Peach State Pathways: Progrm of Study



Sample

Additional

courses:

Aerobics

Health & PE

Team Sports

Rec Games

					Learner Name			
	Date							
Learner Signature				Ad	Advisor/Counselor Signature			
	nt/Guardian Signati	ure			•			
			uide along with c	ther career plan	ning materials, as you continue your education. C	oureae		
					idualized to meet each learner's educational and care	er goais.		
All pl	ans will meet minir	num high scho	ol graduation req	uirements as we	ell as minimum college entrance requirements.			
					sion at any institution. Institutions may set additional and/or higher requirements.			
<u>e</u>	I. English Language Arts	II. Mathematics	III. Science	IV. Social Studies	V. Required Electives (3 units) and Other Electives (4 units)	VI. Health &		
nd Career Pla	(4 units)	(4 units)	(4 units)	(3 units)	CTAE and/or Modern Language/Latin and/or Fine Arts	Physical Edu (1 unit)		
8-2 e	English 9	Math 1	Biology	Am Gov/Civics (1/2	CULINARY ARTS Career Pathway Sequence of Courses:	Health &		
<u>9</u> 8	English 10	Math 2	Physical Science OR	unit)	20.53100 Introduction to Culinary Arts	Personal		
2 2	English 11	Math 3	Physics	World History	20.53210 Culinary Arts I	Fitness		
ပ္ဆ	English 12	Math 4	Chemistry OR	US History	20.53310 Culinary Arts II			
ਰ ≣		OR Accelerated Math 1	Environmental Science OR Earth Systems OR	Economics (1/2 unit)	CAREER RATIONAL RELATER COURCES			
Ęž		Accelerated Math 2	an AP/IB course		CAREER PATHWAY RELATED COURSES: 20.41610 Food, Nutrition & Wellness			
Φ Φ		Accelerated Math 3	all 74 71B course		20.410101 GOG, Natificial & Welliness			
cation and e grade enroll								
E gr	AP Lit and Comp	AP Statistics	AP/IB course	AP World History	Madawa Languaga II atin			
<u></u>	AP Lang and Comp	Calculus	AP Biology	AP US History	Modern Language/Latin			
C) G	IB English SL (Am Lit)	AP Calculus AB	AP Physics	AP Government				

IB Economics SL

IB History of the

Americas (SL)

AP Microeconomics

AP Macroeconomics

Sample Additional

Social Studies

Current Issues

The Humanities

Technology and

Courses:

Society

Psychology

Sociology

Sample Additional Sample Additional Sample Additional **English Courses:** Math Courses: Science Courses: Literary Types/Composition

Career-Related Education Activities

AP Calculus BC

IB Math SL

IB Math HL

IB Math Methods

IB Math Studies SL

IB English HL (World Lit)

Oral/Written Communication

☐ Career Awareness

☐ Career Exploration

□ Connecting

☐ Instructional Related

■ Work-Based Learning

Internship

Clinicals

Employability Skill Dev.

Cooperative Education

Youth Apprenticeship

Postsecondary Options: 4-Year Universities/Colleges

- 2-Year Colleges
- **Technical Colleges**
- State Registered Apprenticeships
- Special Purpose Schools
- On-the-Job Training
- Military

AP Chemistry

IB Biology SL

IB Biology HL

Food Science

Science

Environmental Science

AP Environmental

Microbiology

IB Biochemistry

IB Chemistry SL/HL

Possible postsecondary credit opportunities may include:

2 units required for admissions to Georgia University System Colleges/Universities

For a listing of Modern Language/Latin courses offered at your high school, please

check with your advisor, counselor, or curriculum handbook.

Fine Arts Visual Arts Performing Arts

For a listing of Fine Arts courses offered at your high school, please check with

vour advisor, counselor or curriculum handbook.

VII. Other Electives

For a listing of other elective courses offered at your high school, please check

with your advisor, counselor, or curriculum handbook.

- *Advanced Placement
- *Articulated Credit (Technical Colleges)
- *Dual Enrollment/ACCEL (Degree Programs)
- *Dual Enrollment/HOPE (Certificate and Diplomas)
- Joint Enrollment (postsecondary credit only)

*Postsecondary credit opportunities allow high school students to earn both college and high school credit simultaneously while in high school. Check with your counselor/advisor and Education and Career Partnership program manager for more information regarding these opportunities and others, such as Early College which serves both middle and high school students.

Career Enhancement Opportunities

High School Educa

Go to GACollege411 at www.GACollege411.org for more information about your education and career planning, including valuable financial information (grants and scholarships including HOPE Program, loans, and FAFSA and CSS forms).

Current GEORGIA Graduation Rule for student entering the 9th grade in fall of 2008-2009 Areas of Study:	Credits	Postsecondary Programs of Study Technical College	Postsecondary Programs of Study University of Georgia System
I. English/Language Arts	4	Select the following link for a list of Technical College System of Georgia	The following link will list Board of Regents institutions
II. Math	4	(TCSG) institutions offering programs Culinary Arts. Each technical college	offering degrees in Culinary Arts. In the first box titled "Major," type "Nutrition," "Food/Nutrition," or "Hospitality Management." Then click the button at the bottom "View Matching Campuses" for a list. It will not be necessary to fill in all the other boxes. Further research will be required for specific programs of study that align with the pathway. http://www.gacollege411.org/S elect/MatchAsst/default.asp
III. *Science	4	varies in the specific degrees (AAS),	
IV. Social Studies	3	diplomas, and certificates offered.	
V. **Career, Technical and Agricultural Education (CTAE), and/or Modern Language/Latin, and/or Fine Arts	3	https://kms.dtae.org/portal/tcsg/TCSGProgramOfferings.aspx Step 1: Use the drop-down box to select the term you plan to enter a TCSG institution; Step 2: From the Specific Program drop-down box select Culinary Arts, Culinary Arts/Chef Training,	
VI. Health & Physical Education	1		
VII. Electives (4 units)	4		
TOTAL UNITS	23	Hospitality/ Restaurant/Tourism Management, or Food	
* 4 th Science may be used to meet both the required sci required elective in CTAE sequence of courses (V) **Student <u>must</u> complete 3 units in a pathway to comple pathway and take end of pathway assessment. Student complete 2 years of the same Modern Language/Latin for admission to Georgia Board of Regents colleges/univers	ete CTAE must or	Preparation/Production. You can then view a list of TCSG institutions that offer this program as well as the specific campus and awards (degree, diploma or certificate) offered.	

The sample CULINARY ARTS PATHWAY occupations listed below meet two out of three of GDOE definitions for high-demand, high-wage and high-skilled. www.occsupplydemand.org

Occupation Specialties	Level of Education Needed	Average Salary	Annual Average Openings in Georgia				
Chef and Head Cook	Work Experience	\$31,304	110				
Food Service Manager	Work Experience	\$46,384	400				
General and Operations Manager	Bachelor Degree plus Work Experience	\$87,152	3,050				
Food Scientist & Technologist	Bachelor Degree	\$55,869	10				

CULINARY ARTS

A career in culinary arts involves more than simply cooking. Many job opportunities exist in this field, from executive chefs to part-time food service workers.

Chefs, cooks and food preparation workers prepare, season and cook a wide range of foods in a variety of restaurants and other food service establishments. Food service managers are responsible for the daily operations of restaurants and other establishments that prepare and serve meals and beverages to customers.

Most fast-food or short-order cooks and food preparation workers require little education or training since most skills are learned on the job. Executive chefs and head cooks who work in fine-dining restaurants require many years of training and experience. They may receive training through post-secondary vocational programs, independent cooking schools, professional culinary institutes or 2- or 4-year degree programs in hospitality or culinary arts. Many restaurant and food service management positions, particularly self-service and fastfood, are filled by promoting experienced food and beverage preparation and service workers. Many national or regional restaurant chains recruit management trainees from 2- and 4-year college hospitality management programs which require internships and real-life experience to graduate.

Important characteristics for those interested in culinary arts include working well as part of a team, working efficiently, personal cleanliness, self-discipline and initiative.

Job openings for chefs, cooks, food preparation workers and food service managers are expected to be plentiful through 2014. However, competition will be keen for jobs in the top kitchens of higher-end restaurants. Employment growth will be spurred by increases in population, household income and leisure time that will allow people to dine out and take vacations more often.

For more information, visit the following websites: American Culinary Federation, www.acfchefs.org www.acfchefs.org<