

BUSINESS: RESTAURANT AND EVENT MANAGEMENT PATHWAY –

This pathway focuses on using management, communication, and organizational skills to plan, coordinate, and oversee food service operations and special events. It includes topics like hospitality management, culinary arts, customer service, marketing, business finance, event planning, and the ethical and legal aspects of the hospitality industry. Students learn how to manage restaurants, plan events, ensure quality service, and create memorable experiences for clients and guests in a professional business environment.

CAREERS INCLUDE Restaurant Manager, Event Planner, Catering Manager, Hospitality Manager, Food and Beverage Director, Executive Chef, Banquet Coordinator, Hotel Manager, Wedding Planner, Conference Coordinator, Front-of-House Supervisor, Customer Service Manager, Restaurant Owner, Bar Manager, Food Service Supervisor, Event Marketing Specialist, Travel and Tourism Coordinator, Operations Manager, Culinary Consultant, Hospitality Entrepreneur

SAMPLE PLAN OF STUDY*

*This course has a co/prerequisite, ^This course requires an application, ¥This course counts as a STEM Elective

FRESHMAN YEAR (1.0) English (1.0) Math (based on math course progression) (1.0) Science (1.0) Social Studies (1.0) Physical Education (1.0) Performing/Fine Arts Credit (0.5) Business Management (0.5) Nutrition and Dietetics (1.0) Elective	SOPHOMORE YEAR (1.0) English (1.0) Math (based on math course progression) (1.0) Science (1.0) Social Studies (0.5) Health (0.5) Entrepreneurship ¥ (0.5) Culinary Essentials I *^¥ (2.5) Electives
JUNIOR YEAR (1.0) English 11/AP Lang & Comp (1.0) Math (based on math course progression) (1.0) Science (1.0) Social Studies (0.5) Communications Credit (1.0) Event Planning and Management (0.5) Culinary Essentials II *¥ (2.0) Electives	SENIOR YEAR (1.0) English 12 or AP Lit & Comp or AP Lang & Comp (1.0) Math (based on math course progression) (1.0) Science (0.5) Political Participation or Con. Law/AP Government (0.5) Financial Literacy (1.0) Applied Business Development ¥ (0.5) Career Connections ¥ (0.5) Community Connections ¥ (1.0) Electives

BOLDED COURSES LEAD TO PATHWAY COMPLETION

PATHWAY COURSES: Pathway completion requires students to complete three (3) credits in the pathway, with at least two (2) of those credits being a combination of technical and application-level courses. Additionally, a student must earn one of the following: an industry-recognized certification (IRC), nine (9) + college hours aligned to the pathway, or complete a high-quality work-based learning experience - Entrepreneurial Experience (EntX), Client Connect Project (CCP), or Internship.

TECHNICAL LEVEL	APPLICATION LEVEL
Nutrition and Dietetics Culinary Essentials I *^¥ Culinary Essentials II *¥ Entrepreneurship ¥ Event Planning and Management Principles of Marketing ¥	Applied Business Development ¥ Career Connections ¥ Community Connections ¥

Other Recommended Courses Business Management Business Communications Marketing Applications	Opportunities for Pathway Completion: Culinary Essentials -IRC, ServSafe Applied Business Development – EntX	Graduation Requirements: English – 4 credits Math - 4 credits Science – 3 credits Social Studies – 3.5 credits STEM Elective – 1 credit Fine Arts – 1 credit Communication – 0.5 credit Financial Literacy – 0.5 credit Physical Education/Health – 1.5 credits Postsecondary Assets – 2 required
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*This sample plan of study offers an example of what a student's individual plan of study in this pathway might look like. Please note that some courses may not be offered on an annual basis and participation in classes may be subject to space availability.