| School: Rancho Mirage High School |  |  |  |  |  |  |  |  | PSUSD <br> PALM SPRINGS UNIFIED SCHOOL DISTRICT |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Academy/Pathway: Culinary Academy for Food Education (CAFÉ) (201-RM) |  |  |  |  |  |  |  |  |  |
| Palm Springs Unified School District Academy/Pathway Program of Study |  |  |  |  |  |  |  |  |  |
| (1) | $\begin{aligned} & 0 \\ & \frac{0}{0} \\ & \vdots \\ & \hline 0 \end{aligned}$ | English <br> Language Arts | Math | Social Studies | Science | Career Technical Education | Other Cou Recom Ele | equired es or ended ives | Sample Occupations Relating to the Pathway |
| $\begin{array}{ll} 10 & 0 \\ 0 & 0 \\ 0 & 0 \\ 0 & 0 \end{array}$ | 7 |  |  |  |  |  |  |  | Occupations Requiring Less Than a Baccalaureate Degree <br> - Dishwasher <br> - Line Cook <br> - Maitre d' <br> - Hostess <br> - Waitress <br> - Head Chef <br> - Restaurant Manager |
| $\begin{aligned} & \frac{\lambda}{\sigma} \\ & \frac{0}{0} \\ & \frac{1}{0} \\ & 0 \\ & \text { 心 } \end{aligned}$ | 9 | English I | Integrated Math I |  | Biology | Foods and Nutrition (5606) | P.E. | Foreign <br> Language |  |
|  | 10 | English II | Integrated Math II | World History | Chemistry | Culinary I (5660C) |  | Foreign <br> Language |  |
|  | 11 | English III | Integrated Math III | U.S. History | Advanced Biology Anatomy | Culinary II (5661C) | P.E |  | Occupations Requiring a Baccalaureate Degree <br> - Restaurant Manager <br> - Hospitality Manager <br> - Food Chemist <br> Industry Recognized Certifications, Licenses, or Credentials Related to This Pathway <br> - Serve Safe <br> - Food Handlers Card |
|  | 12 | English IV | Mathematical Reasoning with Content (MRWC) | Government Economics |  | Culinary III (5662C) | Visual and Performing Arts | Business Intern |  |
| College courses below are  <br> $\mathbf{1 3}$ A-2 ENG <br> OO1A.Composition <br> ENG by <br> placement |  |  |  |  |  |  |  |  |  |
|  |  |  | Math 40: <br> Algebra (by <br> placement) | C-2: Literature or Foreign Language | COUN 12 Live Planning \& Kine | CART 001: <br> Sanitation and Safety CART 006: Garde Manager | CART 003: <br> Principles of Cooking | CART 004: Pantry |  |
| $\begin{aligned} & \frac{\pi}{\pi} \\ & \frac{0}{0} \\ & \frac{0}{0} \end{aligned}$ | $\begin{gathered} 13 \\ S \end{gathered}$ | Kine -2 Units | B-4 Math 010 College Algebra | D-8 PS 001 <br> American Govt. | Microbiology | CART 033: Intro to Baking | BUHM 050: Intro to the Hospitality Industry |  |  |
| $\begin{aligned} & \text { D } \\ & 0 \\ & \text { O } \\ & \text { D } \\ & 0 \\ & 0 \end{aligned}$ | $\begin{gathered} 14 \\ F \end{gathered}$ | A-3: SOC 4 Critical Thinking | A-1: COMM 001 Public Speaking | D-6: American History | Upper Division Courses | CART 034: Intermediate Baking | BUHM 063: Operations | CART 010: <br> Food \& Cost <br> Control <br> CART 011: <br> Menu <br> Planning |  |
|  | $\begin{gathered} 14 \\ S \end{gathered}$ | C-1: ART 003A Design \& Color | $C-1: \text { Art 12A }$ <br> Asian Art | $\begin{aligned} & \hline \text { D-9: } \\ & \text { Psychology } \end{aligned}$ | B-2: Life Science B-3: Lab Science | CIS 010: <br> Computer Literacy |  |  |  |
|  |  | Academy/Pathway Course | Dual Enrollment Course | CTE Meets UC a-g Entrance Requirements | Minimum UC a-g <br> Entrance <br> Requirement + 1 <br> a-g approved <br> elective | Concurrent or Articulated |  |  |  |

