

coordinating activities of a food and beverage organization or department. This program of study includes opportunities in directing and participating in the preparation of food.

Secondary Courses for High School Credit

Level 1	<ul style="list-style-type: none"> ‡ Principles of Hospitality and Tourism ‡ Introduction to Culinary Arts
Level 2	<ul style="list-style-type: none"> ‡ Culinary Arts ‡ Entrepreneurship I ‡ Food Technology and Safety ‡ Foundations of Restaurant Management
Level 3	<ul style="list-style-type: none"> ‡ Advanced Culinary Arts ‡ Introduction to Event and Meeting Planning ‡ Tourism Marketing Concepts and Applications ‡ Food Processing ‡ Food Processing + Agricultural Laboratory and Field Experience
Level 4	<ul style="list-style-type: none"> ‡ Food Science ‡ Practicum in Culinary Arts ‡ Practicum in Culinary Arts + Extended Practicum in Culinary Arts ‡ Practicum in Event and Meeting Planning ‡ Practicum in Hospitality Services ‡ Practicum in Hospitality Services + Extended Practicum in Hospitality Services ‡ Practicum in Entrepreneurship ‡ Practicum in Entrepreneurship + Extended Practicum in Entrepreneurship ‡ Career Preparation for Programs of Study ‡ Career Preparation for Programs of Study + Extended Career Preparation

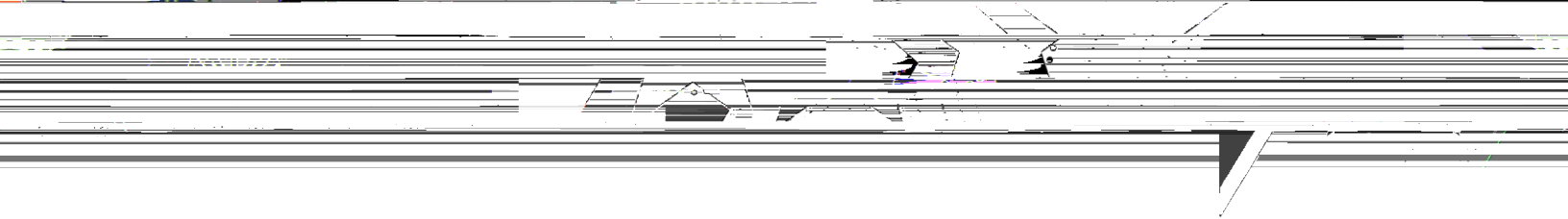
Aligned Advanced Academic Courses

AP or IB	AP Chemistry IB Chemistry SL
Dual Credit	Dual credit offerings will vary by local educational agency.

Students should be advised to consider these course opportunities to enrich their preparation. A p



Hospitality and Tourism Career Cluster








Hospitality and Tourism Career Cluster

Statewide Program of Study: Culinary Arts

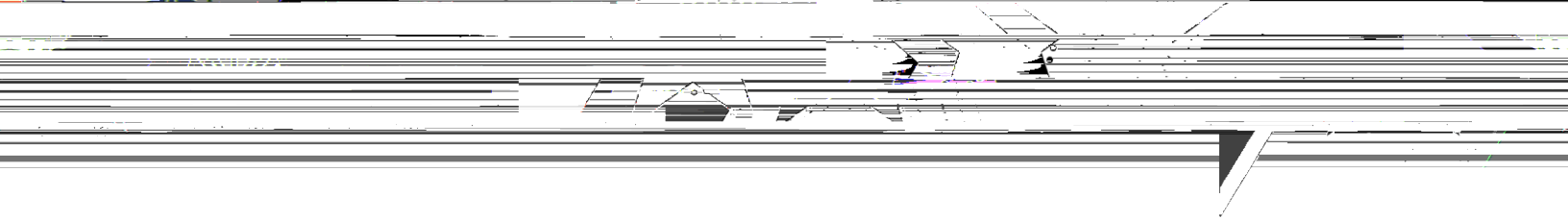
Course Information

Level 3

Course	Prerequisites Corequisites	Career Clusters
Advanced Culinary Arts 13022650 (2 credits)	Prerequisites: Culinary Arts Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Introduction to Event and Meeting Planning* N1302269 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Tourism Marketing Concepts and Applications* N1302270 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Principles of Hospitality and Tourism Recommended Corequisites: None	
Food Processing 13001400 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Food Processing + Agricultural Laboratory and Field Experience 13001410 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Food Technology and Safety Recommended Corequisites: None	



Hospitality and Tourism Career Cluster





Hospitality and Tourism Career Cluster

Statewide Program of Study: Culinary Arts

Course Information

Level 4

Course	Prerequisites Corequisites	Career Clusters
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Career Preparation for Programs of Study*

First Time Taken:
12701121 (2 credits)

Prerequisites: At least one Level

Course ID: 12701121 (2 credits)