



Name Andrea Erdmann
 Learner ID _____
 School/College/University Dakota HS / Blackhawk Tech A.A.S. Culinary Arts

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Hospitality and Tourism: Restaurants and Food/Beverage Services

Career Pathway Plan of Study for ► Learners ► Parents ► Counselors ► Teachers/Faculty

This Career Pathway Plan of Study (based on the Restaurants and Food/Beverage Services Pathway of the Hospitality and Tourism Career Cluster) can serve as a guide, along with other career planning materials, as learners continue on a career path. Courses listed within this plan are only recommended coursework and should be individualized to meet each learner's educational and career goals. *This Plan 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 Other Electives Recommended Electives Learner Activities	*Career and Technical Courses and/ or Degree Major Courses for Restaurants and Food/Beverage Services Pathway	SAMPLE Occupations Relating to This Pathway	
Interest Inventory Administered and Plan of Study Initiated for all Learners									
SECONDARY	9	Intro to Lit	Alegebra 1/1A	General Science		Required 9-12: PE/Health (health 1/2 credit), Consumer Ed (1/2 credit), speech (1/2 credit), Music/Art/Foreign Lang/CTE (1 credit) Other Suggested Electives: Spanish 1, Art I & 2, Music	Foods & Nutrition 1,2	Management Level ► Caterer ► Catering and Banquets Manager ► Executive Chef ► Food and Beverage Manager ► General Manager ► Kitchen Manager ► Maître d' ► Restaurant Owner ► Services Manager	
	10	App of Lit/Writing	Geometry/A	Biology	S.S. elective		Foods & Nutrition 1,2		
	11	American Lit	Algebra 2, A, Pre-Calc	General Science	US History 1 & 2		Culinary Occupations 1		
	College Placement Assessments-Academic/Career Advisement Provided								
		12	Senior Lit				Culinary Occupations 2	Skill Level ► Baker ► Bartender ► Brewer ► Pastry and Specialty Chefs ► Restaurant Server ► Wine Steward	
Articulation/Dual Credit Transcribed-Postsecondary courses may be taken/moved to the secondary level for articulation/dual credit purposes.									
POSTSECONDARY	Year 13	Written Comm Oral Interpersonal Comm	Math w/Business Apps	Food Science 1	Intro to Psychology	Food Service Ind. Food Quantities and meas. Food Service Sat.	Nutrition, Culinary Supervision	Entry Level ► Banquet Server ► Banquet Set-Up Employee ► Bus Person ► Cocktail Server ► Counter Server ► Host ► Kitchen Steward ► Line Cook ► Restaurant Server ► Room Service Attendant	
	Year 14				Economics Intro to Sociology Intro to Div. Study	Culinary Extership Baking for Chef Beverage Mngmt	Advanced Cuisine Emergency Proc.-work place Culinary Business, Mgt. short order		
	Year 15						Catering/Spec Events Ice Sculpture, Food Purchase Gourmet Stocks & Sauces		
	Year 16						Gourmet Foods		