



**Hospitality and Tourism: Culinary Arts Management
 Career Pathway Program of Study**

Unity High School

*This Career Pathway Program of Study (based on the Production Pathway of the Manufacturing Career Cluster) can serve as a guide, along with other career planning materials, as learners continue on a career path. Courses listed within this program are only recommended coursework and should be individualized to meet each learner's educational and career goals. *This Program of Study, used for learners at an educational institution, should be customized with course titles and appropriate high school graduation requirements as well as college entrance requirements.*

EDUCATION LEVELS	GRADE	English/ Language Arts	Math	Science	Social Studies/ Sciences	Other Required Courses and Recommended Electives	Career and Technical Courses and/or Degree Major Courses for Culinary Arts Management Pathway				Sample Occupations Relating to This Pathway	
<i>Interest Inventory Administered and Program of Study Initiated for all Learners</i>												
SECONDARY	9	English I	Algebra I	Integrated Science	Consumer Ed	P.E.	Introduction to Family & Consumer Sciences Careers				Management Level ▶ Caterer ▶ Catering and Banquets Manager ▶ Executive Chef ▶ Food and Beverage Manager ▶ General Manager ▶ Kitchen Manager ▶ Maitre d' ▶ Restaurant Owner ▶ Services Manager Skill Level ▶ Baker ▶ Bartender ▶ Brewer ▶ Pastry and Specialty Chefs ▶ Restaurant Server ▶ Wine Steward Entry Level ▶ Banquet Server ▶ Banquet Set-Up Employee ▶ Bus Person ▶ Cocktail Server ▶ Counter Server ▶ Host ▶ Kitchen Steward ▶ Line Cook ▶ Restaurant Server ▶ Room Service Attendant	
	10	English II	Geometry	Biology I	Western civilization	P.E.	Nutrition & Culinary Arts I	Nutrition & Culinary Arts II				
	11	English III	Algebra II		U.S. History	P.E./Health	Culinary Occupations I					
	<i>College Placement Assessments-Academic/Career Advisement Provided</i>											
	12	ENG 101	Math Recommended		Government	P.E./Consumer Ed.	COOP					
<i>Dual Credit Transcribed-Postsecondary courses may be taken/moved to the secondary level for articulation/dual credit purposes.</i>												
POSTSECONDARY	13				Social/Behavioral Science or Humanities/Fine Arts	CIS 101 or 200 Introduction to Computers or Business Computer Systems	HPI 110 Food Sanitation Certification	HPI 111 Intro. To Hospitality Industry	HPI 115 Menu Management and Design	HPI 116 Kitchen Basics		
		ENG 101			Social/Behavioral Science or Humanities/Fine Arts		HPI 112 Food Standards & Production	HPI 113 Food Service Systems	HPI 114 Human Resource Management & Supervision	SUMMER-- HPI 214 Seminar & HPI 215 Work Experience		
	14	ENG 102	MAT 110 or Math elective						HPI 139 Food Standards & Production II	HPI 211 Food & Beverage Cost Management		
						BUS 106 Business & Organizational Ethics	HPI 216 Bar & Beverage Operations	HPI 233 Hospitality & Travel Marketing	HPI 237 Food Standards & Production III	HPI 239 Catering & Food Production		
	<i>Total Hours for Associate in Applied Science Degree = 68 hrs.</i>											
	15	Continue courses in the area of specialization										
	16	Complete Baccalaureate Major (4-Year Degree Program)										
							Required Courses, *Recommended Course					
Foodservice Certificate: HPI 110, 111, 115, 116, 117, 112, 113, 114, 214, 215, MAT 107, CIS 101, ENG 101 = 37hrs							Recommended Electives					
							Available Dual Credit Courses					
Foodservice Assistant: HPI 110, 112, 116, 139 = 12 hrs							Postsecondary Required Courses for the AAS Degree, according to student schedule					