## **SAMPLE** Career Pathway Plan of Study

Career Cluster: Hospitality & Tourism Career Pathway: Restaurant & Food/Beverage Services

This Career Pathway **Plan of Study Tool** can serve as a guide, along with other career planning materials, as you continue developing your **Program of Study**. Courses listed within this plan are only recommended coursework and should be individualized to meet each learner's educational and career goals. All plans should meet high school graduation requirements as well as college entrance requirements.

| Education<br>Levels   | Grade      | English   | Math   | Science   | Social Studies/<br>Sciences  | Other Required Courses, Recommended Electives, and Learner Activities  | Career & Technical Courses and/or<br>Degree Major Courses   | SAMPLE<br>Occupations<br>Relating to this<br>Pathway   |  |
|---|------------|---|--|---|--|--|---|--|--|
| Interest  | Inventory  | Administered and 8  | <sup>th</sup> Grade Plan Develope              |   |  |  |   |  |  |
|   | 9          | Language<br>Arts 9 <b>OR</b><br>Adv.<br>Language<br>Arts              | Algebra I <b>OR</b><br>Adv. Algebra I          | Earth Science   | World History OR<br>AP World History<br>OR European<br>History                   | All plans of study<br>need to meet local<br>and state high school<br>graduation<br>requirements as well<br>as college entrance | Spanish Language, French, Personal Finance, Speech, Human Relations, Accounting, etc. (examples of recommended courses) | Management Level: Caterer Catering & Banquet Manager Executive Chef Sous Chef Food & Beverage Manager General Manager Kitchen Manager Maitre d' Restaurant Owner Services Manager  Skill Level: Baker Pastry & Specialty Chefs Restaurant Server  Entry Level: Banquet Server Banquet Set-Up |  |
|   | 10         | Language<br>Arts 10 <b>OR</b><br>Adv.<br>Language<br>Arts             | Geometry <b>OR</b><br>Adv. Geometry            | Biology <b>OR</b><br>Adv. Biology                                       | World History <b>OR</b> AP World History <b>OR</b> European History              | requirements.  | Intro to Foods <b>OR</b> Intro to Hospitality Industry  |  |  |
|   | 11         | US Humanities & Composition OR AP English Language and Composition    | Algebra II <b>OR</b><br>Adv. Algebra II        | Physical Sci. 1 AND Physical Sci. 2 OR Physical Sci. OR Chemistry       | United States<br>History OR AP<br>United States<br>History                       |  | Sem. 1 ProStart I<br>Sem. 2 ProStart I<br>Food Service Internship (either<br>Semester)                                  |  |  |
| Secondary   | 12         | World Humanities & Composition OR AP English Language and Composition | Pre-Calculus<br><b>OR</b> Adv.<br>Pre-Calculus | Physical Sci. 2<br><b>OR</b> Unified<br>Physics <b>OR</b><br>AP Physics | American Government OR AP United States Government AND Economics OR AP Economics |  | Sem. 1 Pro Start II<br>Sem. 2 ProStart II   |  |  |
| Articulation and Concurrent Enrolled Courses:  Sanitation & Safety(ServSafe), 2 cr.* Sanitation & Equipment Lab, 1 cr.*  *DMACC Courses (concurrent credit)  Food Prep1 Lecture, 3 cr.* Food Prep 1 Lab, 3 cr.* |            |   |  |   |  |  |   |  |  |
| Postse condar   | Year<br>13 | - Controlled  |  |   |  | All plans of study<br>need to meet<br>learners' career goals<br>with regard to<br>required degrees,                            |   |  |  |

| Year<br>14 | licenses, and/or certifications. |  |
|------------|----------------------------------|--|
| Year<br>15 |                                  |  |
| Year<br>16 |                                  |  |

Contact local Community College for certificate, diploma or 2 year program options available. Contact the following for 4 year program options