

School: **El Cajon Valley High School**

Academy/Pathway: **Hospitality / Culinary Arts**



Grossmont Union High School District

L e v e l	G r a d e	English Language Arts	Math	Social Studies	Science	Career & Technical Education	Other Required Courses or Recommended Electives	Additional Pathway Information
S e c o n d a r y	9	English 1, 2	Integrated Math I	Geography	Science Y1		P.E. Y1 WorldLanguage 1, 2 Visual and Performing Arts Y1	Occupations Requiring Less Than a Baccalaureate Degree <ul style="list-style-type: none"> Executive Chef Pastry Chef Restaurant Manager Caterer Recognized Certifications, Licenses, or Credentials Related to This Pathway <ul style="list-style-type: none"> Food Handlers Card Grossmont Community College Program Offerings: <ul style="list-style-type: none"> Certificate of Achievement (No Gen. Ed. required) <ul style="list-style-type: none"> Culinary Arts (38 Units) Baking & Pastry (42 Units) Culinary Entrepreneurship (30.5 Units) Line Cook (13 Units) Banquet Cook (13 Units) Pastry Cook (13 Units) Prep Cook (13 Units) Associates Degree (38-42 Units, plus Gen. Ed.) with an area of emphasis in: <ul style="list-style-type: none"> Culinary Arts (See Left) Baking & Pastry Culinary Entrepreneurship WBL Plan 24-25: <ul style="list-style-type: none"> Guest speakers: Grossmont College Chef Jojo PBL: Holiday baking cookie contest Field Trips: Hospitality conference Industry Tours: Internships/Apprenticeships:
	10	English 3, 4	Integrated Math II	World History	Science Y2	Restaurant Services 1, 2 T634 / T635	P.E. Y2 WorldLanguage 1, 2 World Language 3, 4 Visual and Performing Arts Y1	
	11	English 5, 6	Integrated Math III	U.S. History	Science Elective	Restaurant Services 1, 2 T634 / T635 Restaurant Management 1, 2 T636 / T637 AR*	P.E. Y2 WorldLanguage 1, 2 World Language 3, 4 Visual and Performing Arts Y1	
	12	English 7, 8	Math Elective	Am. Gov. / Econ.		Restaurant Management 1, 2 T636 / T637 AR*	P.E. Y2 World Language 3, 4 World Language 5, 6 Visual and Performing Arts Y1	
Key		Minimum UC a-g Entrance Requirement	Required by GUHSD for Graduation	Recommended for College Admissions	CTE Concentrator Course	CTE Capstone Course	CTE Meets UC a-g Entrance Requirements Articulated Course	
The course sequence listed below is for illustration only. A student's actual course sequence may vary.								
P o s t - S e c	13	CA 160 Quantity Food Prep. & Production (3)	CA 163 Food Purchasing for Culinary Arts (1)	CA 165 Sanitation for Food Service (1)	CA 166 Menu Management (1)	CA 169* Essential Skills for Culinary Arts	CA 171 Intermediate Culinary Skills (3)	

o n d a r y		CA 172 <i>Principles of Soups, Stocks and Sauces Prep. (3)</i>	CA 173 <i>Principles of Buffet and Catering (3)</i>	CA 174 <i>Principles of Baking and Pastry Arts (3)</i>	CA 280 <i>Seminar for Work Exp. for CA (1)</i>	CA 174 <i>Principles of Baking and Pastry Arts (3)</i>		<ul style="list-style-type: none"> • Job Shadow: Find a local restaurant to shadow LMI Highlights for Pathway 24-25: <ul style="list-style-type: none"> • Growth %: -5% • Average Earnings:\$43,000 • # of job openings:4600
	14	CA 175 <i>Healthy Lifestyle Cuisine (3)</i>	CA 178 <i>Fruits, Vegetable, Ice Carving & Competition (3)</i>	CA 281 <i>Work Experience in Culinary Arts (2)</i>	CA 180 <i>Advanced Food Preparation for Fine Dining (3)</i>	CA 282 <i>Advanced Work Experience in Culinary Arts</i>	Select One: HED 155 CA 164 CA 167 CA 170 CA 176 CA 177	