



School District

Culinary & Hospitality Management – 3 Credit

HS & Web Address

Minimum HS Graduation Requirements		PROGRAM OF STUDY MATRIX TEMPLATE: MIDDLE - HIGH SCHOOL – POSTSECONDARY						CTE Pathway Requirements	
	Grade	English	Math	Science	Social Studies	Additional Required Courses	Career & Technical Courses	Other Required or Elective Courses	
Student Success Plans outlining career goals should be utilized through the advisement process.									
Middle School	7	ELA 7	Math 7	Science 7	Social Studies 7		Exploring Family and Consumer Sciences 7	Electives	
	8	ELA 8	Math 8	Science 8	Social Studies 8		Exploring Family and Consumer Sciences 8	Electives	
Secondary	9	ELA 9	Algebra I	NGSS Aligned Physical/Integrated Science	Civics/Geography	World Language I	Fundamentals of Culinary Arts & Hospitality Management	<p>This matrix represents a <i>sample</i> program of study. The LEA's program of study <u>must</u> be reflective of <u>local/state</u> high school graduation requirements and college entrance requirements.</p> <p>This matrix should be reflective of the school's <u>course sequence</u> and requirements.</p>	
	10	ELA 10	Algebra II	NCSS Aligned Biology	Economics/Personal Finance	World Language II	Advanced Food Production Hospitality Management		
	11	ELA 11	Geometry	NGSS Aligned Chemistry	US History	Physical Education (≥1 Credit)	The Culinary & Hospitality Professional		
	12	ELA 12	Trigonometry/Pre-Calculus	NGSS Aligned Physics		Health Education (≥ 0.5 Credit)			
Postsecondary	13	The Department of Education has negotiated articulation agreements with Delaware Technical Community College in the Hospitality Management and Food Safety programs.						All programs of study should meet the students' career goals with regard to required degrees and/or certifications. Required courses will vary by PS institution.	
	14								
	15	Continue courses in the area of specialization.							
	16								

Additional Learning Opportunities			
Early Career Opportunities:	Early College Opportunities:	Industry Recognized Certifications/Licenses:	Student Organization:
<input type="checkbox"/> Cooperative Education <input checked="" type="checkbox"/> Internship <input type="checkbox"/> Other: <u>Other Early Career Opportunities</u>	<input type="checkbox"/> Dual Enrollment <input type="checkbox"/> Advanced Placement <input checked="" type="checkbox"/> Articulated Credit Delaware Technical Community College CUL119–Food Safety & Sanitation – 2 credits FSY100–Food Safety & Sanitation – 4 credits HRI211–Food Principles/Menu Plan –3 credits <input type="checkbox"/> Pre-Apprenticeship <input type="checkbox"/> Other	<input checked="" type="checkbox"/> National Restaurant Association Certificate of Achievement <input checked="" type="checkbox"/> ServSafe Manager Certification <input checked="" type="checkbox"/> CPR/First Aid/AED Certification	<input checked="" type="checkbox"/> FCCLA

Sample Careers By Educational Level			
Employment Opportunities (Upon Completion of HS Pathway)	Technical Training or Associate Degree	Bachelor's Degree	Master's Degree or Above
Cook Host Kitchen Manager Kitchen Steward Restaurant Server	Baker Caterer Catering & Banquet Manager Chef Food & Beverage Manager Food Inspector Pastry & Specialty Chef Personal Chef	Dietician Event Planner Events Manager Executive Chef Food Scientist Research & Development Chef Restaurant Owner	Nutritionist

Feeder Middle School(s):

Colleges/Universities and Articulated Credit Agreements:

Articulation agreements/Memorandums of Understanding:
 Delaware Technical and Community College: CUL119, FSY100, HRI211

LEA Additional Graduation Requirements: