



# Hospitality, Culinary, and Tourism Career Pathway

## North Central WI

### 2023-2026



**EXPLORE:** Click on the links to find the job titles that seem most interesting to you to learn more! Save any jobs you are interested in from this career pathway in your XELLO account so that you can create an Academic and Career Plan (ACP) later on. This pathway recognizes that time/experience can substitute educational attainment.

<b>Educational Level</b> May also require work experience	<b>Hospitality and Lodging</b>	<b>Restaurant Management and Culinary Arts</b>	<b>Travel, Tourism, Recreation, and Attractions</b>	<b>Destination Conferences, Festivals, and Events Marketing and Management</b>
High School Diploma/Equivalency	<a href="#">Housekeeper/Laundry Attendant*</a> <a href="#">Baggage Porter/Valet Service</a> <a href="#">Guest Services Representative</a> <a href="#">Food Service Worker*</a> Range \$22,680-41,920	<a href="#">Food Prep Cook*</a> <a href="#">Dishwasher*</a> <a href="#">Busser*</a> <a href="#">Server*</a> <a href="#">Host/Hostess</a> <a href="#">Barista</a> Range \$18,250-55,360	<a href="#">Ride Concierge</a> <a href="#">Baggage Handler</a> <a href="#">Customer Service Representative</a> <a href="#">Lifeguard</a> <a href="#">Retail Merchandising/Sales*</a> <a href="#">Ride Share - UBER</a> Range \$20,170-59,630	<a href="#">Ticket Representative</a> <a href="#">Banquet/Event Set-up</a> <a href="#">Visitor Center Attendant</a> <a href="#">Event Services Staff</a> <a href="#">Concession Worker</a> Range 20,020 - \$39,500
Additional Training, Certificate Program, or Technical Diploma	<a href="#">Facility Maintenance</a> <a href="#">Reservation Agent</a> <a href="#">Housekeeping Supervisor</a> <a href="#">Front Desk Supervisor</a> Range \$29,220 - 68,930	<a href="#">Catering/Banquet Supervisor</a> <a href="#">Bartender*</a> <a href="#">Culinary Assistant*</a> <a href="#">Kitchen Manager*</a> <a href="#">Event/Banquet Manager</a> <a href="#">Front House Manager</a> Range \$19,100-63,193	<a href="#">Gaming Attendant</a> <a href="#">Flight Attendant</a> <a href="#">Travel Agent</a> <a href="#">Tour Guide</a> <a href="#">Charter Bus Driver</a> Range \$21,113-97,170	<a href="#">Facility Maintenance</a> <a href="#">Sales Representative</a> <a href="#">Concert and Event Security</a> <a href="#">Exhibit Designer</a> Range \$24,020 - 118,180
Registered Apprenticeship		<a href="#">Restaurant Cook*</a> Range \$24,000-30,100		
Associate Degree	<a href="#">Bookkeeper</a> <a href="#">Sales Coordinator</a> <a href="#">Front Desk Manager</a> Range \$30,460-122,440	<a href="#">Chef*</a> <a href="#">Pastry Chef</a> <a href="#">Baker</a> <a href="#">Butcher</a> <a href="#">Caterer</a> Range \$24,060-91,520	<a href="#">Assistant Golf Superintendent</a> <a href="#">Gaming Manager (Pit Boss)</a> <a href="#">Park Naturalist</a> <a href="#">Recreation Director</a> Range \$22,580 - 102,670	<a href="#">Volunteer Program Coordinator</a> <a href="#">Office Manager</a> <a href="#">Social Media Specialist</a> <a href="#">Web Designer</a> <a href="#">Event Planner(Sports Tourism)</a> <a href="#">A/V Technology*</a> Range \$32,050-179,930
Bachelor Degree, Masters, and Ph.D.	<a href="#">Operations Manager</a> <a href="#">Regional Manager</a> <a href="#">Director of Sales</a> <a href="#">Hotel Manager</a> <a href="#">Rooms Division Manager</a> <a href="#">Revenue Manager</a> Range \$43,470 - 239,200	<a href="#">Environmental/Public Health Inspector</a> <a href="#">Food &amp; Beverage Director</a> <a href="#">Executive Chef</a> <a href="#">General Manager</a> <a href="#">Restaurant Owner</a> <a href="#">Brewmaster</a> <a href="#">Sommelier</a> Range \$40,000-121,000	<a href="#">Golf Course Superintendent</a> <a href="#">Travel Writer</a> <a href="#">Camp Director</a> <a href="#">Group Sales Manager</a> <a href="#">Box Office/Ticketing Services Mgr</a> <a href="#">Golf Professional</a> <a href="#">Park Ranger</a> <a href="#">Main Street Event Managers*</a> Range \$38,675-102,030	<a href="#">Marketing Specialist</a> <a href="#">Public Relations Manager</a> <a href="#">Destinations Sales Director</a> <a href="#">Director of Convention and Visitors Bureau</a> <a href="#">Director of Marketing and Advertising</a> <a href="#">Banquet Director*</a> Range \$32,050 - 239,200
Postsecondary Options	Click <a href="#">HERE</a> for Postsecondary Options	Click <a href="#">HERE</a> for Postsecondary Options	Click <a href="#">HERE</a> for Postsecondary Options	Click <a href="#">HERE</a> for Postsecondary Options

\* **BRIGHT OUTLOOK** = these jobs are expected to grow in the future – which means more opportunities for you!  
 ○ **XELLO** = you can learn more and save this job in your Xello account (note: some job titles might look a little different in Xello)



# Hospitality, Culinary, and Tourism Career Pathway In High School



A career pathway in high school must include:

- A sequence of courses (including at least 2 CTE courses)
- Two of the following components: *Career and Technical Student Organization, Work-based Learning, Industry Recognized Credential, College Credit Opportunity*

Career and Technical Education Courses	Must include a sequence of at least TWO Career and Technical Education courses. Should align with the curriculum standards for the pathway:			Career Exploration Opportunities
Additional Employer Recommended Courses	Should align with the appropriate standards for the course for this pathway:			Statewide: <ul style="list-style-type: none"> <li>• <a href="#">Wisconsin Restaurant Association: Wisconsin ProStart Events and Competitions</a> <ul style="list-style-type: none"> <li>• ProStart Career and Industry Expo</li> <li>• ProStart Invitational</li> <li>• ProStart Skills Challenge</li> </ul> </li> <li>• <a href="#">National Restaurant Association Show</a></li> <li>• <a href="#">Wisconsin Lodging Conference and Trade Show</a></li> <li>• <a href="#">Wisconsin Governor's Conference on Tourism</a></li> <li>• <a href="#">Destinations Wisconsin: Fall Tourism Conference</a></li> <li>• <a href="#">Tourism and Travel Sector-North Central W -I PRSA or PRSSA (student)</a></li> </ul> Regional: <ul style="list-style-type: none"> <li>• Nicolet Technical College - Competitions (CupCake Wars)</li> </ul> Local: <ul style="list-style-type: none"> <li>•</li> <li>•</li> </ul>
Career and Technical Student Organization	<a href="#">FCCLA</a> <a href="#">SkillsUSA</a> <a href="#">DECA</a> <a href="#">FBLA</a>			
Work-Based Learning Program Options	<ul style="list-style-type: none"> <li>• <a href="#">Employability Skills</a> (90 hrs)</li> <li>• <a href="#">State Skill Standards Co-Op- Food Service</a> (480 hrs/1 year)</li> <li>• <a href="#">Youth Apprenticeship- Hospitality and Tourism</a> (450 hrs/year; 1-2 years)</li> <li>• Local Work-based Learning Programs that meet <a href="#">state quality requirements</a></li> </ul>			
Industry Recognized Credential Options Learn the skills that employers want to see!  <i>Italics = must be 18 years old to obtain</i>  <a href="#">*This certification is eligible for reimbursement through the technical incentive grant</a>	<b>Hospitality and Lodging</b>	<b>Restaurant Management and Culinary Arts</b>	<b>Travel, Tourism, Recreation, and Attractions</b>	<b>Destination Conferences, Festivals, and Events Marketing and Management</b>
	<a href="#">Seal of Biliteracy (DPI)</a>		<a href="#">Certificate of Global Competence (DPI)</a> <a href="#">CPR/First Aid</a>	
	<ul style="list-style-type: none"> <li>• <a href="#">American &amp; Hotel Lodging Educational Institute (AHLEI) Hospitality and Tourism Management Program</a></li> <li>• <a href="#">American &amp; Hotel Lodging Educational Institute - Skills, Tasks, And Results Training (START) Curriculum Completion</a></li> <li>• <a href="#">Certified Meeting Professional</a></li> </ul>	<ul style="list-style-type: none"> <li>• <a href="#">National Restaurant Association - Level 2 NRA Foundations Restaurant Management and Culinary Arts</a></li> <li>• <a href="#">National Restaurant Association - ProStart®</a></li> <li>• <a href="#">ServSafe</a> <ul style="list-style-type: none"> <li>• <a href="#">Food Manager Certification</a></li> <li>• <a href="#">Food Handler Certification</a></li> </ul> </li> <li>• <a href="#">ACF- Certified Fundamentals Pastry Cook</a></li> <li>• <a href="#">ACF- Certified Fundamentals Cook</a></li> <li>• <a href="#">Responsible Beverage Service</a></li> <li>• <a href="#">Certified Meeting Professional</a></li> <li>• <a href="#">Certified Restaurant Professional</a></li> <li>• <a href="#">Certified Restaurant Supervisor</a></li> <li>• <a href="#">Certified Restaurant Manager</a></li> <li>• <a href="#">American Association of Family and Consumer Sciences: Culinary Arts Comprehensive Exam</a></li> </ul>	<ul style="list-style-type: none"> <li>• <a href="#">Lifeguard Certification</a></li> <li>• <a href="#">Certified Park and Recreation Professional (CPRP)</a></li> <li>• <a href="#">Certified Playground Safety Inspector (CPSI)</a></li> <li>• <a href="#">Certified Park and Recreation Executive (CPRE)</a></li> <li>• <a href="#">Aquatic Facility Operator (AFO)</a></li> <li>• <a href="#">State Driver's License</a></li> </ul>	<ul style="list-style-type: none"> <li>• <a href="#">Certified Meeting Professional</a></li> <li>• <a href="#">Certified Special Events Professional</a></li> <li>• <a href="#">Destinations Management Certified Professional</a></li> <li>• <a href="#">Certified Destination Management Executive (CDME)</a></li> </ul>
College Credit Opportunities	You can find the list of college credit opportunities included in the postsecondary options for this pathway <a href="#">HERE</a> .			

Add your district logo here!

# Hospitality, Culinary, and Tourism Career Pathway at <Name of School>

Your Academic and Career Plan (ACP) for this career pathway starts here...



Use this page to figure out which classes and activities you will take to prepare for this career pathway. Record your plan in XELLO.

<b>Career and Technical Education Courses</b>	<ul style="list-style-type: none"> <li>• CTE Course #1</li> <li>• CTE Course #2</li> </ul>			<b>CAREER EXPLORATION OPPORTUNITIES.</b> Record your experiences in XELLO.
<b>Other Recommended Courses</b>	<ul style="list-style-type: none"> <li>• Course #1</li> <li>• Course #2</li> <li>• Course #3</li> </ul>			<u>State:</u> <ul style="list-style-type: none"> <li>• Program Name/link #1</li> <li>• Program Name/link #2</li> </ul>
<b>Career and Technical Student Organization</b>	<ul style="list-style-type: none"> <li>• Name of CTSO</li> <li>• Name of CTSO</li> </ul>			<u>Regional:</u> <ul style="list-style-type: none"> <li>• Program Name/link #1</li> <li>• Program Name/link #2</li> </ul>
<b>Work-Based Learning Options</b>	<ul style="list-style-type: none"> <li>• WBL Option #1</li> <li>• WBL Option #2</li> </ul>			<u>Local:</u> <ul style="list-style-type: none"> <li>• Program Name/link #1</li> <li>• Program Name/link #2</li> </ul>
<b>Industry Recognized Credential Options</b>  <i>Italics = must be 18 years old to obtain</i>	<b>Hospitality and Lodging</b>	<b>Restaurant Management and Culinary Arts</b>	<b>Travel, Tourism, Recreation, and Attractions</b>	<b>Destination Conferences, Festivals, and Events Marketing and Management</b>
	IRC Name/link #1 IRC Name/link #2			
	IRC Name/link #1 IRC Name/link #2	IRC Name/link #1 IRC Name/link #2	IRC Name/link #1 IRC Name/link #2	IRC Name/link #1 IRC Name/link #2
<b>College Credit Opportunities</b>  You can find the list of college credit opportunities included in the postsecondary options for this pathway <a href="#">HERE</a> .	<b>College Courses Offered at Your High School</b>			
	<b>Transcripted Credit</b> <ul style="list-style-type: none"> <li>• Name of HS Course #1, IHE granting credit</li> <li>• Name of HS Course #2, IHE granting credit</li> <li>• Name of HS Course #3, IHE granting credit</li> </ul>	<b>AP and/or IB Courses</b> Name of AP/IB Course #1 - Score, College, Course - Score, College, Course		Name of AP/IB Course #2 - Score, College, Course - Score, College, Course
	<b>College Courses You Can Take at a College Campus</b>			
	October 1st: Spring Courses		February 1st: Summer Courses (ECCP only)	March 1st: Fall Courses
<b>Start College Now</b> <ul style="list-style-type: none"> <li>• Name of College #1, College Course #1</li> <li>• Name of College #1, College Course #2</li> <li>• Name of College #2, College Course #1</li> <li>• Name of College #2, College Course #2</li> </ul>	<b>Early College Credit Program</b> Name of College #1, College Course #1 Name of College #2, College Course #1 Name of College #3, College Course #1 Name of College #4, College Course #1		Name of College #1, College Course #2 Name of College #2, College Course #2 Name of College #3, College Course #2 Name of College #4, College Course #2	