

FOOD PRODUCTION, SERVICES AND DIETARY MANAGEMENT CAREERS

Agriculture, Food & Natural Resources, Hospitality and Tourism Pathways

The occupational cluster of Food Production and Dietary Management Careers involves knowledge of food production, management, and nutrition. Opportunities for employment exist in hospitals, nursing homes, public or private schools, colleges and universities, restaurants and industries.

SAMPLE CAREER OPTIONS: Dietary Manager, Dietary Aide, Food Service Manager, Nutrition Educator, Food Product Tester, Quality Control Technician, Food and Drug Inspector, Food Technologist, Food Scientist.

Grades K-5 Awareness of Family and Consumer Sciences.

Grades 5-8 Exploratory Courses in Family and Consumer Sciences, Business, Technology, Marketing, and Agriculture should be taken.

SECONDARY CAREER DEVELOPMENT SCHEDULE (Pathway courses are listed in bold type)

	GRADE 9	GRADE 10	GRADE 11	GRADE 12	POSTSECONDARY CERTIFICATE PROGRAM	POSTSECONDARY ASSOCIATE DEGREE PROGRAM (builds upon certificate program)	BACCALAUREATE DEGREE PROGRAM
General Education Requirements	English I or Contextual Communication	English II	English III	Speech/Drama	<ul style="list-style-type: none"> ◆ Required English course ◆ Required Mathematics course ◆ Required Social Science course ◆ Required Science course ◆ Required Communications/Technology course ◆ Required Physical Education course 	<ul style="list-style-type: none"> ◆ Required English course ◆ Required Mathematics course ◆ Required Social Science course ◆ Required Science course ◆ Required Communications/Technology course ◆ Required Physical Education course 	courses/credits as designated by the postsecondary institution
	Algebra I or Contextual Mathematics	Geometry	Algebra II	Advanced Math electives			
	Physical Science or Contextual Science	Biology	Anatomy and Physiology	Chemistry			
	American History	World History	Microbiology Contemporary Issues/Psychology				
FCS Core Area	Comprehensive Family and Consumer Sciences (9 th grade or below) Career & Family Leadership	Family/Individual Health Nutrition & Wellness	Food Science	Child Development Career Development/Entrepreneurship	<ul style="list-style-type: none"> ◆ Introduction to Dietetics ◆ Nutrition ◆ Nutrition/Diet Care I ◆ Supervised Field Experience I, II, III ◆ Food Selection and Preparation ◆ Sanitation and Safety ◆ Food Service Management 	<ul style="list-style-type: none"> ◆ Nutrition Care Practicum I ◆ Quantity Food Production ◆ Community Nutrition ◆ Dietetic Seminar I, II ◆ Dietetics Software Applications ◆ Food Service Management III 	courses/credits as designated by the postsecondary institution for degrees in the Family and Consumer Sciences
Specialization		Food Preparation	Culinary Arts I (2 periods)			Food Service Management Option <ul style="list-style-type: none"> ◆ Food Service Practicum I, II, III ◆ Food Service Management II Nutrition Care Option <ul style="list-style-type: none"> ◆ Nutrition Care II, III 	
Recommended Other/Electives	Art I Physical Education	Computer Applications	Foreign Language Accounting	Foreign Language Elective			

* This suggested schedule meets the graduation requirements for the Missouri College Preparatory Certificate and High Schools That Work.

◆ Suggested program of study for postsecondary programs is a model only; specific college/university course catalogs should be consulted for complete degree requirements and course listings.