# Arizona Career and Technical Education Program of Study 2015

**High School:** Greyhills Academy High School  
**Secondary CTE Program:** Culinary Arts  
**Secondary CIP Code:** 12.0500  

**Postsecondary Institution:** Coconino Community College  
**Postsecondary Program:** Hotel & Restaurant Management  
**Postsecondary CIP Code:** 52.0901

<table>
<thead>
<tr>
<th>GRADE</th>
<th>CTE Secondary courses and Postsecondary major courses and CTSOs</th>
<th>ENGLISH</th>
<th>MATH</th>
<th>SCIENCE</th>
<th>SOCIAL STUDIES</th>
<th>Other required courses/electives</th>
<th>Postsecondary degree or certificate associated with this Program of Study</th>
</tr>
</thead>
<tbody>
<tr>
<td>9</td>
<td>Career Exploration</td>
<td>English 9</td>
<td>Algebra</td>
<td>Physical Science</td>
<td>World History</td>
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<tr>
<td>10</td>
<td>Culinary Arts I HRM-140 (3)/FCCLA</td>
<td>English 10</td>
<td>Geometry</td>
<td>Biology I</td>
<td>American History</td>
<td>Navajo I &amp; II</td>
<td>(Secondary) Administer Arizona’s Instrument for Measuring Standards (AIMS) 10th Grade.</td>
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<tr>
<td>11</td>
<td>Culinary Arts II HRM-240 (3)/FCCLA</td>
<td>English 11</td>
<td>Algebra II</td>
<td>Botany</td>
<td>Navajo Studies / Government</td>
<td></td>
<td></td>
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<tr>
<td>12</td>
<td>Culinary Arts III</td>
<td>English 12</td>
<td>Trigonometry</td>
<td>Chemistry</td>
<td>Government / Economics</td>
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**SECONDARY**

<table>
<thead>
<tr>
<th>YEAR</th>
<th>SEMESTER</th>
<th>COURSES</th>
<th>CREDIT HOURS</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>1st Semester</td>
<td>HRM-140 Food Production Concepts (3)</td>
<td>ENG-101 College Comp I (3)</td>
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<tr>
<td></td>
<td>2nd Semester</td>
<td>HRM-240 Commercial Food Production (3)</td>
<td>ENG-102 College Comp II (3)</td>
</tr>
<tr>
<td>2</td>
<td>1st Semester</td>
<td>HRM Core Requirements (6)</td>
<td>Arts / Humanities (3)</td>
</tr>
<tr>
<td></td>
<td>2nd Semester</td>
<td>HRM Core Requirements (6)</td>
<td>Arts / Humanities (3)</td>
</tr>
</tbody>
</table>

**Culinary Arts I**

- **Course:** English 10, Geometry, Biology I, American History
- **CTE Major Courses:** Culinary Arts I, HRM-140 (3)/FCCLA
- **Program:** Hotel and Restaurant Management (AA)

**Culinary Arts II**

- **Course:** English 11, Algebra II, Botany
- **CTE Major Courses:** Culinary Arts II, HRM-240 (3)/FCCLA

**Culinary Arts III**

- **Course:** English 12, Trigonometry, Chemistry
- **CTE Major Courses:** Culinary Arts III

**POSTSECONDARY**

- **Year 1:** Core Requirements (6)  
  - Arts / Humanities (3)  
  - ECN-205 Microeconomic Principles (3)
- **Year 2:** Core Requirements (6)  
  - Arts / Humanities (3)  
  - ECN-206 Macroeconomic Principles (3)

**Recommended Elective Courses**

- Credit-Based Transition Programs (e.g. Dual, Concurrent or Reverse Enrollment)

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CTE Director: ___________________________  
Postsecondary: ___________________________  
Date: ___________________________  