State Approved CTE Program:								YEAR:	_ PSN:		
	Learning that works for Michigan		igan <mark>12.050</mark>	12.0500 Cooking & Related Culinary Arts							
				econdary Progra	am:	Prgm. Degree:		Post CIP Code:			
		ticulation Gr	I Cohool	/College/Univer	sity:	Notes:					
						r/college readiness after high school sulting in a certificate, apprenticeship,			ry coursework should meet graduation yr) degree.		
<u>SECONDARY</u>	Grade	English	Math	Science	Social Studies	Other Required or Related Courses / Electives	CTE Pr	ogram Courses	Related Occupations ►Baker		
	9								 ► Casino Manager ► Caterer ► Concierge ► Convention Services Manager 		
	10								 Director of Operations – Lodging Director of Tourism Development Event Planner 		
	11						Articu	ulated Credit(s)	 Executive Chef Facilities Manager Maitre d' Museum Director 		
	12								 Reservations Manager Restaurant Owner/Manager Sports Promoter Theme Park Manager Tour and Travel Guide 		
	Post-Secondary Courses										

Post-Secondary Courses Below is a sample representing courses within the program. Note: The order of offerings may vary. Please consult with the post-secondary counselor.

Vac	GENERAL EDUC	CATION COURSES	PROGRAM MAJOR COURSES							
Yea	1st Semester	2nd Semester	1st Semester	2nd Semester						
13										
14										
15	If continuing on for a Bachelor's Degree: The Michigan Transfer Agreement (www.macrao.org) allows many General Education requirements to be transferred between postsecondary institutions. Minimum Requirements:									
16	Winimum Requirements: Successfully complete at least 30 credits of coursework in six defined areas with at least a grade of 2.0 in each course. 1 course in English Composition / 1 additional course in English Composition or 1 course in Communication / 2 courses in Social Science/ 2 Courses in Humanities and Fine Arts / 2 Courses in Natural Science (1 with lab) / 1 course in Mathematics									