

2011 - 2012 Program of Study - Secondary

Submitted by CTPD Name: Plain Local

CTPD Number: 093

Secondary Program Information

Career Field: Hospitality & Tourism (HAT)

School District Name: North Canton City

Pathway Name: Culinary & Food Service Operations

School District IRN: 044503

Specialization Name (if applicable): _____

Building (location) Name: Hoover High School

EMIS Subject Code: 330005

Building (location) IRN: 016758

Local Program Name: Culinary Arts

For JVSD only: specify grade level(s) and building location for associate schools component:

| | | | |
|---------|---|-------------|---|
| Grade | | School Name | |
| Courses | 1 | Credits | 2 |

Identify the # or range of **POTENTIAL** college courses and credits in the career field:

| Required or Elective Academic Courses and Other Courses | | | | | | | | | | | | | Career and Technical Education Courses | | | |
|---|-------------------|------|--------------|------|--------------------|------|----------------------|-------|---------------------------|-------|----------------|------|--|------|------------|------|
| Grade | English | Code | Math | Code | Science | Code | Social Studies | Code | Course | Code | Course | Code | CTE Course | Code | CTE Course | Code |
| 9 | Freshman English | RA | Algebra I | RA | Integrated Science | RA | WorldStudies | RA | Physical Education | RA | World Language | RE | | | | |
| 10 | Sophomore English | RA | Geometry | RA | Biology/Lab | RA | US History | RA | Physical Education/Health | RA/RA | World Language | RE | | | | |
| 11 | Junior English | RA | Algebra II | RA | Chemistry/Lab | RA | Government/Economics | RA/RA | | | | | Culinary Arts | CC | | |
| 12 | Senior English | RA | Pre-Calculus | RA | Physics | RE | | | | | | | Culinary Arts | CC | | |

Contact Person: Todd Henne

Title: Associate Principal

Phone: 330-497-5620 ext. 356

E-mail: twh2nc@northcantonschools.org

Date Completed: 3/2/11

Specify Industry Credential Opportunities (if applicable):

ServSafe

ProStart

CODES (use all that apply)

RA: Required Courses

RE: Recommended Electives

CT2: Eligible for CT2 Credit

*CC: College Credit Opportunities based on articulation or dual/concurrent enrollment agreements in career field

2011 - 2012 Program of Study - Postsecondary Semesters

Postsecondary Institution: _____

The University of Akron

College Major: *(if applicable)* Hosp. Mgmt. - Culinary Arts

College Degree: *(if applicable)* Associate

Specify Industry Credential Opportunities *(if applicable)*: _____

Certificate, Adult and/or Apprenticeship Program: *(if applicable)* _____

Secondary Program Name: Culinary Arts

Secondary School Name: Hoover High School

District Name: North Canton City

| | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code |
|----------------------------|--|--------|--|-------------------------|---|------|---|------|--|---------|---|------|-------------------|------|--------|------|
| Year 1 1st Sem. | 2280:120 Safety and Sanitation (2) | RT, CC | 2280:101 Introduction to Hospitality (3) | RT | 2280:121 Fundamentals of Food Preparation I (4) | RT | 2020:121 English (4) | RA: | 2030:161 Mathematics for Modern Technology (4) | RT | | | | | | |
| Year 1 2nd Sem. | 2420:104 Intro. To Business in the Global Environment (3) | RT | 2280:122 Fundamentals of Food Preparation II (4) | RT | 2280:232 Dining Room Service & Training (Lab) (3) | RT | 2420:211 Basic Accounting I (3) | RA | 7400:103 Nutrition Fundamentals (3) | RT, TAG | 2540:270 Business Software Applications (4) | RT | | | | |
| Year 2 1st Sem. | 7600:105 Introduction to Public Speaking OR 7600:106 Effective Oral Communications OR 2540:263 Professional Communications and Presentations (3) | | | RA (TAG 7600:105 & 106) | 2040:247 Survey of Basic Economics (3) | RA | 2280:261 Baking and Classical Desserts (4) | RT | 2280:245 Menu, Purchasing, & Cost Control (4) | RT | 3350:375 Geography of Cultural Diversity OR 2040:254 The Black Experience from 1619 to 1877 OR 2040:256 Diversity in American Society OR 2040:257 The Black Experience from 1877 to 1954 OR 2040:258 The Black Experience 1954 to Present (2) | | RA (TAG 3350:375) | | | |
| Year 2 2nd Sem. | 2280:160 Wine and Beverage Service (3) | RT | 2280:230 Advanced Food Preparation (4) | RT | 2280:256 Hospitality Law (3) | RT | 2280:233 Restaurant Operations and Management (4) | RT | 2280:237 Internship (2) | RT | 2040:240 Human Relations (2) | RA | | | | |

Contact Person: Nicole Mullet

Title: Director, Akron Area College Tech Prep

Phone: 330/972-7112

E-mail: nmullet@uakron.edu Potential Credits: 2

POTENTIAL number or range of college credits available to secondary pathway students upon admission:

Date Completed: 12/15/10

CODES *(use all that apply)*

RT: Required Technical Courses **CT2:** Eligible for CT2 Credit

RA: Other Required Courses **TAG:** Eligible for TAG Credit

RE: Recommended Electives

CC: Other College Credit Opportunities (based on articulation or dual/concurrent enrollment agreements with partner high school)

2011 - 2012 Program of Study - Postsecondary Semesters

Postsecondary Institution: _____

The University of Akron

College Major: *(if applicable)* Hosp. Mgmt. - Restaurant Mgmt.

College Degree: *(if applicable)* Associate

Specify Industry Credential Opportunities (if applicable): _____

Certificate, Adult and/or Apprenticeship Program: *(if applicable)* _____

Secondary Program Name: Culinary Arts

Secondary School Name: Hoover High School

District Name: North Canton City

| | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code |
|----------------------------|--|-------|---|-------------------------|---|------|--|------|--|------|---|------|-------------------------------------|--------------------|--|------|
| Year 1 1st Sem. | 2280:120 Safety and Sanitation (2) | RT,CC | 2280:101 Introduction to Hospitality (3) | RT | 2420:104 Intro. To Business in the Global Environment (3) | RT | 2020:121 English (4) | RA: | 2030:161 Mathematics for Modern Technology (4) | RT | | | | | | |
| Year 1 2nd Sem. | 2280:121 Fundamentals of Food Preparation I (4) | RT | 2280:232 Dining Room Service & Training (Lab) (3) | RT | 2280:243 Food Equipment and Plant Operations (3) | RT | 2280:245 Menu, Purchasing, & Cost Control (4) | RT | 2280:256 Hospitality Law (3) | RT | 2420:211 Basic Accounting I (3) | RA | 7400:103 Nutrition Fundamentals (3) | RT, TAG | | |
| Year 2 1st Sem. | 7600:105 Introduction to Public Speaking OR 7600:106 Effective Oral Communications OR 2540:263 Professional Communications and Presentations (3) | | | RA (TAG 7600:105 & 106) | 2040:247 Survey of Basic Economics (3) | RA | 2280:122 Fundamentals of Food Preparation II (4) | RT | 2040:240 Human Relations (2) | RA | 3350:375 Geography of Cultural Diversity OR 2040:254 The Black Experience from 1619 to 1877 OR 2040:256 Diversity in American Society OR 2040:257 The Black Experience from 1877 to 1954 OR 2040:258 The Black Experience 1954 to Present (2) | | | RA (TAG 3350:375) | 2280:160 Wine and Beverage Service (3) | RT |
| Year 2 2nd Sem. | 2280:233 Restaurant Operations and Management (4) | RT | 2280:237 Internship (2) | RT | 2280:240 Supervision in the Hospitality Industry (3) | RT | 2280:278 Hospitality Industry Marketing (3) | RT | 2540:270 Business Software Applications (4) | RT | | | | | | |

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2011 - 2012 Program of Study - Postsecondary Semesters

Postsecondary Institution: _____

The University of Akron

College Major: *(if applicable)* Hosp. Mgmt. - Hotel & Lodging

College Degree: *(if applicable)* Associate

Specify Industry Credential Opportunities (if applicable): _____

Certificate, Adult and/or Apprenticeship Program: *(if applicable)* _____

Secondary Program Name: Culinary Arts

Secondary School Name: Hoover High School

District Name: North Canton City

| | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code |
|----------------------------|---|-------|--|-------------------------|--|------|---|-------------------------------|--|------|---|------|--|------|--------|------|
| Year 1 1st Sem. | 2280:120 Safety and Sanitation (2) | RT,CC | 2280:101 Introduction to Hospitality (3) | RT | 2280:121 Fundamentals of Food Preparation I (4) | RT | 2020:121 English (4) | RA: | 2030:161 Mathematics for Modern Technology (4) | RT | | | | | | |
| Year 1 2nd Sem. | 2420:104 Intro. To Business in the Global Environment (3) | RT | 2040:247 Survey of Basic Economics (3) | RA | 7600:105 Introduction to Public Speaking OR 7600:106 Effective Oral Communications OR 2540:263 Professional Communications and Presentations (3) | | | RA (TAG 7600:105 & 106) | 2420:211 Basic Accounting I (3) | RA | 2540:270 Business Software Applications (4) | RT | | | | |
| Year 2 1st Sem. | 3350:375 Geography of Cultural Diversity OR 2040:254 The Black Experience from 1619 to 1877 OR 2040:256 Diversity in American Society OR 2040:257 The Black Experience from 1877 to 1954 OR 2040:258 The Black Experience 1954 to Present (2) | | | RA (TAG 3350:375) | 2280:232 Dining Room Service & Training (Lab) (3) | RT | 2280:245 Menu, Purchasing, & Cost Control (4) | RT | 2280:250 Front Office Operations (3) | RT | 2280:268 Revenue Centers (3) | RT | 2280:280 Special Events Management (3) | RT | | |
| Year 2 2nd Sem. | 2040:240 Human Relations (2) | RA | 2280:160 Wine and Beverage Service (3) | RT | 2280:240 Supervision in the Hospitality Industry (3) | RT | 2280:256 Hospitality Law (3) | RT | 2280:278 Hospitality Industry Marketing (3) | RT | 2280:237 Internship (2) | RT | | | | |

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Postsecondary Institution: _____

The University of Akron

College Major: *(if applicable)* Hosp. Mgmt. -Hotel & Marketing Sales

College Degree: *(if applicable)* _____

Associate

Specify Industry Credential Opportunities (if applicable): _____

Certificate, Adult and/or Apprenticeship Program: *(if applicable)* _____

Secondary Program Name: Culinary Arts

Secondary School Name: Hoover High School

District Name: _____

North Canton City

| | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code | Course | Code |
|----------------------------|---|------|---|-------------------|---|------|--|-------|---|------|--|------|---|-------------------------|--------|------|
| Year 1 1st Sem. | 2020:121 English (4) | RA: | 2030:161 Mathematics for Modern Technology (4) | RT | 2280:101 Introduction to Hospitality (3) | RT | 2280:120 Safety and Sanitation (2) | RT,CC | 2540:273 Microsoft PowerPoint (2) | RT | 7600:105 Introduction to Public Speaking OR 7600:106 Effective Oral Communications OR 2540:263 Professional Communications and Presentations (3) | | | RA (TAG 7600:105 & 106) | | |
| Year 1 2nd Sem. | 2040:240 Human Relations (2) | RA | 2280:121 Fundamentals of Food Preparation I (4) | RT | 2280:232 Dining Room Service & Training (Lab) (3) | RT | 2420:211 Basic Accounting I (3) | RA | 2540:270 Business Software Applications (4) | RT | | | | | | |
| Year 2 1st Sem. | 3350:375 Geography of Cultural Diversity OR 2040:254 The Black Experience from 1619 to 1877 OR 2040:256 Diversity in American Society OR 2040:257 The Black Experience from 1877 to 1954 OR 2040:258 The Black Experience 1954 to Present (2) | | | RA (TAG 3350:375) | 2280:250 Front Office Operations (3) | RT | 2280:268 Revenue Centers (3) | RT | 2280:280 Special Events Management (3) | RT | 2420:104 Intro. To Business in the Global Environment (3) | RT | 2520:206 Retail Promotion & Advertising (3) | RT | | |
| Year 2 2nd Sem. | 2040:247 Survey of Basic Economics (3) | RA | 2280:237 Internship (2) | RT | 2280:256 Hospitality Law (3) | RT | 2280:240 Supervision in the Hospitality Industry (3) | RT | 2280:256 Hospitality Law (3) | RT | 2280:278 Hospitality Industry Marketing (3) | RT | 2520:212 Principles of Sales (3) | RT | | |

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