

Industry Sector: Hospitality, Tourism and Recreation



Pathway: Hospitality Management – Pantry and Dessert Chef – AS

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 > Cleaning
	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 > Oven Manager > Beginning Recipe
	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	Fall 1 Year 1 HPMGT 102 Intro to Hospitality Careers and Human Relations (1.5)		Spring 1 Year 1 HPMGT 126 Nutrition for Chefs (1)		Summer GE (3)	Fall 2 Year 2 HPMGT 140 Contemporary Cuisine (2 – 3.5)	
	14	HPMGT 104 Hospitality Laws and Regulations (2)		HPMGT 128 Kitchen Management (3)			HPMGT 148 Intro To Wines (2)	
		HPMGT 120 Safety and Sanitation (1)		HPMGT 133B Commercial Food Preparation (4)			GE (3)	
		HPMGT 122 Restaurant Math (1)		GE (3)			GE (3)	
		HPMGT 133A Intro To Commercial food Preparation (3)		GE (3)			Physical Education Activity course (1)	
		HPMGT 134 Commercial Baking: Beginning (2)						
		HPMGT 136 Dining Room Service and Management I (2)						
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.)								
Occupations requiring a 2 year Degree > Baker > Decorator > Pastry Chef > Dessert Chef Occupations requiring a BA/BS Degree Industry recognized certifications, licenses, credentials or apprenticeships related to this pathway. > Certified Culinarian > Personal Certified Chef > Certified Pastry Culinarian > Certified Working Pastry Chef > Certified Executive Pastry Chef > Certified Master Pastry Chef > Baking & Pastry Culinary								

Dickinson/Ellis 2016-2017