

CAREER EXPLORATION: CAREER PATHS IN THE RESTAURANT INDUSTRY

Certificate of Completion

Program #3P44245

The Career Exploration: Career Paths in the Restaurant Industry program focuses on food safety practices and diverse restaurant careers. Students will grasp food safety principles, prepare for the Food Handler's Certification, and explore various roles in the industry. Practical application exercises, assignments, and portfolio development ensure students' proficiency and readiness for their chosen career paths.

Code	Title	Hours
Required Core Courses (180 Hours)		
WFPR 212	Career Exploration: Career Paths in the Restaurant Industry, Introduction	90
WFPR 213	Career Exploration: Career Paths in the Restaurant Industry	90
Total Hours		180

Plan of Study

First Year

First Semester	Hours Second Semester	Hours
WFPR 212	90 WFPR 213	90
	90	90

Total Hours 180

List of Courses

WFPR 212 Career Exploration: Career Paths in the Restaurant Industry, Introduction 90 Hours

In this course, students will learn the importance of food safety, identify foodborne illnesses, practice personal hygiene, implement temperature control, manage allergens, and improve knife skills. Hands-on training prepares them for entry-level restaurant positions. Evaluation includes assessments and projects. Students will also prepare for food handler certification.

WFPR 213 Career Exploration: Career Paths in the Restaurant Industry 90 Hours

This comprehensive course focuses on food safety practices and diverse restaurant careers. Students will grasp food safety principles, prepare for the Food Handler's Certification, and explore various roles in the industry. Practical application exercises, assignments, and portfolio development ensure students' proficiency and readiness for their chosen career paths.