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.

### PROGRAM OF STUDY: Nutrition & Food Services

<table>
<thead>
<tr>
<th>COURSE/ GRADE</th>
<th>NINTH</th>
<th>TENTH</th>
<th>ELEVENTH</th>
<th>TWELFTH</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGLISH</td>
<td>9th grade Lit/ Composition</td>
<td>10th grade Lit/ Composition</td>
<td>American Lit/ Composition</td>
<td>World Lit/ Composition / British Lit</td>
</tr>
<tr>
<td>MATHEMATICS</td>
<td>Coordinate Algebra / Algebra I</td>
<td>Analytic Geometry / Geometry</td>
<td>Advanced Algebra / Algebra II</td>
<td>Pre-calculus</td>
</tr>
<tr>
<td>SCIENCE</td>
<td>Physical Science</td>
<td>Biology</td>
<td>Chemistry</td>
<td>Physics</td>
</tr>
<tr>
<td>SOCIAL STUDIES</td>
<td>Government</td>
<td>World History</td>
<td>US History</td>
<td>Economics</td>
</tr>
<tr>
<td>PATHWAY COMPLETER</td>
<td>Food, Nutrition &amp; Wellness</td>
<td>Food for Life</td>
<td>Food Science</td>
<td>Another course in focus area, Work-Based Learning, or Youth Apprenticeship</td>
</tr>
</tbody>
</table>

Industry Recognized Credential (Pathway Completer)
- Health & Personal Fitness (can be taken in grades 9-12)
- Introduction to Culinary Arts
- Modern Language/Latin
  - 2 units required for admissions to Georgia University System Colleges/Universities
  - For a listing of Modern Language/Latin courses offered at your high school, please contact your advisor, counselor, or curriculum handbook.
- AP Biology
- Financial Literacy

**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](http://bit.ly/GAHumanServices).

**Nutrition & Food Science 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**

<table>
<thead>
<tr>
<th>Occupation Specialties</th>
<th>Level of Education Needed</th>
<th>Georgia Average Salary</th>
<th>Annual Average Openings in Georgia</th>
<th>2018 – 2028 Employment Outlook</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Service Managers</td>
<td>High School Diploma, Some College</td>
<td>$50,162</td>
<td>1381</td>
<td>In Demand, High Skill</td>
</tr>
<tr>
<td>Dietitians &amp; Nutritionists</td>
<td>Post Baccalaureate Certificate</td>
<td>$52,509</td>
<td>153</td>
<td>In Demand, High Skill</td>
</tr>
<tr>
<td>Food Scientists &amp; Technologists</td>
<td>Bachelor’s Degree</td>
<td>$58,660</td>
<td>85</td>
<td>In Demand, High Skill</td>
</tr>
<tr>
<td>Fitness &amp; Wellness Coordinators</td>
<td>Bachelor's Degree</td>
<td>$88,112</td>
<td>244</td>
<td>In Demand, High Skill</td>
</tr>
</tbody>
</table>

**Related Pathway Occupations**

- Other Related Occupations

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**Recommended Pathway Courses**

- Coordinate Algebra / Algebra I
- Analytic Geometry / Geometry
- Food Service Managers
- Dietitians & Nutritionists
- Food Scientists & Technologists
- Fitness & Wellness Coordinators

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**Recommended Electives**

- Health & Personal Fitness (can be taken in grades 9-12)
- Introduction to Culinary Arts
- Modern Language/Latin
- AP Biology
- Financial Literacy
# Nutrition and Food Science

**PROGRAM OF STUDY:**

**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:

<table>
<thead>
<tr>
<th>TCC</th>
<th>DIPLOMA OR AAS</th>
<th>BACHELOR OF SCIENCE</th>
</tr>
</thead>
</table>
| CNG1 Culinary Nutrition    | **CA44 Culinary Arts Diploma**                                                | 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.edu/ords/f?p=118:1:0:::](https://apps.ds.usg.edu/ords/f?p=118:1:0:::)
| Manager TCC                | **CNG1 TCC plus**                                                            | **USG Staying on Course** [https://www.usg.edu/student_affairs/assets/student_affairs/documents/Staying_on_Course.pdf](https://www.usg.edu/student_affairs/assets/student_affairs/documents/Staying_on_Course.pdf) |
| COMP 1000 Introduction to  | **ENGL1010 Fundamentals of English I**                                        |                                                                                   |
| Computer Literacy          | **EMPL 1000 Interpersonal Relations**                                        |                                                                                   |
| MATH 1012 Foundations of   | **CUUL 1110 Culinary Safety and Sanitation**                                 |                                                                                   |
| Mathematics                | **CUUL 1120 Principles of Cooking**                                          |                                                                                   |
| CUUL 1000 Fundamentals of  | **CUUL 1129 Fundamentals of Restaurant Operations**                          |                                                                                   |
| Culinary Arts              | **CUUL 1220 Baking Principles**                                              |                                                                                   |
| CUUL 1400 Basic Nutrition  | **CUUL 1320 Garde Manger**                                                   |                                                                                   |
| CUUL 1420 Marketing and    | **CUUL 2160 Contemporary Cuisine**                                           |                                                                                   |
| Customer Service           | **CUUL 1370 Culinary Nutrition and Menu Development**                         |                                                                                   |
| CUUL 1450 Food Service     | **CUUL 2140 Advanced Baking and International Cuisine**                      |                                                                                   |
| Manager in Training I      | **COMP 1000 Introduction to Computer Literacy**                              |                                                                                   |
| CUUL 1460 Food Service     | **CA43 Culinary Arts Degree**                                                |                                                                                   |
| Manager in Training II     | **CA44 Diploma plus**                                                        |                                                                                   |
| MGMT 1115 Leadership       | **15 Credits of General Education Core**                                     |                                                                                   |
|                            | **6 Credits of Culinary/Hospitality Related Electives**                       |                                                                                   |

Go to GAFutures at [www.gafutures.org](http://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
- Work-Based Learning
- 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

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