

CARSON HIGH SCHOOL - CULINARY PROGRAM - PROGRAM OF STUDY

Name of Student: _____
 Graduation Year: _____
 Counselor: _____

Contact: Michele Lewis, CTE Administrator – 775-283-1637

Career Cluster: Hospitality & Tourism **Career Pathway: Restaurant and Food & Beverage Services**

9 th Grade		10 th Grade		11 th Grade		12 th Grade		Postsecondary	
Semester 1&2		Semester 1&2		Semester 1&2		Semester 1&2		College of Southern Nevada Great Basin College Nevada State College Truckee Meadows Community College University of Nevada, Las Vegas University of Nevada, Reno Western Nevada College	
English I or Honors English I		English II or Honors English II		Junior Level English III with Honors and Advanced Placement classes available		Senior Level English with Honors and Advanced Placement classes available			
Biology		Biology or Honors Biology		Junior Level Science with Honors and Advanced Placement classes available		Senior Level Science with Honors and Advanced Placement classes available			
Algebra I or Honors Geometry		Geometry or Honors Algebra II		Algebra II or Honors Trigonometry/Pre-Calculus		Trigonometry/Pre-Calculus or Advanced Placement Calculus			
Freshmen Transitions and Health		World History or Honors World History		U.S. History/Honors and Advanced Placement U.S. History		Government/Honors and Advanced Placement Government			
Physical Education or NJROTC		Physical Education or NJROTC		Elective or Foreign Language		Elective or Foreign Language			
Elective		Elective		Elective		Principles of Business			
Elective		Culinary I		Culinary II		Culinary III		Jump Start	
Work-Based Learning			State Articulation Agreement for CTE College Credit					Career and Technical Student Organization	
9 th	Freshmen Transition - Develop 4-year Plan; guest speakers; attend workshops and seminars Career Day/Fair		Secondary Program Requirements Student must earn the state Certificate of Skill Attainment certificate in Culinary Arts		Postsecondary Credit Options College of Southern Nevada 9 Credits Truckee Meadows Community College 14 Credits Johnson and Wales University Art Institutes			SkillsUSA Pro Start	
10 th 11 th 12 th	Career Awareness, Job Shadowing, Field Trips, CTE Work Experience, Guest Speakers, Internship								
CTE Assessments			State Recognized Industry Certifications			High Wage - High Skill - High Demand Careers			
End of Program Technical Assessment for Culinary Arts Workplace Readiness Skills Assessment (for Employability Skills Standards)			Certification To Be Determined		Provider	Chef Server Noncommercial Food Service Caterer		Food & Beverage Management Food Writer, Editor Room Service Attendant, Restaurant Owner	

This Program of Study is based upon the requirements needed for a CTE Diploma. Academic course names may vary among school districts. All students must pass the high school proficiency exams to qualify for any high school diploma.

Electives may include arts and humanities courses or other career and technical education courses that relate to the program of study.
 Foreign Language courses are recommended if a student is planning on entering a university. (See individual university admission policies)
 CTE Assessments will be administered during the completion of Culinary III course.
 For additional career and employment information visit <http://www.nvcis.intocareers.org/> and <http://www.NevadaYouth.org>