

Industry Sector: Hospitality, Tourism and Recreation



Pathway: Hospitality Management – Chef – Certificate

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 <ul style="list-style-type: none"> ➤ Dishwasher ➤ Cook #1 ➤ Fast Foods ➤ Cashier 																																	
	10	English	Math	World History	Science		Physical Education Visual/Performing Arts or Foreign Language																																		
	11	English		US History		ROP - Foods		Occupations requiring some post-secondary <ul style="list-style-type: none"> ➤ Pantry Chef ➤ Cook #2 ➤ Broiler #1 																																	
	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)																																									
	13	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 25%;">Fall 1 Year 1</th> <th style="width: 25%;">Spring 1 Year 1</th> <th style="width: 25%;">Fall 2 Year 2</th> <th style="width: 25%;">Spring 2 Year 2</th> </tr> </thead> <tbody> <tr> <td style="background-color: #d4edda;">HPMGT 102 Intro to Hospitality Careers and Human Relations (1.5)</td> <td style="background-color: #d4edda;">HPMGT 126 Nutrition for Chefs (1)</td> <td style="background-color: #d4edda;">HPMGT 140 Contemporary Cuisines (2 – 3.5)</td> <td style="background-color: #d4edda;">HPMGT 141 Restaurant Desserts (2)</td> </tr> <tr> <td style="background-color: #d4edda;">HPMGT 104 Hospitality Laws and Regulations (2)</td> <td style="background-color: #d4edda;">HPMGT 128 Kitchen Management (3)</td> <td style="background-color: #d4edda;">HPMGT 148 Intro to Wines (2)</td> <td style="background-color: #d4edda;">HPMGT 142 Garde Manger (1)</td> </tr> <tr> <td style="background-color: #d4edda;">HPMGT 120 Safety and Sanitation (1)</td> <td style="background-color: #d4edda;">HPMGT 133B Commercial Food Preparation (4)</td> <td></td> <td style="background-color: #d4edda;">HPMGT 190 Culinary Arts Internship (2)</td> </tr> <tr> <td style="background-color: #d4edda;">HPMGT 122 Restaurant Math (1)</td> <td style="background-color: #d4edda;">HPMGT 135 Commercial Baking: Advanced (2)</td> <td></td> <td></td> </tr> <tr> <td style="background-color: #d4edda;">HPMGT 133A Intro To Commercial food Preparation (3)</td> <td style="background-color: #d4edda;">HPMGT 146 Dining Room Service and Management II (2 - 3.5)</td> <td></td> <td></td> </tr> <tr> <td style="background-color: #d4edda;">HPMGT 134 Commercial Baking: Beginning (2)</td> <td></td> <td></td> <td></td> </tr> <tr> <td style="background-color: #d4edda;">HPMGT 136 Dining Room Service and Management I (2)</td> <td></td> <td></td> <td></td> </tr> </tbody> </table>							Fall 1 Year 1	Spring 1 Year 1	Fall 2 Year 2	Spring 2 Year 2	HPMGT 102 Intro to Hospitality Careers and Human Relations (1.5)	HPMGT 126 Nutrition for Chefs (1)	HPMGT 140 Contemporary Cuisines (2 – 3.5)	HPMGT 141 Restaurant Desserts (2)	HPMGT 104 Hospitality Laws and Regulations (2)	HPMGT 128 Kitchen Management (3)	HPMGT 148 Intro to Wines (2)	HPMGT 142 Garde Manger (1)	HPMGT 120 Safety and Sanitation (1)	HPMGT 133B Commercial Food Preparation (4)		HPMGT 190 Culinary Arts Internship (2)	HPMGT 122 Restaurant Math (1)	HPMGT 135 Commercial Baking: Advanced (2)			HPMGT 133A Intro To Commercial food Preparation (3)	HPMGT 146 Dining Room Service and Management II (2 - 3.5)			HPMGT 134 Commercial Baking: Beginning (2)				HPMGT 136 Dining Room Service and Management I (2)				Occupations requiring a 2 year Degree <ul style="list-style-type: none"> ➤ Sous Chef ➤ Broiler #2 ➤ Food Fabricator
Fall 1 Year 1	Spring 1 Year 1	Fall 2 Year 2	Spring 2 Year 2																																						
HPMGT 102 Intro to Hospitality Careers and Human Relations (1.5)	HPMGT 126 Nutrition for Chefs (1)	HPMGT 140 Contemporary Cuisines (2 – 3.5)	HPMGT 141 Restaurant Desserts (2)																																						
HPMGT 104 Hospitality Laws and Regulations (2)	HPMGT 128 Kitchen Management (3)	HPMGT 148 Intro to Wines (2)	HPMGT 142 Garde Manger (1)																																						
HPMGT 120 Safety and Sanitation (1)	HPMGT 133B Commercial Food Preparation (4)		HPMGT 190 Culinary Arts Internship (2)																																						
HPMGT 122 Restaurant Math (1)	HPMGT 135 Commercial Baking: Advanced (2)																																								
HPMGT 133A Intro To Commercial food Preparation (3)	HPMGT 146 Dining Room Service and Management II (2 - 3.5)																																								
HPMGT 134 Commercial Baking: Beginning (2)																																									
HPMGT 136 Dining Room Service and Management I (2)																																									
14								Occupations requiring a BA/BS Degree																																	
Industry recognized certifications, licenses, credentials or apprenticeships related to this pathway. <ul style="list-style-type: none"> ➤ Certified Culinarian ➤ Certified Sous Chef ➤ Certified Chef de Cuisine ➤ Personal Certified Chef 																																									