

2011 - 2012 Program of Study - Secondary

Submitted by CTPD Name: Canton City

CTPD Number: 090

Secondary Program Information

Career Field: Hospitality & Tourism (HAT)

School District Name: Canton City

Pathway Name: Culinary & Food Service Operations

School District IRN: 043711

Specialization Name (if applicable): _____

Building (location) Name: Timken High School

EMIS Subject Code: 330005

Building (location) IRN: 037267

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	English I	RA	Algebra I	RA	Integrated Science	RA	Modern American History	RA	Health/PE	RA	Foreign Language	RE				
10	English II	RA	Geometry	RA	Biology/Lab	RA	Modern World History	RA	Fine Art	RA	Foreign Language	RE	Culinary Arts Focus	CC		
11	English III	RA	Alg II or AlgII/Trig	RA	Chemistry/Lab	RA	Am Gov't	RA					Culinary Arts I	CC		
12	English IV	RA	Alg II or Alg II/Trig/Calc/Data Analysis	RA	Physics	RE	Cultural Diversity/Sociology	RA					Culinary Arts II	CC		

Contact Person: Diane K Mizer

Title: Coordinator, Career & Tech Education

Phone: 330-438-2685

E-mail: mizer_d@ccsdistrict.org

Date Completed: 3/7/11

Specify Industry Credential Opportunities (if applicable):

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: Timken High School

District Name: 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, CC	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: 6

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: Timken High School

District Name: 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, CC	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: Timken High School

District Name: 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, CC	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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2011 - 2012 Program of Study - Postsecondary Semesters

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: Timken High School

District Name: _____

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, CC	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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