**Rockville HS - Hospitality Management POS**

**Requirements: 4 credits**

Four credits in Hospitality Management are required for the Program of Study (POS) completer: 1 full credit of International Cultures and Cuisines A/B, 1 full credit of Culinary Essentials A/B, 2 full credits of Internship with hourly requirements. IBCC students must also complete a reflective project and other IB required courses. All culinary courses may have financial fees based on consumable supplies (food ingredients, packaging, etc.)

| **Course Title** | **GR** | **Description** |
| --- | --- | --- |
| International Cultures and Cuisines A/B  COURSE CODE:  CHT2000 A/B | 9-12 | Examine the emphasis on food as it relates to the culture of other countries or cultural groups in the United States.  Students study ProStart Level-1 Curriculum Approved by NRAEF.  Level-1 Exam (Not Required if taking class as elective) must be passed at the end of the course to qualify for graduation-completer status and ProStart COA. (75% or better) ***Fee is required for the Level-1 Exam*** |
| Culinary Essentials A/B  COURSE CODE:  CHT2004 A/B  ***Prerequisite***  International Cultures and Cuisines A/B | 9-12 | Refine culinary and food service skills in a laboratory setting and build important skills for postsecondary education and careers.  Level-1 is required in order to take Culinary Essentials. (International Cultures and Cuisines) Students study ProStart Level-2 Curriculum Approved by NRAEF.  Level-2 Exam (Not Required if taking class as elective) must be passed at the end of the course to qualify for graduation-completer status and ProStart COA. (75% or better) ***Fee is required for the Level-2 Exam*** |
| Internship, Hospitality Tour  (repeatable, minimum of 2.0 credits required)  COURSE CODE:  CHT2001  ***Prerequisite***  ICC and Culinary Ess  POS Student Only | 11-12 | Students apply knowledge and skill sets acquired in their programs of study to an authentic internship. Collaborating with professionals and mentors in the related career field, students participate in program-specific learning, leadership seminars, networking opportunities, and relevant workplace experiences.  **POS Requirements:**  Graduation Completer: 300 Hours  ProStart COA: 400 Hours |

***For any other options and questions please see Mr. Jason Lomax (Teacher) in room 3012/3014 for guidance and information.***

**Hospitality Management Sequence Options**

| **Grade 9** | **Grade 10** | **Grade 11** | **Grade 12** |
| --- | --- | --- | --- |
| International  Cultures and Cuisines A/B | Culinary Essentials A/B | Internship  (Semester A&B) | Internship  (Semester A&B) |
|  | International  Cultures and Cuisines A/B | Culinary Essentials A/B | Internship  (Semester A/B)  **X 2** |
|  | International  Cultures and Cuisines A/B | Culinary Essentials A/B  **+**  Internship  (Semester A/B) | Internship  (Semester A/B) |
|  |  | International  Cultures and Cuisines A/B | Culinary Essentials A/B  **+**  Internship  (Semester A/B)  **X 2** |
|  |  | International  Cultures and Cuisines A/B  **+**  Internship  (Semester A/B) | Culinary Essentials A/B  **+**  Internship  (Semester A/B) |