



Program of Study
Career Field: Business, Marketing, and Management
Career Cluster: Hospitality and Tourism
Career Pathway: Restaurants and Food and Beverage Services



Southeast Community College

DEGREE:
 Food Service/Hospitality- Culinary Arts Focus

	GRADE	ENGLISH	MATH	SCIENCE	SOCIAL STUDIES	GENERAL ELECTIVES	PATHWAY ELECTIVE COURSES	EXTENDED LEARNING SCHOOL/COMMUNITY ACTIVITIES			
HIGH SCHOOL	9	English/Language Arts I	Algebra I	Physical Science	Geography	World Languages & Cultures Physical Education Health Education Information Technology Applications I Entrepreneurship Accounting Culinary Arts Desktop Publishing Personal Finance Sports & Entertainment Marketing	Food Service Management I Food Service Management II Nutrition & Food	<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						
	11	English/Language Arts III	Algebra II	Chemistry	American History						
	12	English/Language Arts IV	Intro to Statistics Discrete Math Pre-Calc	Physics or other science course	American Government or Economics						
SOUTHEAST COMMUNITY COLLEGE		COMMUNICATIONS	MATH/SCIENCE	SOCIAL SCI/HUMANITIES	DEGREE REQUIREMENTS	CORE COURSES		FOCUS COURSES			
	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	Beverage Selection and Management	Selection of Meat Products	Meal Service II
		Composition I	Basic Nutrition		Introduction to Business	Food Service Concepts	Quantity Food Preparation II & Lab	Meal Service I & Lab	Food Service Hospitality Seminar I	Food Service Co-op	Artistry for Baker
					Lifetime Fitness	Food Purchasing	Food Purchasing Practices	Food Production I & Lab	Advanced Food Prep I & Lab	Advanced Food Prep II & Lab	Professional Baking
						Food Service Strategies & Lab	Food Cost Control	Food Production II	Buffet Decorating & Catering & Lab	International Cuisine	Restaurant Fundamentals