



**Hospitality Registered
Apprenticeship
2024**
www.worksmartconnector.org

Family & Consumer Science (FACS) /
Food Service experience
*200 hours**

Food Prep/Lab I

Food Prep/Lab II

Apprenticeship completion =

- Qualified for employment in: Asst. Mgr. or General Mgr. (lodging/eatery), Admin. Asst. for destination marketing organization, Event Coordinator, Cook/Sous Chef, Caterer, Guest Services Provider, etc.
- College credit & degree options available



**Culinary Arts
Central College**
*Between Jr.-Sr. year
320 hrs. (including 32
hrs. on final project)*

- Food prep and presentation
- Dietary needs

**Hospitality
(Country Inn & Wesley Life)**
*Sr. year • 18 weeks, 20 hrs. per
week (per semester) = 720 hrs.
(including 72 hrs. on final
project)*

- Hospitality, events, services

**Culinary Arts
Liberty St. Kitchen**
*Post high school • 400 hrs.
(including 40 hrs. on final project)*

- Food cost/usage/waste
- Inventory control/ process jobs
- Buyer supply side
- Competency completion

Ulrich Meat Market • 320 hrs.
(including 32 hrs. on final project)

Final Project
*Post high school
40 hours (+ event)*

- An apprentice-designed event to showcase learned hospitality skills

**timing tbd – may be used to complete competencies or spent with employer of choice at program conclusion*