

Find Your Future!



Hospitality - Culinary

Options for Triton Degree and Certificate programs in Hospitality & Tourism include:

Available Triton 2-Year Degrees include:

- Hospitality Industry Administration - Baking and Pastry
- Hospitality Industry Administration - Culinary Arts
- Hospitality Industry Administration - Hotel/Motel Management
- Hospitality Industry Administration - Restaurant Management



Triton Certificates include:

- Baking and Pastry Certificate
- Beverage Management Certificate
- Bread Baking Certificate
- Cake Decoration Certificate
- Culinary Training Certificate
- Hospitality Facilities Maintenance Certificate
- Hospitality Industry Administration - Hotel/Motel Certificate
- Hospitality Industry Administration - Restaurant Management



Can I See Myself Doing This?



Am I good with People and Ideas?

Start your 2 Year Degree Hospitality Industry Administration /Culinary Arts

	Course 1	Course 2	Course 3	Course 4
Course	HIA 115 Food Sanitation & Safety	HIA 130 Culinary Arts Quantity— Food Preparation I	HIA 133 Menu Writing	HIA 150 Food Prep Essentials a& Theory
Triton credentials	Culinary Training Certificate		Culinary Training Certificate	Culinary Training Certificate
	Hospitality Industry Administration - Culinary Arts	Hospitality Industry Administration - Culinary Arts	Hospitality Industry Administration - Culinary Arts	Hospitality Industry Administration - Culinary Arts

Get started in the Hospitality Industry in your junior and senior years of high school with these four courses required for the 2 year Hospitality Industry Administration /Culinary Arts Degree at Triton College. All 4 of the above listed courses qualify for dual credit!

Q: How does that help me?

A: This means you can request electives at Triton College that will:

1. Earn elective credit at your high school, AND
2. Earn college transcript credit at Triton, AND
3. Complete 3 courses of a 2 semester Certificate in Culinary Training, AND
3. Complete 4 courses towards completion of degree requirements at Triton in this A.A.S. program—while you are in high school!

Ask your counselor about making space in your schedule to take dual credit classes that can help move you closer to your career goals!!

Are you ready to commit to building your future?

JOB ZONE Chefs and Head Cooks

Education— Most occupations in this zone require training in vocational schools, related on-the-job experience, or an associate's degree.

Experience— Previous work-related skill, knowledge, or experience is required for these occupations. For example, an electrician must have completed three or four years of apprenticeship or several years of vocational training, and often must have passed a licensing exam, in order to perform the job.

Training— Employees in these occupations usually need one or two years of training involving both on-the-job experience and informal training with experienced workers. A recognized apprenticeship program may be associated with these occupations.

EARNINGS—

Chefs & Head Cooks	Entry	Median	Experienced
Annual Wage	\$36,349.	\$51,868.	\$ 64,605.
Hourly	\$ 17.48	\$ 24.94	\$ 31.06
Food Service Managers		\$ 27.89	
Cooks, Institutions & Cafeteria		\$ 13.46	

Typical Technology

Analytical or scientific software

- Axya Systems Nutritionist Pro
- GNOME Gnutrition
- IPro Restaurant Inventory, Recipe & Menu Software

Desktop publishing software

SoftCafe MenuPro

Electronic mail software

Email software

Data base user interface and query software

- Barrington Software CookenPro Commercial
- CostGuard
- Culinary Software Services ChefTec
- EGS CALCMENU
- Menu planning software

Enterprise resource planning

- ERP software

Credits

<https://careertech.org/hospitality-tourism>

[https://illinois.virtuallmi.com/vosnet/lmi/profiles/profileDetails.aspx?](https://illinois.virtuallmi.com/vosnet/lmi/profiles/profileDetails.aspx?session=occdetail&valueName=occupation&geo=&cbooccupation=35101100&cbooccupationTYPES=12§ionID=122)

[https://illinois.virtuallmi.com/vosnet/lmi/profiles/profileDetails.aspx?enc=e7AKr7bjUGRBEdrMte14UU/](https://illinois.virtuallmi.com/vosnet/lmi/profiles/profileDetails.aspx?enc=e7AKr7bjUGRBEdrMte14UU/yogJNLO8Pv84AeQ47o7RWd-BIReS3Dq0aAQVsbCRO3JoB5tkN4g8FqHFSVw9tgEwol+qFq+uNFKDOaD6STeORqoYv0+Celxs9P0LPWJEjeHmoKBIXTaJASy6bw69hGcw==)

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[hGcw==](https://illinois.virtuallmi.com/vosnet/lmi/profiles/profileDetails.aspx?enc=e7AKr7bjUGRBEdrMte14UU/yogJNLO8Pv84AeQ47o7RWd-BIReS3Dq0aAQVsbCRO3JoB5tkN4g8FqHFSVw9tgEwol+qFq+uNFKDOaD6STeORqoYv0+Celxs9P0LPWJEjeHmoKBIXTaJASy6bw69hGcw==)

Source: This information is based on O*NET data. O*NET is a trademark registered to the US Department of Labor, Employment and Training Administration.

What Will Your Story Be?

“I didn't research the different fields, so the one thing I want to say is, research what you want to be, to reach your goals!”

“If the idea of choosing between paprika and red pepper flakes makes your pulse race, this career may be just your cup of tea.”



Choose Your Career Path . . .

There are 16 Career Clusters in the National Career Clusters Framework, representing more than 79 Career Pathways to help students navigate their way to greater success in college and career! With so many options to consider, where do you start?

First, take a career assessment at your school, to help narrow down the choices that could be a great fit for you. Then start learning about those careers. What are the opportunities? The work environments?

Next, look at what kind of training you need to prepare for that career. Some positions offer on-the-job training. Others require some type of industry credential. Still others may require a post-secondary certificate or degree. What training do you need **to get the career you want?**

Industry Certifications

Illinois Restaurant Association

- Food Handler
- Food Sanitation
- Summer Festival Certification

Culinary Cook-Off

The Triton Culinary Cook-off competition is designed to give students an understanding of the stress and sense of accomplishment that comes from cooking in a fast-paced setting.

Tasked with the challenge of creating several dishes, high school students, in teams of two, are provided with all the ingredients and equipment needed to make specific dishes within an hour. Each team is paired with a Triton Hospitality Industry Administration (HIA) student to assist with the use of kitchen equipment and necessary tools.

"It was a great experience," said Mario, who sees becoming a chef as a second career option. "We actually had the opportunity to see what it feels like to work in a professional kitchen. We learned how to better manage our time, how to work with people that we've never met, and how to work as a team."

Edited excerpt from: <http://www.pths209.org/WestCulinaryCookOff-2012/>