

## Indiana College and Career Pathway Plan – State Model

**Cluster: Hospitality & Human Services**

**Pathway: Culinary Arts**

### Core 40 with Honors High School Graduation Plan\*

\*This is a SAMPLE plan for schools to use in planning. Course sequences and grade level in which courses are offered may vary according to local policies, practices and resources.

Students should enroll in Indiana Career Explorer, complete interest inventories, and investigate careers in clusters & pathways prior to or during the time they create their individual Pathway Plans.

SECONDARY	Grade	English/ Language Arts	Math	Science	Health/PE Social Studies	CTE/Career Preparation Courses for this Pathway		Other Elective Courses for this Pathway	
	9	English 9	Algebra I	Biology	Physical Ed; Health req. met with F&CS courses	Preparing for College & Careers; Nutrition & Wellness		Digital Citizenship; Personal Financial Responsibility	World Language
	10	English 10	Geometry	Chemistry	Geography/History of the World or World History/Civilization	Introduction to Culinary Arts	Advanced Nutrition & Wellness; Interpersonal Relationships		World Language
	11	English 11	Algebra II	3 <sup>rd</sup> Core 40 Science	US History	**Culinary Arts & Hospitality			World Language
	12	English 12	Math or Quantitative Reasoning		Government Economics	**Advanced Culinary Arts		Introduction to Business	Fine Arts
<b>State specified Pathway Assessment:</b> ProStart Level 1 and Level 2; Culinary Arts Pre-PAC; Dual credit final exams									
<b>Industry Recognized Certification:</b> ProStart Certificate of Achievement; Culinary Arts Preprofessional Certification									

### Postsecondary Courses Aligned for Potential Dual Credit\*\*

\*\*See individual Course Frameworks for alignment of high school course standards and postsecondary course objectives

Ivy Tech Community College	Vincennes University
<ul style="list-style-type: none"> <li>• HOSP 101 Sanitation and First Aid</li> <li>• HOSP 102 Basic Food Theory and Skills</li> <li>• HOSP 104 Nutrition</li> <li>• HOSP 105 Intro to Baking</li> </ul>	<ul style="list-style-type: none"> <li>• CULN 110 Quantity Food Production</li> <li>• REST 120 Food Service Sanitation</li> <li>• REST 100 Intro Hospitality Management</li> <li>• REST 155 Quantity Food Purchasing</li> </ul>