

Industry Sector: Hospitality, Tourism and Recreation

Pathway: Restaurant Management – 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 Occupations requiring some post-secondary ➤ Line Cook ➤ Sous Chef |
| | 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)

| 13 | Fall 1 Year 1 | Spring 1 Year 1 | Summer | 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 97 Work Experience (2) | |
| 14 | HPMGT 104 Hospitality Laws and Regulations (2) | HPMGT 128 Kitchen Management (3) | | BUSAD 2A Financial Accounting (4) -or- BUSAD 161A Small Business Accounting I (4) | |
| | HPMGT 120 Safety and Sanitation (1) | HPMGT 133B Commercial Food Preparation (4) | | | |
| | HPMGT 122 Restaurant Math (1) | HPMGT 147 Beverage Management (2) | | | |
| | HPMGT 133A Intro To Commercial Food Preparation (3) | HPMGT 152 Restaurant Planning (3) | | | |
| | 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**
- Chef De Cuisine
 - Executive Chef
- Occupations requiring a BA/BS Degree**
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- Industry recognized certifications, licenses, credentials or apprenticeships related to this pathway.**
- Certified Culinarian
 - Certified Sous Chef
 - Certified Chef de Cuisine
 - Certified Executive Chef
 - Personal Certified Chef
 - Certified Pastry Culinarian
 - Certified Working Pastry Chef
 - Certified Executive Pastry Chef
 - Certified Secondary Culinary Educator