Professional Technical Studies
PATHWAY: Restaurant, Food & Beverage
CLUSTER: Hospitality & Tourism

Ethics & Legal Responsibilities
- Integrates guidelines for ethical treatment in the workplace

Safety, Health, & Environment
- Examines overall safety procedures to maintain a safe work area

Systems
- Evaluates prepared foods for quality and presentation

Academics
- Retrieves vital facts and statistics
- Achieves familiarity with marketing techniques

Communication Skills
- Recognizes and responds to guests’ needs and nonverbal cues
- Applies proper etiquette in all customer contacts

Leadership & Teamwork
- Formulates staff development plans to create an effective working team
- Uses conflict-management skills to facilitate solutions

Problem Solving & Critical Thinking
- Examines markets and alternative marketing to develop promotional packages
- Applies forecasting skills to determine cost and profit
- Applies budgeting skills to determine staffing levels

Information Technology Applications
- Uses software applications to manage food service operations

Technical Skills
- Implements operating procedures to comply with company requirements

Employability & Career Development
- Summarizes steps needed to obtain a job in the restaurant and food service industry