel Services Marketing Manager
PATHWAYS OFFERED
Early Childhood Education I
Early Childhood Education II
Teaching as a Profession

NUMBER OF STUDENTS IN GEORGIA
Early Childhood Education I - 3,353 Students in 180 Programs
Early Childhood Education II - 1,251 Students in 92 Programs
Teaching as a Profession - 773 Students in 105 Programs
Total for Education & Training Cluster - 5,377 Students in 377 Programs

CREDENTIALS STUDENTS EARN
Child Development Assessment (CDA)
Early Care & Education: Entry Level Child Care Training (ELCCT)
Early Childhood Education and Care - Basic Certification (NOCTI)
Teaching as a Profession Assessment (State Developed)

POINTS OF PRIDE
Child Development Assessment - 80.00% Pass Rate
Early Childhood Education and Care (NOCTI) - 96.44% Pass Rate
Teaching as a Profession Assessment - 78.95% Pass Rate
*College Credit Earned for pathway completers

CAREERS IN HUMAN SERVICES
Teacher
Clinical, Developmental
Social Psychologist
Social Worker
Counselor
Teacher Assistant
Child Care Worker
Recreation Worker
Coach

Real World Skills
Individuals require many skills to be college and career ready, including academic knowledge, technical expertise, and a set of general, cross-cutting abilities called “employability skills.”

APPLIED ACADEMIC SKILLS
Communications, Math, Science, Basic Literacy

CRITICAL THINKING SKILLS
Problem Solving, Organization & Planning

INTERPERSONAL SKILLS

INFORMATION USE

RESOURCE MANAGEMENT
Time, Money, Materials, & Personnel

COMMUNICATION SKILLS
Leadership, Teamwork, & Negotiation

PERSONAL QUALITIES

SYSTEMS THINKING
Teamwork & Project Management

TECHNOLOGY USE