



**Program of Study**  
**Career Field: Business, Marketing, and Management**  
**Career Cluster: Hospitality and Tourism**  
**Career Pathway: Lodging**



**Southeast Community College**

DEGREE:

Food Service/Hospitality- Lodging Focus

<http://www.southeast.edu/programs/Food/default.aspx>

	GRADE	ENGLISH	MATH	SCIENCE	SOCIAL STUDIES	GENERAL ELECTIVES	PATHWAY ELECTIVE COURSES	EXTENDED LEARNING SCHOOL/COMMUNITY ACTIVITIES			
<b>HIGH SCHOOL</b>	9	English/Language Arts I	Algebra I	Physical Science	Geography	World Languages & Cultures Physical Education	Hospitality & Tourism Marketing (2 semesters)	<i>School Activities:</i> DECA, FCCLA, FBLA, Join a committee to plan an event, Join a world language or cultural club  <i>Community Activities:</i> Complete 4-H Foods, Job shadow professionals, Join Junior Achievement, Participate in internships, Part-time employment, Volunteer in the community			
	10	English/Language Arts II	Geometry	Biology	World History	Information Technology Applications I Entrepreneurship Accounting					
	11	English/Language Arts III	Algebra II	Chemistry	American History	Culinary Arts Desktop Publishing Nutrition & Food					
	12	English/Language Arts IV	Intro to Statistics Discrete Math Pre-Calc	Physics or other science course	American Government or Economics	Personal Finance Sports & Entertainment Marketing					
<b>SOUTHEAST COMMUNITY COLLEGE</b>		<b>COMMUNICATIONS</b>	<b>MATH/SCIENCE</b>	<b>SOCIAL SCI/HUMANITIES</b>	<b>DEGREE REQUIREMENTS</b>	<b>CORE COURSES</b>		<b>FOCUS COURSES</b>			
	13 and 14	Public Speaking	Business Mathematics	Interpersonal Relations	Microsoft Word & PowerPoint	Intro to the Food Service/Hospitality Industry	Sanitation and Safety	Quantity Food Preparation I & Lab	Lodging and Hospitality	Tourism and Hospitality	Food Service/Hospitality Seminar I
		Composition I	Basic Nutrition		Introduction to Business	Food Service Concepts	Quantity Food Preparation II & Lab	Meal Service I & Lab	Coop Education	Fundamentals of Event Planning	Industry Proficiency
					Business Electives 9 hours	Food Purchasing	Food Purchasing Practices	Food Production I & Lab	Office Accounting	Principles of Management	Beverage Selection
						Food Service Strategies & Lab	Food Cost Control	Food Production II	Meal Service II	Equipment and Layout	