

# Industry Credentials, Concentration Sequences, and Career Clusters

## Catering/Banquet Specialization (8272)

### Industry Credentials:

*These apply only to 36-week courses.*

- Certified Kitchen Cook Examination
- Certified Restaurant Server Examination
- College and Work Readiness Assessment (CWRA+)
- Commercial Baking Examination
- Commercial Foods Assessment
- Culinary Arts Assessment
- Certified Fundamentals Cook (ACF/NOCTI)
- Culinary Arts Examination
- Certified Fundamentals Pastry Cook (ACF/NOCTI)
- Food Production Manager Certification Examination
- Food Science Fundamentals Assessment
- Leadership Essentials Assessment
- National Career Readiness Certificate Assessment
- ProStart Certificate of Achievement Examinations
- Restaurant, Food and Beverage Services Assessment
- ServSafe Food Protection Manager Certification Examination
- Workplace Readiness Skills for the Commonwealth Examination

### Concentration Sequences:

*A combination of this course and those below, equivalent to two 36-week courses, is a **concentration sequence**. A **program completer** is a student who has met the requirements for a CTE concentration sequence and all other requirements for high school graduation or an approved alternative education program. Students wishing to complete a specialization may take additional courses based on their career pathways.*

- Culinary Arts I (8275/36 weeks, 280 hours)
- Culinary Arts II (8276/36 weeks, 280 hours)

### Career Clusters, Career Pathways, and Occupations:

- Hospitality and Tourism
  - Restaurants and Food and Beverage Services

- Cook
- Executive Chef
- Food Service Manager
- Meeting and Convention Planner