



# Commonwealth of Virginia Plan of Study

Student Name: \_\_\_\_\_  
School: \_\_\_\_\_  
Date: \_\_\_\_\_

Cluster: Hospitality & Tourism Pathway: Culinary Arts AAS

*This Career Pathway Plan of Study 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	Mathematics	Science	Social Studies/ Science	Other Required Courses Recommended Electives Learner Activities	Recommended Career and Technical Courses Source: Administrative Planning Guide <a href="http://www.doe.virginia.gov/VDOE/Instruction/CTE/apg/">www.doe.virginia.gov/VDOE/ Instruction/CTE/apg/</a>	SAMPLE – Occupations Relating to This Pathway: <a href="http://www.doe.virginia.gov/VDOE/Instruction/CTE/careerclusters/">www.doe.virginia.gov/VDOE/ Instruction/CTE/careerclusters/</a> <a href="http://www.careerclusters.org">www.careerclusters.org</a> <a href="http://www.cteresource.org/cpg/">www.cteresource.org/cpg/</a>	
<b>Graduation Requirements:</b> <a href="http://www.doe.virginia.gov/2plus4in2004/index.shtml">http://www.doe.virginia.gov/2plus4in2004/index.shtml</a>									
<b>MIDDLE</b>	7	English	Math 7/3111	4115/Life Science	Social Studies 7/2355	Health & PE	6150 Exploring Keyboarding (18 wks)	Food & Beverage Manager Catering & Banquets Manager Maitre' d Restaurant Owner Baker	
	8	English	Math 8/3112	4125/Physical Science 8	Social Studies 8/2220 Civics & Economics	Health & PE	8219 Independent Living		
<b>Career Assessment:</b> Administration of a career assessment instrument is appropriate at the middle school level to help students and their parents plan for high school (Virginia's Career Planning System or other assessment product).									
<b>SECONDARY</b>	9	English	Algebra I	Earth Sciences	World History/ Geography	Health & PE (2 years) Foreign Language (3 years) Other Electives to Complement Pathway (Core Academic and CTE):	9093/Exploring Entrepreneurship & 8228/Nutrition and Wellness or 8227 Life Management		
	10	English	Geometry	Biology	World History/ Geography		6617 Introduction to Computer Applications/ITE 115 DE		
	11	English	Algebra II	Chemistry	US/VA History		8275 Culinary Arts I DE		
	12	English 12/Eng 111/112 DE	Trigonometry/ Advanced Algebra	Physics (or Principles of Technology I and II)	US/VA Government		8276 Culinary Arts II DE		
<b>List related certifications/credentials approved by VDOE and offered locally:</b> <a href="http://www.doe.virginia.gov/VDOE/Instruction/CTE/apg/">http://www.doe.virginia.gov/VDOE/Instruction/CTE/apg/</a> (Go to Section 9.)									
<b>Postsecondary:</b> Placement Assessments such as COMPASS & SAT II					College Entrance Exams such as ACT & SAT				
<b>POSTSECONDARY</b>	<b>SAMPLE POSTSECONDARY PROGRAMS RELATED TO THIS CAREER PATHWAY</b> Individual plans must include locally agreed upon courses at the postsecondary level (See page 2)								
	Pathway		Associate Degree, College Certificate, or Apprenticeship			Bachelors Degree		Postgraduate Degree	
	Hospitality and Tourism		Culinary Arts (AAS)			Hospitality and Tourism Management			

College: J. Sargeant Reynolds Community College

School Division(s): \_\_\_\_\_

Postsecondary: Placement Assessments such as COMPASS & SAT II

POSTSECONDARY - COMMUNITY COLLEGE or APPRENTICESHIP - Determined Locally	Semester	English	Mathematics	Science	Social Studies	Required Courses or Recommended Electives			
	<b>POSTSECONDARY PLAN OF STUDIES MUST INCLUDE POSTSECONDARY ACADEMIC, CTE, AND OTHER ELECTIVE COURSES APPROPRIATE FOR AN ASSOCIATE DEGREE.</b>								
	Year 1 1 <sup>st</sup> Semester	ENG 111 College Composition I DE	HRI 145 Garde Manger	HRI 158 Sanitation & Safety	HRI 219 Stock, Soup and Sauce Preparation	SDV 100 College Success Skills			
	Year 1 2 <sup>nd</sup> Semester	ENG 112 College Composition II DE	HLT 100 First Aid and Cardiopulmonary Resuscitation	HRI 134 Food and Beverage Service Management	HRI 218 Fruit, Vegetable, and Starch Preparation	HRI 220 Meat, Seafood, and Poultry Preparation			
	Summer Session	HRI 128 Principles of Baking	HRI 159 Introduction to Hospitality Industry Computer Systems						
	Year 2 1 <sup>st</sup> Semester	ECO 201 Principles of Economics I- Macroeconomics	HRI 119 Applied Nutrition for Food Service	HRI 201 International Cuisine	HRI 224 Recipe and Menu Management	HRI 251 Food and Beverage Cost Control I			
	Year 2 2 <sup>nd</sup> Semester	HRI 106 Introduction to Culinary Arts I	HRI 207 American Regional Cuisine	HRI 228 Food Production Operations	Humanities/Fine Arts Elective	HRI 190 Coordinated Internship			
College courses offered locally in the high school for college credit should be coded: DE (Dual Enrollment) and/or VC (Validated Credit)									

Related Industry Certifications Available:

Additional Suggested Learning Opportunities:

**Work-Based Learning:**

Cooperative Education   
  Internship   
  Mentorship  
 Job Shadowing   
  Service Learning Project   
  Registered Apprenticeship

**UNIVERSITY**

University/College:  
 Degree or Major:  
 Number of Articulated CC Credits:

Notes: