



Human Services cluster

Preparing students for employment in career pathways related to families and human needs such as counseling and human health services, family and community services, personal care, and consumer services.

PATHWAYS OFFERED

- Nutrition and Food Science*
- Interiors, Fashion and Textiles
- Housing and Community Management
- *2nd and 3rd Courses count as 4th science credits*

NUMBER OF STUDENTS IN GEORGIA

- Nutrition and Food Science - 4,300 Students in 217 Programs
- Interiors, Fashion and Textiles - 88 Students in 8 Programs
- Total for Human Services Cluster - 4,388 Students in 255 Programs

CREDENTIALS STUDENTS EARN

- Food Science Fundamentals Pre-PAC* (AAFCS)
- Nutrition, Food, and Wellness Pre-PAC* (AAFCS)
- ServSafe Food Handler or ServSafe Manager
- Interior Design Fundamentals Pre-PAC* (AAFCS)
- Interior Decorating & Design Job Ready Assessment (NOCTI)
- *Pre-Professional Assessment and Certification*

POINTS OF PRIDE

- ServSafe Handler - 90.31% Pass Rate
- ServSafe Handler - 2,926 Students Passed
- NOCTI Interior Decorating & Design - 87.65% Pass Rate
- ServSafe Manager - 80.77% Pass Rate

CAREERS IN HUMAN SERVICES

- | | | |
|---------------|-------------------------------|-------------------|
| Food Chemist | Food Scientist | Interior Designer |
| Food Engineer | Consumer Goods Representative | Textile Scientist |
| Nutritionist | Retail Representative | Fashion Designer |

Hospitality and Tourism cluster

The management, marketing, and operations of restaurants and other food services, lodging, attractions, recreation events, and travel-related services.

PATHWAYS OFFERED

- Culinary Arts

NUMBER OF STUDENTS IN GEORGIA

- Culinary Arts - 2,927 Students in 179 Programs

CREDENTIALS STUDENTS EARN

- American Culinary Federation Certified Fundamentals Cook
- American Culinary Federation Secondary Culinary Graduate Certificate
- Basic Culinary Arts Certification (Oklahoma CareerTech)
- Culinary Arts Cook Certification (NOCTI)
- National ProStart Certification (National Restaurant Association Education Foundation)

POINTS OF PRIDE

- NOCTI Culinary Cook Level II - 85.25% Pass Rate
- NOCTI Culinary Cook Level II - 1,630 Students Passed
- ACF Certified Junior Culinarian - 77.24% Pass Rate
- *All Students can earn ServSafe Manager Certification*

CAREERS IN HOSPITALITY AND TOURISM

- | | | |
|--------------------|---------------------------------|---------------------------------------|
| Restaurant Manager | Hotel/Motel Owner/Manager | Meeting and Convention Planner |
| Chef | Bed and Breakfast Owner/Manager | Tourism and Travel Services Marketing |
| Caterer | Tour Company Owner | Manager |



Education and Training cluster

Planning, managing, and providing education and training services and related learning support services.

PATHWAYS OFFERED

Early Childhood Education I
 Early Childhood Education II
 Teaching as a Profession

NUMBER OF STUDENTS IN GEORGIA

Early Childhood Education I - 3,353 Students in 180 Programs
 Early Childhood Education II - 1,251 Students in 92 Programs
 Teaching as a Profession - 773 Students in 105 Programs
 Total for Education & Training Cluster - 5,377 Students in 377 Programs

CREDENTIALS STUDENTS EARN

Child Development Assessment (CDA)
 Early Care & Education: Entry Level Child Care Training (ELCCT)
 Early Childhood Education and Care - Basic Certification (NOCTI)
 Teaching as a Profession Assessment (State Developed)

POINTS OF PRIDE

Child Development Assessment - 80.00% Pass Rate
 Early Childhood Education and Care (NOCTI) - 96.44% Pass Rate
 Teaching as a Profession Assessment - 78.95% Pass Rate
 *College Credit Earned for pathway completers

CAREERS IN HUMAN SERVICES

Teacher
 Clinical, Developmental
 Social Psychologist

Social Worker
 Counselor
 Teacher Assistant

Child Care Worker
 Recreation Worker
 Coach

Real World Skills

Individuals require many skills to be college and career ready, including academic knowledge, technical expertise, and a set of general, cross-cutting abilities called "employability skills."

APPLIED ACADEMIC SKILLS

Communications, Math, Science, Basic Literacy

CRITICAL THINKING SKILLS

Problem Solving, Organization & Planning

INTERPERSONAL SKILLS

INFORMATION USE

RESOURCE MANAGEMENT

Time, Money, Materials, & Personnel

COMMUNICATION SKILLS

Leadership, Teamwork, & Negotiation

PERSONAL QUALITIES

SYSTEMS THINKING

Teamwork & Project Management

TECHNOLOGY USE