HOSPITALITY AND TOURISM CAREER CLUSTER DESIGN

Restaurant & Event Management Pathway – CIP Code 12.0504

Approved Pathway:

1) Includes minimum of three secondary-level credits.
2) Includes a work-based element.
3) Consists of a sequence: Introductory-level, Technical-level, and Application-level courses.
4) Supporting documentation include Articulation Agreement(s) and a Program of Study.
5) Technical-level and Application-level courses receive .5 state-weighted funding in an approved CTE pathway.

Concentrator Requirement

For a student to be a concentrator, at least 2 of 3 required secondary level credits taken must be a combination of technical and application levels.

Nov. 2009

INTRODUCTORY LEVEL

Career & Life Planning	22207	.5 credit
Business Essentials	12050	.5 credit
Intro to Fam. & Con. Sciences	45001	1 credit

TECHNICAL LEVEL

*Culinary Essentials	16052	.5 credit
Marketing	12152	1 credit
Entrepreneurship	12053	.5 credit
Business Economics	12105	.5 credit

Nutrition & Wellness A 08057 .5 credit ***or*** Nutrition & Wellness B 08067 1 credit

Event Planning & Management Strand		
*Event Planning & Mgmt	34052	.5 credit
Found. of Travel & Tour	34053	.5 credit
Business Management	12052	.5 credit

Culinary Arts & Management Strand		
*Culinary Arts I	34056	1 credit
Culinary Arts II	34058	.5 credit
Baking & Pastry I	34057	.5 credit
Baking & Pastry II	34059	.5 credit
Food Science	22203	1 credit
Event Plan & Management	34052	.5 credit

APPLICATION LEVEL

Event Planning & Management Strand		
Career & Comm. Connections	22250	1 credit
Applied Business Development	32200	1 credit

Culinary Arts & Management Strand		
Career & Community Connections	22250	1 credit
Applied Business Development	32200	1 credit
Culinary Applications	34198	1 credit

*Required for pathway approval
✓Course is eligible for Regents Qualified Admissions – Social Science

ALL ONE CREDIT COURSES MAY BE TAUGHT AS TWO .5 CREDIT COURSES.