

School: **IDEA Center**

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 • Executive Chef • Pastry Chef • Restaurant Manager • Caterer • Barista Recognized Certifications, Licenses, or Credentials Related to This Pathway • Food Handlers Card • World Chefs Academy Pre Commis Chef certificate • OSHA 10 certification
	10	English 3, 4	Integrated Math II	World History	Science Y2	Elective	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	Food & Nutrition 1, 2 T431 / T432, UC-g Culinary Arts 1, 2 T433 / T434	P.E. Y2 WorldLanguage 1, 2 World Language 3, 4 Visual and Performing Arts Y1	
	12	English 7, 8	Math Elective	Am. Gov. / Econ.		Advanced Culinary Arts and Hospitality Management 1, 2 T734 / T735, 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	Grossmont Community College Program Offerings: • Certificate of Achievement (No Gen. Ed. required) ◦ 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)
The course sequence listed below is for illustration only. A student's actual course sequence may vary.								
P o s t - S e	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)	• Associates Degree (38-42 Units, plus Gen. Ed.) with an area of emphasis in: ◦ Culinary Arts (See Left) ◦ Baking & Pastry ◦ Culinary Entrepreneurship

c 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>		WBL Plan 25-26: • Guest speakers: Escoffier, Grossmont college • PBL: New garden and farmstand project • Field Trips: Speciality produce, farmers market, zoo, conference • Industry Tours: Speciality produce, sprouts • Internships/Apprenticeships: n/a • Job Shadow: n/a • Simulated WBL: Coffee business • Competitions:: gingerbread house competition LMI Highlights for Pathway 25-26: • Growth %: • Average Earnings: • # of job openings:
	14	CA 175 <i>Healthy Lifestyle Cuisine (3)</i>	CA 178 <i>Fruits, Vegetable, Ice Carving & Competition (3)</i>	CA 281 Work Experience in Culinary Arts (2)	CA 180 <i>Advanced Food Preparation for Fine Dining (3)</i>	CA 282 <i>Advanced Work Experience in Culinary Arts</i>	Select one (1) of the following courses: HED 155 CA 164 CA 167 CA 170 CA 176 CA 177	