

5 STEPS to SUCCESS

WITH PIONEER TECH

Culinary Arts Food Service Attendant

ANNUAL SALARY: \$26,000 - \$35,000 | HOURLY SALARY: \$7.25 - \$10.00



Step
01

HIGH SCHOOL COURSES

9th grade

- Algebra I
- Physical Science

10th grade:

- Geometry
- Biology I

11th grade:

- Algebra II or Algebra of Finance
- Chemistry

12th grade:

- Optional Higher-level Math
- Physics



Step
02

PIONEER TECH PROGRAM

Culinary Arts Food Service Attendant

- Culinary Basic Skills
- FACS Career Readiness Core
- Food Production Equipment
- Introduction to Hospitality and Tourism
- Knives used in Food Preparation
- Measuring Tools and Utensils
- Orientation and Safety
- Preparing for Work in the Food Service Industry
- Service Careers Life Skills
- Tools and Utensils used in Food Handling
- Tools and Utensils used in Food Preparation
- Tools and Utensils used in the Baking Process
- Tools and Utensils used in the Cooking Process



Step
03

CERTIFICATIONS AVAILABLE

- Culinary Arts
- ServSafe Food Handler
- Reading Plus
- Hospitalities



Step
04

CONTINUING EDUCATION

Cowley College

- Hotel & Restaurant Management (AA)

OSUIT

- Culinary Arts - Baking & Pastry
- Culinary Arts - Food Studies



Step
05

FUTURE EMPLOYMENT

- Bakeries
- Casinos
- Country Clubs
- Restaurants
- Retirement homes
- Schools/Food Service Program

Enhancing Lives



Securing Futures