



Bridges Career Academy

Hospitality

Isle High School

Gateway to careers in the hospitality businesses. Learn the foundations skills of oral and written communications, and customer relations and experience a variety of careers available to them in the hospitality industry. Learn while working with professionals in a real-world work setting in one of the local hospitality business. Gain entry-level employment or continue education.

Academic Courses

- Foods I
- Foods II
- Accounting I

Career Experiences

- Tour local businesses
- Listen to industry speakers
- Attend the Bridges Career Exploration Day or other regional career fairs

Completion Standards

COMPLETE

All courses

GRADES

B ↑



Complete assignments



Fulfill employer requirements

Earn a **certificate** and **green cord** at graduation



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Job Skills

In addition to having technical skills, employers expect workers in this industry to have these skills:

- Active listening and speaking skills
- Problem solving
- Oral and written communications skills
- Ability to work with customers



Hospitality Career Academy

Isle High School

The Hospitality Academy is the gateway to a wide variety of careers in the hospitality businesses unique to the local resort area. Students learn not only the foundations skills of oral and written communications, and customer relations but also experience a variety of careers available to them in the hospitality industry. The highlight of the academy is that students use skills learned while working with professionals in a real-world work setting in one of the local hospitality business. Students completing this academy will have the skills necessary to gain entry-level employment or the basic knowledge to continue to higher education.

ACADEMY COURSES

Foods I — .5 High School Credits

In this course students will learn the basics of nutrition and how to work with others in a kitchen setting. Curriculum will include cooking, baking, reading recipes, using measurements, kitchen safety, basic nutrition and meal planning. The course will also include an introduction to diverse cultures and how cultural norms affect the meals people eat.

Foods II — .5 High School Credits

This course enhances and builds on the skills students learned in Foods I. Students experience different techniques for preparing foods. Areas such as yeast breads, pastries, candies, cookies, garnishes and food presentation will be covered. Ethnic foods will be explored.

Accounting I — .5 High School Credits and/or 3 College Credits

In today's world, there is continually increasing need to keep accurate financial records. Accounting I is a full year course that teaches the fundamentals necessary in keeping books for either personal or business use. Students will examine source documents and determine how to classify and journalize each item. Also, students will create financial documents like worksheets, income statements and balance sheets.

COMPLETION STANDARD

Students wishing to receive a certification must complete all courses; earn a minimum of a 'B' or better average grade. Grades will be determined by evaluating the student's completion of course assignments as well as the Coordinator and employer evaluations.

CAREER EXPERIENCES

Students will listen to guest speakers, tour local resorts and businesses, attend Bridges Career Exploration Day and view a variety of business related videos.

JOB SKILLS

In addition to having technical skills, employers expect their workers to have other skills such as:

- Active listening and speaking skills
- Problem solving
- Oral and written communications skills
- Ability to work with customers

CAREER OPTIONS: www.careerwise.minnstate.edu/careers

JOB OUTLOOK: www.careerwise.minnstate.edu/jobs

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