

Industry Sector: Hospitality, Tourism and Recreation

Pathway: Hospitality Management – Culinary Arts AS Degree

California Program of Study



Level	Grade	English Language Arts	Math	Social Studies	Science	Career Technical Education Course	Other Required Courses or Recommended Electives		Sample Occupations relating to this pathway (Including SOC Code)																																																								
SECONDARY	9	English	Math	Social Science	Science		Physical Education		Occupations requiring a high school diploma ➤ Dishwasher ➤ Busser Occupations requiring some post-secondary ➤ Chef ➤ Assistant Kitchen Manager ➤ Assistant Purchasing Agent ➤ Chef ➤ Baker																																																								
	10	English	Math	World History	Science		Physical Education	Visual/Performing Arts or Foreign Language																																																									
	11	English		US History		ROP Foods																																																											
	12	English (Recommended)		Civics and American Government																																																													
(High School courses listed in the light green and yellow areas are the Minimum State High School Graduation requirements)									Occupations requiring a 2 year Degree ➤ Food and Beverage Director ➤ Kitchen Manager ➤ Purchasing Agent ➤ Baker ➤ Pastry Chef ➤ Sous Chef Occupations requiring a BA/BS Degree ➤ V.P. Hospitality ➤ V.P. Food Service ➤ Regional Manager Industry recognized certifications, licenses, credentials or apprenticeships related to this pathway. ➤ Certified Culinarian ➤ Certified Sous Chef ➤ Certified Chef de Cuisine ➤ Certified Executive Chef ➤ Certified Master Chef ➤ Personal Certified Chef ➤ Certified Pastry Culinarian ➤ Certified Working Pastry Chef ➤ Certified Executive Pastry Chef																																																								
13	<table border="1"> <thead> <tr> <th>Spring 1 Year 1</th> <th>Fall 1 Year 1</th> <th>Summer 1</th> <th>Spring 2 Year 2</th> <th>Summer 2</th> <th>Fall 2 Year 2</th> <th>Spring 3 Year 3</th> </tr> </thead> <tbody> <tr> <td> HPMGT 120 Safety and Sanitation (1) </td> <td> HPMGT 102 Intro to Hospitality Careers and Human Relations (1.5) </td> <td>GE (3)</td> <td> HPMGT 140 Contemporary Cuisine (2 - 3.5) </td> <td>GE (3)</td> <td> HPMGT 148 Intro to Wines (2) </td> <td> HPMGT 147 Beverage Management (2) </td> </tr> <tr> <td> HPMGT 122 Restaurant Math (1) </td> <td> HPMGT 104 Hospitality Law s and Regulations (2) </td> <td>GE (3)</td> <td> HPMGT 141 Restaurant Desserts (2) </td> <td>GE (3)</td> <td>GE (3)</td> <td> HPMGT 190 Culinary Arts Internship (2) </td> </tr> <tr> <td> HPMGT 126 Nutrition for Chefs (1) </td> <td> HPMGT 133B Commercial Food Preparation (4) </td> <td></td> <td> HPMGT 142 Garde Manger (1) </td> <td></td> <td>GE (3)</td> <td>GE (3)</td> </tr> <tr> <td> HPMGT 128 Kitchen Management (3) </td> <td> HPMGT 146 Dining Room Service and Management II (2 – 3.5) </td> <td></td> <td>GE (3)</td> <td></td> <td>Physical Education Activity course (1)</td> <td>GE (3)</td> </tr> <tr> <td> HPMGT 133A Intro To Commercial food Preparation (3) </td> <td>Physical Education Activity course (1)</td> <td></td> <td>GE (3)</td> <td></td> <td></td> <td></td> </tr> <tr> <td> HPMGT 134 Commercial Baking: Beginning (2) </td> <td>GE (3)</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td> HPMGT 136 Dining Room Service and Management I (2) </td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>									Spring 1 Year 1	Fall 1 Year 1	Summer 1	Spring 2 Year 2	Summer 2	Fall 2 Year 2	Spring 3 Year 3	HPMGT 120 Safety and Sanitation (1)	HPMGT 102 Intro to Hospitality Careers and Human Relations (1.5)	GE (3)	HPMGT 140 Contemporary Cuisine (2 - 3.5)	GE (3)	HPMGT 148 Intro to Wines (2)	HPMGT 147 Beverage Management (2)	HPMGT 122 Restaurant Math (1)	HPMGT 104 Hospitality Law s and Regulations (2)	GE (3)	HPMGT 141 Restaurant Desserts (2)	GE (3)	GE (3)	HPMGT 190 Culinary Arts Internship (2)	HPMGT 126 Nutrition for Chefs (1)	HPMGT 133B Commercial Food Preparation (4)		HPMGT 142 Garde Manger (1)		GE (3)	GE (3)	HPMGT 128 Kitchen Management (3)	HPMGT 146 Dining Room Service and Management II (2 – 3.5)		GE (3)		Physical Education Activity course (1)	GE (3)	HPMGT 133A Intro To Commercial food Preparation (3)	Physical Education Activity course (1)		GE (3)				HPMGT 134 Commercial Baking: Beginning (2)	GE (3)						HPMGT 136 Dining Room Service and Management I (2)						
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GE requirements – One each from the following areas: (A.1 or A.3, A.2, B.1 or B.2, Math 104, C.1 or C.2, one course from DO-D9, one course E, plus 1 Physical Education activity courses and one additional unit of activity.)