

RESTAURANT AND FOOD SERVICE MANAGEMENT CAREER PATHWAY

Preparations that can add this Endorsement:

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

State-Designated Pedagogy Requirements (Effective July 1, 2019):

- 7-12 PLT; or
- Practicum, internship, or student teaching 7-12; or
- 2 years of verified teaching experience in a 7-12 setting

Coursework Requirements:

9 Semester hours of coursework

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

State-Designated Test Requirements:

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

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
16053	Restaurant Management/Culinary Arts I	22101	Leadership and Service
16054	Nutritional Sciences	22104	Service Learning
16055	Restaurant Management/Culinary Arts II	22152	Employability
16056	Restaurant Management/Culinary Arts III		
16152	Event Management		
19253	Nutrition & Wellness		
19254	Food Technology		