



# Northumberland High School Plan of Study

Student Name: \_\_\_\_\_  
 School: [Northumberland High School](http://www.northumberlandhighschool.org)  
 Date: \_\_\_\_\_

Cluster: Hospitality and Tourism Pathway: Restaurants and Food and Beverage

*This Career Pathway Plan of Study (based on the Interactive Media Pathway of the Information Technology Career Cluster) can serve as a guide, along with other career planning materials, as learners continue on a career path. Courses listed within this plan are only recommended coursework and should be individualized to meet each learner's educational and career goals. \*This Plan of Study, used for learners at an educational institution, should be customized with course titles and appropriate high school graduation requirements as well as college entrance requirements.*

EDUCATION LEVELS	GRADE	English/ Language Arts	Mathematics	Science	Social Studies/ Science	Other Required Courses Recommended Electives Learner Activities	Recommended Career and Technical Courses Source: Administrative Planning Guide <a href="http://www.doe.virginia.gov/VDOE/Instruction/CTE/apg/">www.doe.virginia.gov/VDOE/Instruction/CTE/apg/</a>	SAMPLE – Occupations Relating to This Pathway: <a href="http://www.doe.virginia.gov/VDOE/Instruction/CTE/careerclusters/careerclusters.org">www.doe.virginia.gov/VDOE/Instruction/CTE/careerclusters/careerclusters.org</a> <a href="http://www.cteresource.org/cpg/">www.cteresource.org/cpg/</a>	
<b>Graduation Requirements: <a href="http://www.doe.virginia.gov/2plus4in2004/index.shtml">http://www.doe.virginia.gov/2plus4in2004/index.shtml</a></b>									
<b>MIDDLE</b>	7	Language Arts & Reading	Pre-Algebra or Algebra I	Life Science	Social Studies	Health/P.E. Art or Chorus	<b>NOTE: Use state course titles</b>	<ul style="list-style-type: none"> <li>- Broiler Cook</li> <li>- Fry/Sauté Cook</li> <li>- Pantry Cook</li> <li>- Soup and Sauce Cook</li> <li>- Vegetable Cook</li> <li>- Catering and Banqueting Manager</li> <li>- Executive Chef</li> <li>- Food Service Manager</li> <li>- Host</li> <li>- Specialty Cook</li> </ul>	
	8	English 8	Algebra I or Geometry	Physical Science	Civics & Economics	Health P.E. Art, Chorus, or Foreign Language	No CTE Courses offered at Middle School for this pathway		
<b>Career Assessment:</b> Administration of a career assessment instrument is appropriate at the middle school level to help students and their parents plan for high school (Virginia's Career Planning System or other assessment product).									
<b>SECONDARY</b>	9	English 9	Algebra I or Geometry or Algebra II	Earth Sciences	World Geography	Health & PE (2 years) Foreign Language (3 years)	Keyboarding – (DE) RCC AST 101/102		
	10	English 10	Geometry or Algebra II or Math Analysis	Biology	World History 10 (Advance Diploma)		Spanish IV – (DE) RCC SPA 201/202		Culinary Arts I - NNTC (8521)
	11	English 11	Algebra II or Math Analysis or RCC MTH 163/270 or MTH 164/290 or Computer Math (Standard Diploma)	Chemistry (Advance Diploma) or Ecology (Standard Diploma)	US/VA History or AP US/VA History	Other Electives to Complement Pathway (Core Academic and CTE):	Culinary Arts II – NNTC (8522)		
	12	English 12 or AP English 12 or (DE) RCC Eng 111/112	Math Analysis or RCC MTH 163/270 or MTH 164/290	Physics (Advance Diploma) or Adv Biology (Advance Diploma) or AP Biology (Advance Diploma)	US/VA Government or AP US/VA Government		Accounting – (DE) RCC ACC 111		Culinary Arts III – NNTC (8523)
<b>High school courses in the pathway offered locally for college credit should be coded: DE (Dual Enrollment) and/or VC (Validated Credit)</b>									
<b>List related certifications/credentials approved by VDOE and offered locally:</b> <a href="http://www.doe.virginia.gov/VDOE/Instruction/CTE/apg/">http://www.doe.virginia.gov/VDOE/Instruction/CTE/apg/</a> (Go to Section 9.)						<b>Additional Learning Opportunities:</b> CTSO Organization(s): <input type="checkbox"/> DECA <input type="checkbox"/> FBLA <input type="checkbox"/> FCCLA <input type="checkbox"/> FFA <input type="checkbox"/> FEA <input type="checkbox"/> HOSA <input checked="" type="checkbox"/> SkillsUSA <input type="checkbox"/> TSA			
						<b>Work-Based Learning:</b> <input type="checkbox"/> Career Research <input type="checkbox"/> Cooperative Education <input checked="" type="checkbox"/> Internship <input checked="" type="checkbox"/> Mentorship <input type="checkbox"/> Job Shadowing <input type="checkbox"/> Service Learning Project <input type="checkbox"/> Student Apprenticeship			
<b>Postsecondary:</b> Placement Assessments such as COMPASS & SAT II						College Entrance Exams such as ACT & SAT			

POSTSECONDARY	SAMPLE POSTSECONDARY PROGRAMS RELATED TO THIS CAREER PATHWAY			
	Individual plans must include locally agreed upon courses at the postsecondary level (See page 2)			
	Pathway	Associate Degree, College Certificate, or Apprenticeship	Bachelors Degree	Postgraduate Degree
	Culinary Arts	Career Studies Certificate	Yes – transfer to another University/College	

College: [Rappahannock Community College](#)

School Division(s): [Northumberland County Public Schools](#)

Postsecondary: Placement Assessments such as COMPASS & SAT II

POSTSECONDARY - COMMUNITY COLLEGE or APPRENTICESHIP - Determined	Semester	English	Mathematics	Science	Social Studies	Required Courses or Recommended Electives			
	POSTSECONDARY PLAN OF STUDIES MUST INCLUDE POSTSECONDARY ACADEMIC, CTE, AND OTHER ELECTIVE COURSES APPROPRIATE FOR AN ASSOCIATE DEGREE.								
	Year 1 1 <sup>st</sup> Semester	College Composition I (ENG111)	Math 146 Elementary Statistics (Optional)				Principles of Hospitality Mgmt (HRI154)	Introduction to Speech Communication (SPD110)	Sanitation and Safety (HRI158)
	Year 1 2 <sup>nd</sup> Semester	On-Site at Restaurant – Tartan Golf Club in Weems, Virginia				Principles of Culinary Arts I (HRI106)	Principles of Culinary Arts II (HRI107)	Principles of Commercial Food Preparation (HRI125)	Food and Beverage Service Mgmt (HRI134)
	Year 2 1 <sup>st</sup> Semester	Externships May through October					Cooperative Education in Culinary Arts (HRI197)		
Year 2 2 <sup>nd</sup> Semester									
College courses offered locally in the high school for college credit should be coded: DE (Dual Enrollment) and/or VC (Validated Credit)									

**Related Industry Certifications Available:**  
 Culinary Arts I – NOCTI  
 Culinary Arts II - NOCTI

**Additional Suggested Learning Opportunities:**  
**Work-Based Learning:**  
 Cooperative Education     Internship     Mentorship  
 Job Shadowing     Service Learning Project     Registered Apprenticeship

**UNIVERSITY**  
 University/College: Rappahannock Community College  
 Degree or Major: Culinary Arts Careers Studies Certificate  
 Number of Articulated CC Credits: 29

Notes: Culinary Arts Career Studies Certificate