RESTAURANT AND FOOD SERVICE MANAGEMENT CAREER PATHWAY

Preparations that can add this Endorsement:

Preparation	Pedagogy		CTE Methods		Test		Coursework		Other
Early Childhood	Х	AND	Х	AND	Х	OR	Х	OR	Х
Elementary	Х	AND	Х	AND	Х	OR	Х	OR	Х
Secondary			X	AND	Х	OR	X	OR	Х
CTE Preparation					Х	OR	X	OR	Х
K-12			Х	AND	Х	OR	Х	OR	Х
Early Childhood SPED	Х	AND	Х	AND	Х	OR	Х	OR	Х
K-12 SPED			Х	AND	Х	OR	Х	OR	Х

State-Designated Pedagogy Requirements:

Test #	Test Name	Cut Score	Effective Date	
5624	24 Principles of Learning and Teaching (7-12 PLT)		07/01/2012	
Waiver o	7-12 PLT			
The PLT te	Experience in a 5-12			
experience	grade span			

State-Designated Test Requirements (passage of one test):

Test #	Test Name	Cut Score	Effective Date
5167	NOCTI Commercial Foods	53	05/15/2017
	ProStart Summer Institute I, II and III		

Coursework Requirements:

9 Semester hours of coursework including:

- 3 credits in hospitality management
- 3 credits in culinary arts
- 3 credits in nutrition

Other Requirements:

4000 Hours of Validated Work Experience in a Related Field within the previous five years					
Food Service Manager	Restaurant Owner				

Assignment Codes:

Code	Assignment Description	Code	Assignment Description
02993	Mathematics – Test Preparation	22104	Service Learning
10004	Workplace Technology Skills	22106	Freshman Seminar
16053	Restaurant Management/Culinary Arts I	22110	AP Seminar
16054	Nutritional Sciences	22151	Career Exploration
16055	Restaurant Management/Culinary Arts II	22152	Employability
16056	Restaurant Management/Culinary Arts III	22250	Exploratory
16152	Event Management	22990	JAG – Middle School
19253	Nutrition & Wellness	22991	JAG – High School
19254	Food Technology	25013	Life Management
22001	Standardized Test Preparation	80018	Youth Internships
22004	Dropout Prevention	80019	Senior Experience
22051	Office Aide (By Students)	80026	Entrepreneurship Experience
22054	Tutoring (By Students)	80020	Youth Apprenticeship
22101	Leadership and Service	80033	E-Mentor (certified staff)