



**Hospitality and Tourism: Restaurant 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 Restaurant Management Pathway				Sample Occupations Relating to This Pathway	
<i>Wor</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 ▶ Maître 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					CIS 101 or CIS 200	HPI 110 Foodservice Sanitation Certification	HPI 111 Intro. To the Hospitality Industry	HPI 115 Menu Management & Design	HPI 116 Kitchen Basics		
		ENG 101	MAT 110 or MAT elec.				HPI 112 Food Standards & Production I	HPI 113 Food Service Systems	HPI 114 Human Resource Management & Supervision	Summer Classes HPI 214 & 215 Hospitality Industry Seminar/Work Experience		
	14	ENG 102			Social/Behavioral Science or Humanities/Fine Arts elec.		HPI 117 Hospitality Managerial Accounting	HPI 139 Food Standards & Production II	HPI 211 Food & Beverage Cost Management Systems			
					Social/Behavioral Science or Humanities/Fine Arts elec.	BUS 106 Business & Organizational Ethics	HPI 139 Food Standards & Production II	HPI 216 Bar & Beverage Operations	HPI 233 Hospitality & Travel Marketing	HPI 234 Hospitality Industry Law		
<i>Total Hours for Associate in Applied Science Degree = 67 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					