

Sample Program of Study

Culinary Management - AAS

This plan of study should serve as a guide, along with other career planning materials, as you continue your career path. Courses listed within this plan are only recommended coursework and should be individualized to meet each learner's educational and career goals. All plans must meet high school graduation requirements as well as college entrance requirements.

Location	Grade 9	Grade 10	Grade 11	Grade 12	Grade 13
High School	Algebra I or Geometry Biology English 9 PE/Health US History	Chemistry English 10 Geometry or Algebra II World History	Summer College Readiness Success Strategies Bootcamp	none	none
Early College	none	none	Fall ENGL 101: English Composition I HOSP 153: Food & Nutrition Spring ENGL 102: English Composition II HIST 201: American History Humanities/Fine Arts	Fall BIOL 108: Anatomy & Physiology HOSP 110: Sanitation HOSP 120: Professional Cooking I HOSP 111: Responsible Beverage Service Spring BUSI 101: Business Accounting HOSP 150: Introduction to Hospitality HOSP 130: Table Service	Fall HOSP 200: Internship HOSP 201: Restaurant Operations HOSP 220: Professional Cooking II HOSP 251: Marketing of Hospitality Services Spring HOSP 254: Hospitality Cost Control Systems HOSP 275: Beverage Management HOSP 280: Garde Manger HOSP 285: Fundamentals of Baking * MATH 123: Quantitative Reasoning

Notes:

College courses can be used to meet MMC requirements through dual enrollment.

*MATH 123 is final HS MMC required course

(The final HS course credit that's "held back" can be adjusted on an individual basis, please discuss with an advisor and HS counselor)